

Sturdy Winter Greens with Carrots, dried Black Currants & dried Bing Cherries

Take a close look in your garden or at farmers markets for small bunches of young spinach, arugula, a few leaves of sour sorrel, watercress or loose cuttings of kale, mustard greens for a unique mix depending on the weather. Parsley is so fresh and lively in a gentle February....

Mâche (*Valerianella locusta*) is also called corn salad or lamb's lettuce. It's a sweet, tender, shiny, very low growing rosette first cultivated in France in the 17th century. A friend gave us a handful of starts a few years back and it returns to our south garden every winter, around the first week of February with this very mild winter 2019-2020.

Ingredients

DRESSING

¼ cup orange juice
1 Tablespoon sherry or white wine vinegar
1 ½ teaspoon finely grated orange zest
6 Tablespoons extra-virgin olive oil
salt
freshly ground black pepper

SALAD

6 ounces mixture of sturdy winter greens such as mâche, arugula, sorrel, spinach, baby kale leaves
5 ounces slender carrots, preferably multiple colors, grated or cut into bite-sized pieces
2 Tablespoons or 1/2 ounce dried black currants, coarsely chopped
2 Tablespoons dried cherries, coarsely chopped

Method

In a small bowl, combine orange juice, vinegar and zest. Slowly whisk in the olive oil until well combined. Season to taste with salt & pepper.

In a large bowl, toss the greens, carrots, black currants and cherries with enough dressing to coat well. Season with salt & pepper.

Source: modified from <https://www.finecooking.com/recipe/arugula-salad-with-dried-cherries-and-pistachios> (4 servings)
