

## Mixed Salad with Mustard Dressing©

### Salad—Ingredients:

8 oz.	baby spinach, take off stems
4 oz.	red leaf lettuce
1 large	Vidalia green onion, sliced or 1 medium Vidalia onion
6 oz.	mild banana pepper rings
1/2–3/4 cup	feta or blue cheese, crumbled (optional)

### Method:

Line a salad bowl with paper towels. Wash and pat dry the spinach and lettuce and put into the bowl. Sprinkle onions over the top and put another piece of paper towel on top. Cover with plastic and refrigerate until ready to serve. Lettuce will keep crisp for 24 hours if kept in a metal salad bowl.

### Mustard Dressing—Ingredients:

1 Tbsp.	Dijon mustard
2 Tbsp.	French's™ mustard
2 Tbsp.	Lea & Perrins™ Marinade for Chicken blended with white wine & herbs
1/3 cup	balsamic vinegar, white
1 1/2 tsp.	lemon pepper
1 1/2 tsp.	sugar
1/2 cup	olive oil

### Method:

Mix all ingredients into a tall container. Slowly add olive oil while mixing with the Magic Wand using the flat blade. Keep in the refrigerator until ready to serve.

When ready to serve, remove paper towels from salad greens and toss together with the banana pepper rings, feta cheese and dressing.

*Hint: Dressing is great with iceberg lettuce and tomatoes.*

