

## Chef from the Hood Recipes



### **Chef:**

Dieter Meier and the barbers of the Town & Country Barber Shop

### **Recipe:**

The Family salad!

### **Ingredients:**

2 small or 1 large head of butter lettuce washed and drained very well  
2 peeled & chopped cloves of garlic  
2 tablespoons of Balsamic vinegar  
The juice of half of a lemon  
1/2 teaspoon salt  
1/2 teaspoon sugar  
1 teaspoon chopped fresh or dried dill  
1/2 teaspoon French Dijon mustard  
1/4 cup of salad oil  
Ground pepper to taste

It is an old French custom to prepare a simple, yet very tasty salad tableside at dinnertime. The chore is generally given to the man of the house sitting at the end of the table and, in French tradition; the salad is prepared and served after the main course. Dieter's salad uses butter lettuce, a fragile and mild tasting green that is perfect with his assertive, garlic dressing. Carefully wash the lettuce leaves under cool running water and allow to drain well while dinner is served. Serves four to five.

Use a large wooden bowl and wooden serving spoons. Place chopped garlic and salt into bowl and mash with a wooden spoon to a fine purée. Add everything except lettuce to the bowl and mix well. Tear largest pieces of drained lettuce and bring lettuce to the table inside of a large cloth napkin. Drop the lettuce into the bowl, holding back the napkin. Toss the salad gently from the bottom up and serve immediately.