

1905 Salad

DRESSING

1 garlic clove + a pinch of kosher salt
1 tsp. dried oregano
pinch of ground black pepper
1 tsp. Worcestershire sauce
½ C good olive oil
1/8 C (2 TBSP) white wine vinegar
2 tsp. fresh squeezed lemon juice

1. Mash the garlic clove with a pinch of kosher salt in a mortar & pestle to form a paste. If you don't have mortar & pestle, mince or Microplane the garlic.
2. Put the garlic, oregano, pepper and Worcestershire sauce in a small jar, whisk to mix. (Add a pinch of salt **IF** you minced or Microplaned the garlic.)
3. Add the olive oil, whisking to form an emulsion.
4. Add the vinegar and lemon juice, whisk.

SALAD

½ head of iceberg lettuce, diced
2 ripe tomatoes, diced
¼ C sliced pitted green olives

1. Place the salad ingredients in large bowl.
2. With the lid on, shake the jar of dressing to remix. Add 4 TBSP of dressing, mix the salad, adding more dressing if necessary.
3. Store the rest of the dressing in the refrigerator. If the oil congeals in the refrigerator, let it sit out until it liquefies, or place the jar in a bowl of hot water for a few minutes to liquefy.

Serves 3-4

OPTIONS: **DAIRY**: add ½ C grated Swiss cheese and 2 tsp. grated Romano or Parmesan cheese.

MEAT: Add strips of smoked turkey.

This is similar to the old Pewter Mug salad and Café 56 salad.