

Satsuma Tangerine Salad with Homemade Vinaigrette



Ingredients:

- ½ head green or red leaf lettuce
- 1-2 tbsp feta cheese crumbles
- ¼ cup red onion, sliced thin
- 2 scallions, sliced thin
- 2-3 Satsuma tangerine segments

For The Vinaigrette

- 2 tbsp sugar
- 1 tsp dry mustard
- 2 tbsp scallions, sliced thin
- 2 tsp extra virgin olive oil
- 3 tbsp sherry vinegar
- ½ tsp salt

Method: to make vinaigrette add all ingredients to a bowl and whisk well. Set in refrigerator. To serve, place whole leaves of lettuce in center of plate. Sprinkle onions and tangerine segments over lettuce. Drizzle desired amount of vinaigrette. Top with the feta cheese and sliced scallions to taste. SO REFRESHING!!!