

Fresh Cream Salad Dressing

1 tablespoon red wine vinegar
1 teaspoon salt
4-6 tablespoons heavy cream
Fresh-ground pepper to taste

In a salad bowl (preferably wooden) whisk together the vinegar and the salt until the salt is dissolved. (Adjust the salt if this is too much for you.)

Add the cream. The amount will depend on how vinegary you want the dressing to be. Whisk vigorously until the dressing starts to thicken.

Grind on fresh pepper to taste.

Use very crisp, well-dried greens, such as Romaine lettuce, cucumbers, with the possible addition of cherry or grape tomatoes. Tear the greens into bite-sized pieces.

Add all the vegetables to the dressing and toss until they are well coated.