



Jane

Colorado Pine Nut Salad

$\frac{1}{4}$ C pine nuts

2 Cloves garlic

1 C water

$\frac{1}{4}$ t. salt

1 t. Dijon mustard

2 T white wine vinegar

$\frac{1}{2}$ C virgin olive oil

1 large head romaine lettuce
torn into pieces

freshly ground pepper to taste

$\frac{1}{4}$ C coarsely shredded Parmesan^{cheese}

Toast pine nuts under broiler
until golden brown. Watch carefully
Set aside.

Jane

In small saucepan,
boil garlic in water for
10 minutes; drain. In
large salad bowl, mash
garlic and salt to a paste.
Whisk in mustard and
vinegar. Add oil in a stream
whisking dressing until oil
is emulsified. Add
romaine; toss well & season
with pepper. Sprinkle Parmesan
and pine nuts over salad
and serve.