

Tomato Vinaigrette

Servings: 8

Source: Trish Henry's Cuisinart book

Ingredients

- 1 medium head romaine lettuce (1½ lbs)
- ¼ cup parsley leaves, loosely packed
- 3 small shallots (½ oz total), peeled
- ¼ cup red wine vinegar
- ¾ cup safflower oil
- 1 tsp Dijon mustard
- 2 tsp sugar
- 1 tsp salt
- freshly ground pepper
- 5 firm but ripe tomatoes, cored, opposite ends cut flat

Method

Insert the slicing disc. Cut the lettuce into wedges to fit the feed tube. Put the pieces into feed tube and slice them, using light pressure. Transfer the sliced lettuce to a serving platter.

Insert metal blade. Put the parsley in work bowl. With machine running, drop the shallots through feed tube to mince. Add all remaining ingredients except tomatoes and combine by pulsing 4 times. Remove metal blade and insert slicing disc.

Slice tomatoes into the vinaigrette, using light pressure. Transfer contents of work bowl to the platter with sliced lettuce. Arrange slices in attractive pattern.