

**Super Sunday
Summer Salad Soirée Recipes**

Green Salad with Swiss, Grapes, Peaches & Walnuts



4 heads of Bibb or Butternut Lettuce
1 cup cubed Swiss cheese
1 firm ripe peach, halved, pitted and sliced(I used canned slices in own juice because good peaches are a few months away)
1 can (about 9 ounces) pineapple tidbits, drained
1/2 cup purple grapes, halved and seeded
1/4 cup walnut halves

Cut core from heads of lettuce & separate into leaves; wash well, dry thoroughly. Place in large bowl with cheese, peach slices, pineapple, grapes and walnuts. Toss lightly(I layered instead because tossing can be tough on greens) Serve with dressing as seen below:

GINGER ORANGE DRESSING: (yes I used cinnamon because I discovered I had no ginger at the last minute; however, ginger would be better I think.)

Combine: 1/4 cup vegetable oil, 2 tablespoons thawed, frozen concentrated orange juice, 1 tablespoon honey, 1/4 teaspoon salt and 1/8 teaspoon ground ginger in a small jar with lid; shake well to mix. Makes about 1/2 cup

Courtesy of Linda Sessoms