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## Mesclun and Alpine Strawberry Salad:

A luscious summer salad recipe using fresh from the garden mild mesclun salad greens and just picked Alpine Strawberries. I used to make this salad with standard strawberries, several years I switched when I started growing Alpine Strawberries. You can substitute standard strawberries for the alpine strawberries but you will lose some of the flavor this combination creates. Freshly picked Alpine Strawberries have a delicate almond undertone and are packed with flavor and sweetness. I like to serve this salad for lunch with premium Gouda cheese and French bread or use as a dinner salad with seafood entrees.

1 tablespoon organic extra virgin olive oil  
1/2 teaspoon raspberry wine vinegar  
1/2 teaspoon balsamic vinegar  
2 cups organic mild mesclun green salad  
2 tablespoons chives, sliced 1/2-inch  
12-15 freshly picked Alpine Strawberries  
2 tablespoons pine nuts  
Salt and pepper, to taste

Wash and drain alpine strawberries and set aside.

Whisk together in a small glass bowl olive oil, raspberry wine vinegar, balsamic vinegar, salt and pepper; set aside. In a medium glass bowl combine mesclun greens, chives, alpine strawberries and pine nuts.

Arrange mixed mesclun greens on 2 salad plates. Drizzle with oil and vinegar mixture and serve with sliced Gouda cheese at room temperature and thick French bread topped with minced garlic and drizzled with organic olive oil.

Serves 2.

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