



Orange-Tarragon Salad

(Sage Cottage)

Dressing:

2 tablespoons minced **chives**
2 tablespoons tarragon vinegar
2 tablespoons mayonnaise
2 tablespoons corn oil
1 clove garlic, minced
Freshly ground black pepper to taste

Salad:

2 oranges
1 12-14 ounce package fresh spinach (or 6 cups loose spinach)
½ head lettuce or bunch of leaf lettuce
1 small cucumber
2 tablespoons coarsely chopped **tarragon**

Combine all dressing ingredients in a bowl or blender and mix well.
Refrigerate, covered.

For salad, remove rind and white from oranges; section and chop. Wash greens, pat dry, remove heavy stems, and tear into bite-size pieces into a chilled bowl with oranges. Thinly slice cucumber, and toss with dressing. Sprinkle chopped tarragon over all.

Serves 6.