



5

<sup>1</sup>/<sub>4</sub> cup balsamic vinegar
3 tablespoons corn oil
1 <sup>1</sup>/<sub>2</sub> teaspoons Dijon-style mustard
<sup>1</sup>/<sub>2</sub> cup sliced seedless red grapes
3 tablespoons minced *chives*<sup>1</sup>/<sub>2</sub> thinly sliced sorrel
1/3 cup thinly sliced Jerusalem artichokes
3 cups bite-sized romaine lettuce pieces
Garlic chive blossoms for garnish

Beat vinegar, oil, and mustard to combine. Add remaining ingredients to a medium bowl, cutting chokes over the greens just before adding the dressing. Toss lightly and garnish with garlic chive blossoms.

Serves 6.