

Parisian Salad with Cured Salmon, Pink Grapefruit and Fennel

Serves 4- 6 as a side dish

The acid in the juice of sweet red grapefruit is the perfect foil to the richness of the salmon. Feel free to use blood oranges as an excellent alternative to grapefruit.

- 1 Lg. head Butter (Boston) lettuce
- 1/4 Sweet red onion
- 1-2 Ripe pink grapefruit
- 1 lb. Good-quality cured salmon, sliced thin
- 1/2 Fresh fennel bulb (stalk and fronds trimmed)
- 1 Lemon, juiced
- 1 TBL. Dijon mustard
- 2 TBL. Water
- 1/2 Cup Olive oil
- Salt & pepper

Wash and spin-dry lettuce. Peel grapefruit. Working over a bowl to catch juices, divide grapefruit sections, removing membranes between each section. Reserve grapefruit sections. Squeeze remaining grapefruit pulp and membranes to release juices. Set aside juices. Slice onion into narrow strips. Slice fennel into narrow strips (a mandoline slicer works well to produce very thin slices of onion and fennel.)

Make vinaigrette:

In small bowl, whisk lemon juice, mustard, and water. Add any reserved juices from grapefruit segments. Correct seasoning with salt and fresh ground pepper. Continue whisking and slowly add oil in small stream. Dressing is complete when all oil is added and dressing is emulsified.

Toss lettuce with enough vinaigrette to coat. Divide the lettuce between plates. Arrange salmon, onion, fennel and grapefruit sections alternately atop lettuce. Drizzle more vinaigrette over composed salad. Pass extra dressing separately.

**Variation:*

Garnish top of salad with sprigs of dill or a small bunch of washed machê (a small green sprout resembling clover). Capers can also be strewn about the salad for garnish. Roasted almonds, walnuts and pecans go well with this dish. Other vegetables can be used in place of fennel: radishes, endive, celery, sliced sweet red or yellow peppers, etc.