

## Spring Salad & Citrus Dressing

Nothing feels more like spring than eating fresh produce right from the garden. Here's a recipe for a fresh citrus salad dressing that's light and refreshing for your mixed salad greens.



### Citrus Dressing (4 servings):

- 1/3 cup orange juice
- 1 Tablespoon lemon juice
- 1/2 teaspoon orange or lemon rind (optional)
- 1 Tablespoon honey
- 1/3 cup canola oil

Blend the juices, zest and honey on medium then slowly add the canola oil. Store any excess in refrigerator and shake well before use.

**Note:** for a little zing and color, add feta cheese, fresh fruit and violas (they're edible too).



You can use any type of lettuce, but leaf lettuce is usually the most tender and full of flavor. Harvesting leaf lettuce is simply picking the larger leaves around the outside of the plant, allowing the smaller, new leaves at the center to continue growing. This way you'll have a continuous salad supply.



Pork & Plants LLC  
16378 County Rd 114  
Altura, MN 55910  
507-689-2678  
Fax 507-689-2732  
[www.porkandplants.com](http://www.porkandplants.com)