

*Salade Variée*  
(Orange, Radish, Endive, Bibb, and  
Avocado Salad)

Cut 3 oranges, peeled, into ¼-inch slices and arrange them in one corner of a serving plate. Slice thinly enough radishes to measure 1½ cups, in a bowl toss them with ¼ cup lemon-chive dressing, and arrange them opposite the oranges on the plate. In the bowl toss 4 Belgian endives, trimmed and separated into leaves, with ¼ cup lemon-chive dressing and arrange them between the oranges and radishes on one side of the plate. In the bowl toss 3 heads of Bibb lettuce, separated into leaves, rinsed, and patted dry, with ½ cup lemon-chive dressing and arrange them between the oranges and radishes opposite the endive. Cut 3 avocados, peeled and pitted,

into ½-inch cubes, in the bowl toss them with ¼ cup lemon-chive dressing, and mound them in the center of the plate. Serves 6.

*Lemon-Chive Dressing*

In a bowl combine ⅓ cup lemon juice, 1½ teaspoons salt, 1 teaspoon Dijon-style mustard, and white pepper to taste, add ¼ cups olive oil in a stream, whisking, and whisk the dressing until it is well combined. Before serving add 2 tablespoons snipped chives. Makes 1⅔ cups.

