



## FEATURED RECIPE:

### Meg's Recipe Pick of the Month

This recipe, from MollieKatzen.com, is a favorite in my household. It can be modified to meet just about anybody's dietary needs. The recipe is vegetarian, vegan, and gluten-free. However, I often make it heartier and serve it as a main course. I just add grilled chicken, fresh shrimp, or leftover slice beef! The best part about this recipe is there is always room for dessert. And you know what dessert is at our house!

Four servings

1 medium sized head butter lettuce, washed and dried  
1 small bunch fresh watercress  
2 small scallions minced  
A handful of currants  
2 handfuls lightly toasted chopped walnuts  
3 tablespoons extra-virgin olive oil  
1 teaspoon balsamic vinegar  
Salt and pepper to taste

1. Tear greens into bite sized pieces and place in salad bowl.
2. Add scallions, currants, and walnuts.
3. Drizzle in the oil and toss well.
4. Sprinkle with vinegar and salt and pepper, salt and pepper. Toss again and serve immediately!