

**Red Leaf Lettuce Salad with Cucumbers, Tomatoes, Roasted Red and Yellow Peppers with a Sweet Garlic-Sherry Vinaigrette**

*Recipe courtesy of Michael Weinstein, Dread Head Chef, featured Grand Prairie Farmers Market chef.*

1 head Red Leaf Lettuce washed, dried and made into smaller pieces

2 tomatoes cut into ½ moon slices cut 1/8” thick

2 small cucumber cut into 1/8” thick slices

1 Red pepper

1 Yellow pepper

5 garlic cloves

¼ cup Sherry vinegar

¾ cup Pure olive oil

Kosher salt and black pepper

For the peppers: Preheat the oven to 400 degrees. Place the peppers on a baking pan and place in the oven. Cook the peppers until the skin starts to blister all over. Remove from oven, place in a bowl and cover with plastic wrap. Let the peppers sit for at least 20 minutes. This will help help to loosen the skins and make them easier to peel. Once cool, remove the skin and discard the seeds. Julienne the peppers, and season with salt and pepper. Set aside.

For the vinaigrette: Place the garlic cloves in a small pot and cover with cold water. Bring to a boil, then strain. Repeat this process 2 more times, then rinse the garlic in cold water. Place it in a blender, and add the sherry vinegar. While the blender is running, slowly add the oil. Strain the vinaigrette through a fine mesh strainer, and season with salt and pepper to taste.

To complete: Place the lettuce in a bowl and toss with the vinaigrette. Season with a little salt and pepper, and place on a plate. Garnish with the cucumbers, tomatoes and peppers. This can be put on a platter for a family style salad. Bon Appétit.