

# Mixed Greens with Honey Vinaigrette and Gorgonzola

GOURMET DECEMBER 1993

YieldServes 6

## Ingredients

2 tablespoons Sherry vinegar

2 to 3 teaspoons honey

1 teaspoon Worcestershire sauce

1 small garlic clove, minced and mashed to a paste with 1/4 teaspoon salt

1/2 teaspoon Dijon-style mustard

1/4 cup olive oil

8 cups torn mixed baby greens

about 1/4 pound sweet Gorgonzola (available at specialty foods shops) or other fine-quality blue cheese, cut into 6 slices

## Preparation

In a large bowl whisk together the vinegar, the honey to taste, the Worcestershire sauce, the garlic paste, the mustard, and salt and pepper to taste, add the oil in a stream, whisking, and whisk the dressing until it is emulsified. Add the lettuce, toss the salad well, and divide it among 6 salad plates. Arrange 1 slice of the Gorgonzola at the edge of each plate.