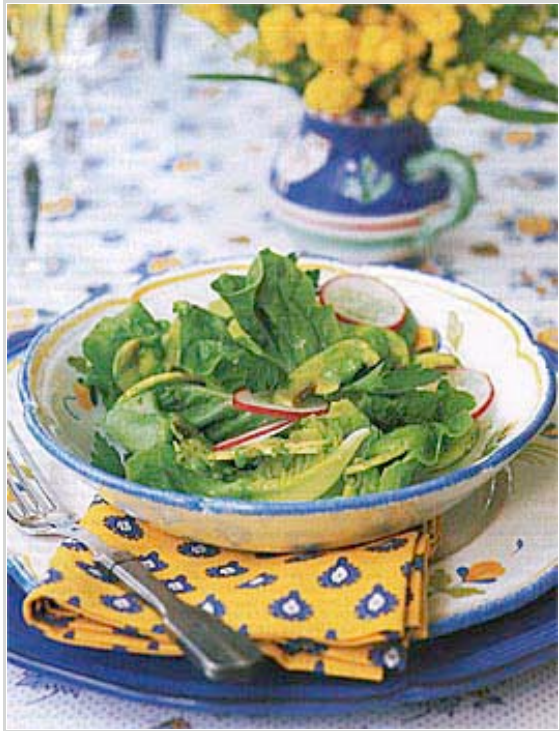


Mushroom, Radish, And Bibb Lettuce Salad With Avocado Dressing

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(photo by: Gourmet's Studios)

This recipe can be prepared in 45 minutes or less.

Yield: Serves 6

ingredients

For avocado dressing

- 1 ripe California avocado
- 2 tablespoons fresh lemon juice
- 1/2 teaspoon Dijon mustard
- 1/2 teaspoon sugar
- 3/4 teaspoon salt
- 2 tablespoons heavy cream
- 1/4 cup packed fresh flat-leafed parsley leaves
- 1/4 cup olive oil

- 4 heads Bibb lettuce
- 6 ounces mushrooms
- 1 cup radishes
- 1/4 cup packed fresh flat-leafed parsley leaves

preparation

Make dressing:

Pit and peel avocado and mash enough to measure 1/4 cup. In a blender purée mashed avocado with remaining dressing ingredients until smooth.

Discard any discolored lettuce leaves. Separately cut mushrooms and radishes into thin slices. In a small bowl combine mushrooms and 2 tablespoons dressing and toss to coat. Divide lettuce among 6 salad bowls or plates and top with mushrooms, radishes, and parsley. Drizzle salads with some remaining dressing.