

# Herbed Garden Salat

From Baroness Lady Genievieve de´Charbonneau

1 head of Romaine lettuce (washed and shredded)  
Generous handful of Sorrel (washed and shredded)  
1 sweet red Pepper

1 to 2 sweet Oranges (peeled and chopped)  
4 oz slivered Almonds (toasted)  
Balsamic wine vinaigrette (commercial or home made)

Place shredded lettuce and sorrel into a bowl; gently toss with the sorrel and peppers. Lightly add the vinaigrette and continue to toss. Toast the almonds under a grill and let cool. Arrange the orange silvers in the center of the salad and sprinkle the almonds on top.

**Serves: 8**