

Strawberry Hazelnut Salad with Balsamic Vinaigrette

<http://userealbutter.com/2009/05/08/strawberry-hazelnut-salad-recipe/>

8 oz. salad greens, washed and shaken dry
8 oz. strawberries, washed, trimmed, and sliced
2 oz. hazelnuts (preferably skinned)
2-3 oz. balsamic vinegar
1 tsp sugar (to taste)
3-4 oz. extra virgin olive oil (i don't like my dressings to be too oily so adjust to your liking)
salt and pepper to taste

Toast the hazelnuts for 5 minutes in a 350°F oven. When the nuts have cooled, place them in a plastic bag and whack them with the flat side of a broad knife (please don't smack them with a ceramic knife – you will be sad) or under a rolling pin or cutting board. In a medium bowl, whisk together the sugar and the balsamic vinegar until the sugar is dissolved. While whisking continuously, slowly drizzle the oil into the vinegar-sugar mixture in a steady and thin stream. You should have an emulsified dressing. Place strawberries and greens in a large mixing bowl. Pour the dressing over the salad and season with salt and pepper. Toss. Sprinkle the crushed hazelnuts over the salad and serve. Enough for four to six side salads.