

Grandma Hattie's Spring Salad

My Grandmother always touted this as the perfect mid-week lunch, quick and easy to make, tasty and compelling with its mixture of tart and sweet and spicy.

Ingredients

One bunch of scallions or green onions

Five or six strawberries

Fresh greens

Sour cream, one pint

Chives

Curry powder

Dried mustard

Coriander seed

In a medium size bowl combine the sour cream with all of the ingredients, prepared as follows:

Scallions cleaned of outer skin, cut into small rounds, both the white and the greens;

Strawberries cleaned and sliced into rounds, then cut into irregular pieces;

Greens, the fresher the better, but if they are tough, steam them first for two minutes to soften, then cut into bite-size pieces.

When combined add chives, curry and mustard to taste. Add coriander seeds to taste. Stir together and refrigerate. Serve with crusty sourdough bread or on large lettuce leaves.

You may add blueberries as well but not in place of the strawberries.

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