

BARCLAY SALAD

Barclay Club, Chicago

comments

The Barclay Club is probably not in Chicago anymore; this recipe is about 30 years old. It's my favorite salad for a "sophisticated" dinner.

notes

If you are preparing this ahead of time, you may want to dip the avocado in some lemon water to keep it from turning brown.

Ingredients

prepare in advance

Cut into 1-inch pieces

1 can hearts of palm

Slice

4 very firm fresh mushroom caps, no stems

Chop finely

Handful of fresh chives

Cut up into long pieces

1 ripe avocado

Have available

1 jar artichokes in oil
Washed and dried bibb lettuce
More oil, if needed

complete recipe

Spread lettuce on plates.

Spoon out artichokes, leaving most of the oil in the jar.

Add chives to the oil left in the jar, and mix.

Place hearts of palm and sliced mushroom on lettuce.

Drizzle rest of oil on each salad, to cover mushrooms and hearts of palm.