

Grilled Flat bread with spring salad

Prepare salad dressing first : Mince garlic and mash to a paste with 1/4 teaspoon salt, then whisk together with vinegar, lemon juice, basil, parmesan, remaining 1/4 teaspoon salt, and pepper. Add oil in a slow stream, whisking until well blended.

Preheat your grill on high and using a grill brush clean off anything that may have been left behind. Prepare pizza dough into the size of the flat bread that you wish to make. It is tricky to transfer the dough from cooking surface to the grill work be patient ! Once the dough is on the grill brush the top surface with the mixture of minced garlic clove and olive oil. When the top surface starts to form bubbles it is time to flip, using either two spatulas or two tongs flip and brush the top side with the olive oil and garlic mixture. Just check the underside of the flatbread for desired color and texture and remove from heat. Wash your favorite spring lettuce or baby greens mix and rip into bite size pieces, toss with prepared salad dressing. Place greens mixture on top of warm flat bread and garnish with freshly grated parmesan

Salad Dressing

1 garlic clove
1/2 teaspoon salt
2 tablespoons balsamic vinegar
1 teaspoon fresh lemon juice
3 tablespoons minced fresh basil
1/2 oz parmesan, finely grated (1/4 cup)
1/4 teaspoon black pepper
1/4 cup olive oil
optional 1 tablespoon local honey

Flatbread:

1 prepared package pizza dough
1 minced clove of garlic
3 tablespoons of olive oil
Spring lettuce or baby greens mix

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Southbury Farmers' Market