

Flower Salad

- 1 head Boston Bibb lettuce
 - 1 handful Edible flowers (Nasturtiums, violets, or whatever is available in the produce section of the nicest local grocery store. Whole Foods often has them. About ten nasturtium blossoms or twenty violets would be a good amount. Be careful buying edible flowers from florists and make sure that they are not treated with pesticides, etc.)
 - 2 Tbs. Extra virgin olive oil
 - 1 Tbs. Fig Vincotto (available at specialty stores)
 - 2 Tbs. Toasted pine nuts
- Little sprinkle of kosher salt
- A few grinds of black pepper

1. Separate the leaves of the Bibb lettuce. Arrange nicely on two salad plates (like the petals of a flower.
2. Top each with flowers.
3. Drizzle lightly with olive oil and vincotto. Sprinkle pine nuts. Season with salt and pepper.