

# ROCKET SALAD WITH BABCOCK PEACHES AND BASIL

Source: The Art of Simple Food II by Alice Waters

Prepared by : Beth McElwain

Serves: 4

Wash and Dry well:

4 handfuls of rocket (aka Arugula)

Make the vinaigrette. Mix Together

2 teaspoons of red wine vinegar (or 1 tablespoon of fruit pickle brine)

1 large basil sprg, gently mashed

Salt

Fresh Ground Pepper

Let sit for a few minutes and then whisk in

3 T Extra Virgin olive oil

Taste for salt and acid and adjust as needed.

Carefully peel:

1 large or 2 medium babcock peaches.

When ready to serve, toss the rocket with the dressing and

1 Tablespoon of Fino Verde Basil leaves or chiffonade of basil.

*Cook's Notes: Simple! Would also be good with bacon. I muddled the vinegar w basil as suggested, but I had to use nectarines as peaches were not quite in season.*

