

Black Sheep Atomic Mushroom Salad
With Red Bell Peppers, Basil and Pine Nuts
(Makes four to six salads)

Ingredients:

- One jar Atomic Mushrooms, drained -RESERVING the liquid for use in Atomic Salad Dressing or for? Halve the larger mushrooms.
- 1/2 large red bell pepper, julienne sliced
- Five or six julienne slices of red onion for each salad
- One Tbsp extra virgin olive oil
- One tsp Atomic Mushroom Liquid
- 1/3 cup lightly toasted pine nuts
- about 1/3 cup finely torn sweet Basil leaves
- Enough medium, torn Boston or other lettuce for four to six salads

Except for lettuce, toss all above ingredients together in a glass or plastic bowl,
cover and refrigerate until ready to serve

Dressing:

- 2Tbsp extra virgin olive oil
- 2 - 3 Tbsp Atomic Mushroom liquid
- 1 - 2 garlic cloves, crushed
- salt to taste

- Whisk together all dressing ingredients
- Portion chilled lettuce onto chilled salad plates
- Divide Mushroom mixture on top of lettuce
- Drizzle dressing over the top and serve

Wine tip: Sparkling Blanc de Noir, Riesling, Pinot Grigio, Sauvignon Blanc, Gewurztraminer