



1 salad (red oak leaf or butterhead; some frisée)
Duck fat (1/4 cup is more than enough)
1 glass jar of button mushrooms (in liquid) *without* garlic, **or if unavailable**, 12 oz of any small round mushroom (crimini, button), sliced
1/4 lb smoked duck breast, at least 4 very thin slices per salad
1 hard boiled egg (**optional**)
4 slices duck or goose foie gras (expensive, **optional**) **and** 4 slices of toasted white bread, brioche, or 'petits toasts', **OR** avocado slices
1 small shallot
1 or 2 good tomatoes, sliced in sixths

For the vinaigrette:

1 tsp mustard
3 tbsp sherry or good balsamic vinegar
6 tbsp olive oil

GARGANTUA'S SALADE LANDAISE

Serves 4

Hard boil your egg if using.

Peel and chop the **shallot**.

Wash and drain the **salad**.

Drain and rinse **mushrooms** with fresh water if you found glass jar mushrooms without garlic and other seasoning, or chop your **mushrooms** into bite size pieces.

In a big salad bowl, prepare the dressing with **mustard**, **salt**, **pepper**, **sherry vinegar** and **oil**. Add pepper to taste after the oil. Add the salad to that very bowl and mix.

In a skillet, heat the **duck fat**, add the chopped **shallot** then brown and add the **mushrooms** (**either glass jar or fresh**). Brown all that a few moments. Add **salt** and **pepper**.

On each plate, place a few leaves of salad, tomatoes and other fixings, add mushrooms, and slices of smoked duck.

If being extravagant, toast the slice(s) of **bread**. Place a slice in the center of each plate and add a slice of **foie gras** on top. Otherwise, substitute **avocado** slices without bread.