



# Stone Fruit Salad (Sweet & Savory)

*This is less a recipe than some suggestions to get your juices flowing...*

- firm stone fruits, including plums, peaches, nectarines, cherries, apricots
- semi-soft cheese, cubed
- purslane
- cucumber
- arugula
- fresh herbs like tarragon, lemon balm, chervil, basil, shiso, mint
- sharp mustard
- blueberry vinegar (or sherry or Champagne)
- olive oil
- pink peppercorns, smashed

Slice the fruit and remove the pits. Peel peaches, if you like.

Arrange on a platter with handfuls of greens and bite-size pieces of other vegetables.

Whisk together mustard and vinegar, then whisk in olive oil. Stir in peppercorns. Taste and adjust with salt or a pinch of sugar, as needed.

Tear herbs into small pieces and scatter over fruit. Drizzle dressing over everything. Serve at room temperature.