

Fig and Cress Salad

This salad takes, I don't know, 6 minutes to make. And that includes toasting the nuts. Serve it to someone you love, or simply like very, very much.

Serves 4

1 bunch watercress, cleaned, stem-ends discarded (mostly), leaves (and a small bit of stem) rough-chopped

7 leaves fresh mint, slivered

6 fresh figs, halved and/or diced

1/4 cup diced cheese of your choice (I used a goat brie, but try chevre, feta, or blue)

1/4 cup walnuts, toasted and chopped

1 teaspoon good, thick balsamic vinegar

1-1/2 teaspoons walnut oil (or olive oil, if you must)

coarse salt

Combine first 5 ingredients in a medium salad bowl. Drizzle with vinegar and oil, and sprinkle with coarse salt. Serve quickly.