

Avocado, Grapefruit, and Watercress Salad with Roquefort and Paprika Dressing

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Can be prepared in 45 minutes or less.

- 1 ½ grapefruits
- 1 ½ avocados (preferably California)
- 2 teaspoons red-wine vinegar
- ½ teaspoon Dijon-style mustard
- ½ teaspoon paprika
- 1/3 cup vegetable oil
- 3 cups packed watercress springs
- 1/3 cup crumbled Roquefort

With a serrated knife cut the zest and pith from the grapefruits and working over a bowl cut the flesh into sections, discarding the membranes and reserving 6 tablespoons of the juice. Peel and pit the avocados and then cut them into 12 wedges. In a bowl sprinkle the avocado with 3 tablespoons of the reserved grapefruit juice, coating them thoroughly. In another bowl whisk together the remaining 3 tablespoons of juice, the vinegar, the mustard, the paprika, and salt and pepper to taste, add in a stream, whisking, and whisk the dressing until it is emulsified. IN a large bowl toss the watercress with 2/3 of the dressing and divide it among 4 salad plates. Top the watercress decoratively with the avocado wedges, drained and the grapefruit sections, sprinkle the salads with in Roquefort, and drizzle them with the remaining dressing.