

Seasonal Eating



Apple, Cheese and Walnut Salad

- 3 tablespoons olive oil
- 2 tablespoons balsamic vinegar
- 2 teaspoons Dijon style mustard
- 1 clove garlic, crushed
- Black pepper to taste
- 8 cups torn mixed lettuce
- 2 medium Fuji apples, halved, cored and sliced 1/8 inch thick
- 1/3 cup crumbled blue cheese
- 1/4 cup coarsely chopped, toasted walnuts

In a small mixing bowl whisk together the oil, vinegar, mustard, crushed garlic and black pepper. Let stand a few minutes. Remove and discard the garlic clove. In a large bowl toss the lettuce and apple slices with the vinaigrette. Arrange on a large platter. Sprinkle with blue cheese and walnuts. Serve immediately.