

Seasonal Eating



Marinated Cherry Salad

lemon zest from 1/2 lemon
1 tablespoon fresh lemon juice
1 tablespoon honey
1/2 teaspoon poppy seed
1/4 teaspoon almond extract
1/4 cup vegetable oil
2 cups fresh pitted yellow and/or red cherries, cut in half
1/4 cup toasted sliced almonds

In a mixing bowl, whisk together lemon zest, lemon juice, honey, poppy seeds and almond extract. Slowly drizzle in the oil while whisking. Add cherries and let marinate for at least 15 minutes. Just before serving, sprinkle with almonds.