

## Seasonal Eating



## Winter Apple Salad with Pomegranate Vinaigrette

- 1/4 cup pomegranate juice
- 1 1/2 teaspoons balsamic vinegar
- 1/2 teaspoon Dijon style mustard
- 1/2 teaspoon honey
- 1/4 cup vegetable oil
- Salt and pepper to taste
- 6 cups spinach and romaine lettuce mixture
- 1 large apple, cored and chopped (Honey Crisp, Fuji or Gala)
- 1/2 cup pomegranate seeds (from 1 pomegranate)
- 1/2 cup toasted, roughly chopped walnuts
- 6 slices bacon, fried and crumbled
- 4 ounces blue cheese crumbles

For vinaigrette, combine together pomegranate juice, vinegar, mustard and honey in a blender jar. Drizzle in vegetable oil slowly while running. Season with salt and pepper.

For salad, toss spinach and lettuce with enough dressing to coat. Place on six salad plates. Top with apples, pomegranate seeds, walnuts, bacon and blue cheese. Drizzle with a little additional dressing.