

## Seasonal Eating



## Walter's State Strawberry and Blue Cheese Salad

- 1/4 cup balsamic vinegar
- 1 tablespoon sugar
- 1 tablespoon Dijon style mustard
- 1 pinch salt
- 3/4 cup extra virgin olive oil
- 6 ounces Spring mix lettuce
- 1 head romaine lettuce, torn into bite sized pieces
- 3 ounces shredded carrots
- 6 fresh strawberries, diced medium
- 3 ounces crumbled blue cheese

For dressing, in a medium bowl combine vinegar, sugar, mustard and salt until the sugar dissolves. Gradually add olive oil while whisking. Combine spring mix and torn Romaine lettuce. Place on chilled salad plates. Top with strawberries, carrot and blue cheese. Drizzle with dressing and serve immediately.