

Romaine, Apples, Cranberries, Blue cheese, Almonds, Cider Vinaigrette

Yield: 10 servings

Ingredients:

2 heads romaine lettuce, chopped and washed or mixed greens
2 cups dried cranberries
2 each Granny Smith or Braeburn apples, julienne – do not peel!
1 cup blue cheese, crumbled
1 cup almonds toasted

½ cup Cider vinegar
1 ¼ cups Olive oil
2 t. Dijon Mustard
1 Shallot, minced
1 t. Honey

Method:

For the cider vinaigrette:

1. Whisk together all the ingredients for the dressing. Correct the balance of salt and honey.
2. Per serving, place lettuce on chilled plates with even amounts.
3. In a bowl, toss cranberries, apples, blue cheese, and almonds with enough of the vinaigrette to coat evenly. Season with Kosher salt and freshly ground black pepper to taste.
4. Gently divide this mixture evenly amongst the plates of desired lettuce.
5. Serve.