

JUDY'S SPECIAL SALAD

Judy Dyer

comments

Can use walnuts if you prefer.

notes

Making the dressing, crumbling the cheese, and toasting the pecans can be done way ahead. Chop apple at last minute.

Serves 4-5

Ingredients

prepare in advance

Measure

3/4 C extra virgin olive oil
 1/4 C balsamic vinegar (or less, to your taste)
 1 T maple syrup
 1 tsp. dijon mustard

Rough chop

1/2 C pecans
 1 apple (use a crisp apple such as Granny Smith)

Break up into chunks

6 oz. gorgonzola cheese

Wash and pat dry

10-12 oz. "designer" lettuces (mixed colors, mixed greens)

complete recipe

Make salad dressing (or use any balsamic vinaigrette dressing you prefer):

Slowly add olive oil to vinegar, while whisking.

Add maple syrup and mustard; mix in thoroughly (add other seasonings if you wish).

Toast pecans

Put a pat of butter into small pan and sauté until beginning to brown.

Drain on paper towel.

Complete the salad

Toss lettuce, nuts, cheese, apples, and vinaigrette dressing at last minute.