



Let no detail go unattended.



Apple Cranberry and Roasted Walnut Salad

Serves 4

1 Granny Smith Apple, cored, large dice
1 Pink Lady Apple, cored, large dice
1 Fuji Apple, cored, large dice
½c Dried Cranberries
2T Brandy
½c Cranberry Juice
½t Sugar
½c Roasted Walnut Halves
1c Micro Greens

Re-hydrate the dried cranberries by adding them to the brandy and cranberry juice and bring to a boil. Remove from heat and let sit 15 minutes. Drain. Save any leftover liquid for vinaigrette.

Combine apples with the reconstituted cranberries and the walnuts. Add 2T Vinaigrette and toss. Season, to taste, with salt and pepper. Arrange salad on a small plate and garnish with the micro greens.

Vinaigrette

½ Shallot, minced
1 Small Garlic Clove, minced
¼c Champagne Vinegar
Reserved liquid from Cranberries, if any
½c Extra Virgin Olive Oil
½t Chives, minced
½t Parsley, minced
Salt and Pepper to taste

For vinaigrette, combine all ingredients except oil. Slowly whisk in the oil. Season with Salt and Pepper

Roasted Walnuts

Place walnut halves on a cookie sheet sprayed with pan spray. Place in a 325 degree oven for about 12 minutes. (As soon as you start to smell them, they are done). Lightly season with salt as soon as they come out of the oven. Once cooled, store in an air tight container, will hold for at least a month.