

# SPRING THYME 2015 RECIPE EXCHANGE



## APPLE, DRIED CHERRY & WALNUT SALAD W/MAPLE DRESSING

Heartsun Quilts

### INGREDIENTS

#### MAPLE DRESSING:

- 1/4 C. MAYONNAISE
- 1/4 C. PURE MAPLE SYRUP - NOT PANCAKE SYRUP
- 3 TBL. CHAMPAGNE VINEGAR OR WHITE WINE VINEGAR
- 1 TSP DIJON MUSTARD
- SALT & PEPPER TO TASTE
- 1/2 C. VEGETABLE OIL

#### SALAD:

- 1 5 OZ BAG MIXED BABY GREENS
- 2 GRANNY SMITH OR FIJI APPLES, PEELED, CORED AND CUT INTO STRIPS
- 1/2 C. DRIED TART CHERRIES
- 1/2 C. CHOPPED WALNUTS, TOASTED, DIVIDED

1. Dressing: Whisk mayo, syrup, vinegar, mustard, salt & pepper in a medium bowl to blend. Gradually whisk in oil. (Dressing can be prepared 3 days ahead. Cover & refrigerate. Whisk again before serving).
2. Salad: Toss greens, apples, cherries and 1/4 cup walnuts in large salad bowl. Toss with enough dressing to coat. Sprinkle with remaining walnuts.

Serves 6