

WINDSOR COURT SALAD

12 cups mixed baby greens/Romaine
2 cups caramelized walnuts (recipe below)
2 cups crumbled bleu cheese
3 pears, cut into ¼-inch dice
2 cups thin strips of red bell pepper
2 cups Champagne vinaigrette (recipe below)

In a large bowl, add the greens, walnuts, bleu cheese, pears and red pepper. Segmenting the pear, peppers, walnuts, and cheese components on top of the greens prior to adding the vinaigrette makes for an attractive presentation.

Add the Champagne vinaigrette and toss.

Caramelized Walnuts

½ pound of walnuts, about 1 ¾ cups
1 egg white
1/3 cup sugar

Preheat oven to 350 degrees. Mix walnuts, egg whites and sugar together in a medium bowl. Place on sheet pan and bake at 350 degrees for 15 to 20 minutes. Let cool, then break into pieces if necessary.

Champagne Vinaigrette

1 Tbsp chopped shallot
1 Tbsp Dijon mustard
2 Tbsp sugar
1 tsp minced garlic
½ cup Champagne wine vinegar
1½ cups salad oil
¾ tsp salt
½ tsp white pepper

In a medium bowl, combine shallot, Dijon, sugar, garlic, Champagne wine vinegar, oil, salt and pepper. Mix well using a wire whisk.

Makes approximately 2 cups.