

Salad of Baby Gem Hearts, Toasted Walnuts & Red Grapes with Blue Cheese Dressing.

Ingredients:

Truffle Blue Cheese Dressing

1 cup Mayonnaise
4 oz crumbled Blue Cheese
1 tsp White Wine Vinegar
2½ tbsp Truffle oil, or more to taste
3 tsp chopped Chives
2 tbsp Half-&-Half

Toasted Walnuts

½ cup shelled Walnut halves

Salad

2 lbs baby Gem lettuce (substitute Romaine if you can't find baby gem lettuce)
1 cup halved seedless Red Grapes
Shaved Truffles (optional)

Directions:

Blue Cheese Dressing

Combine the Mayonnaise with the blue cheese and vinegar and mix well.
Add the truffle oil and chives.
Stir in Half-&-Half.
Thin to desired consistency with up to 1 tbsp of water and season to taste.

Toasted Walnuts

In a small dry sauté pan over moderate heat, toast the nuts until fragrant, 5-6 minutes

To Plate

Divide the lettuce among the plates.
Drizzle with dressing and garnish with walnuts, grapes and shaved truffles, if using.