

SAUTÉED APPLE SALAD with BLUE CHEESE AND WALNUTS

Modified from Stop and Smell The Rosemary Cook Book

This should make more than enough for 10 guests

INGREDIENTS:

SALAD:

10 cups mixed salad greens
5 cups watercress, coarse stems discarded
2 Belgian endive, sliced
8 ounces Blue Cheese, crumbled (about 2 cups)
1 cup toasted walnuts, chopped
2 tbsp extra virgin olive oil
3 pounds Golden Delicious apples, peeled, cored, and cut into 1/2" slices
2 tbsp sugar

DRESSING:

1/2 cup sherry or red wine vinegar
2 tbsp of chopped fresh thyme
1 cup extra virgin olive oil
Salt to taste
Fresh ground pepper to taste

PREPARATION:

Whisk sherry and thyme in a small bowl. Gradually whisk in 1 cup olive oil, Season with salt and pepper. Set side.

Heat 2 tbsp olive oil in large nonstick skillet over medium-high heat.
Add apples and sugar. Sauté until apples are almost tender, about 8 minutes.
Increase heat and sauté until golden brown, about 5 minutes.

Combine salad greens, watercress, and endive in a large salad bowl.
Toss in apples. Sprinkle with Blue Cheese and walnuts.
Toss with enough dressing to coat.

Serve