

Warm Fig and Arugula Salad

Serves 6

Ingredients:

¼ cup dry Sherry Vinegar
1½ tsp Dijon Mustard
½ tsp Honey
Kosher salt and freshly ground Pepper
½ cup good Olive oil
8-12 fresh Figs
1 cup whole Walnut halves (4 oz)
8-10 cups Arugula (9 oz)
8 oz crumbled Blue/Roquefort cheese

Directions:

Preheat oven to 375 degrees.
In a small bowl whisk together vinegar, mustard, honey, 1 tsp salt, and ½ tsp pepper.
While whisking add oil slowly.
Set aside
Remove the stems from the figs with a small knife.
Cut the figs in ¼ through the stem.
Place the figs and walnuts on a sheet and roast for 5-15 minutes depending on the ripeness of the figs.
Place the arugula in a bowl and toss with the dressing.
Put on serving plates and add the walnuts and figs to top.