

## **Apple/Roquefort Salad w. Toasted Walnuts With Pomegranate Vinaigrette**

Chef Corwin

### **Salad:**

6 apples, skin left on - cut into ¼ inch slices  
2 cups spring salad greens  
1 cup toasted walnuts - chopped  
¾ pound blue cheese - crumbled.  
1 medium red onion - thinly sliced  
Salt & fresh ground pepper

Combine the apples, salad, walnuts, onion and blue cheese in a large bowl, add the vinaigrette and toss.

### **Vinaigrette:**

¼ cup pomegranate molasses  
2 tbsp red wine vinegar  
1 tbsp Dijon mustard  
1 tbsp honey  
¾ cup virgin olive oil

Whisk together the pomegranate molasses, vinegar, mustard, honey salt and pepper in a medium bowl. Slowly whisk in the olive oil until emulsified

Serves 6