

Portland Nursery 2012 Apple Festival Recipes
from Chef Maxine Borcharding
Oregon Culinary Institute

Butter Lettuce and Apple Salad with Blue Cheese Dressing

Makes 6 servings

Salad:

4 heads butter lettuce, torn

½ small red onion cut into thin moons stem end to blossom end

1 large tart red apple cored, quartered and thinly sliced

Dressing:

1 ½ cups mayonnaise (Best Foods preferred)

2 tablespoons lemon juice

1 ½ teaspoons freshly ground black pepper

1 teaspoon Tabasco or other hot sauce

1 cup coarsely crumbled blue cheese (Rogue Smoky Blue would be a great choice)

Half and Half or buttermilk as needed

Kosher salt to taste

Wisk the mayonnaise with the lemon juice and seasonings. Stir in the blue cheese. Thin with the half and half or buttermilk if the dressing is too thick. Add kosher salt to taste

Tear the lettuce.

Toss the lettuce and red onion with the dressing. Arrange on individual plates or place in a serving bowl. Garnish with the apple slices and serve.

NOTES: