

Apple Pecan Salad with Apple Maple Vinaigrette

Apple Maple Vinaigrette

2 ea sour (granny) Apples cut 1" cuts
2T Maple Syrup
1C seasoned rice wine vinegar (or favorite vinegar of choice)
2C vegetable oil
TT salt (to taste)

Put apples in sauce pan with 1/8 c water and over medium to low heat cook until apples are very soft.

Puree apples in food mill (if you use a food processor or blender make sure you peel and de-seed apples before cooking)

Add puree, maple syrup and vinegar in a bowl and mix well. Drizzle in oil while whisking to form an emulsion. Add more vinegar or oil as necessary to balance. Salt to taste.

Apple Pecan Salad

Salad mix
Toasted pecans chopped roughly
Granny smith or sour apples
Blue cheese
Vinaigrette

Toss together and enjoy