



Butter Lettuce with APV, Candied Nuts, and Point Reyes Blue Cheese Serves 4

Dressing:

½ cup Hare Hollow Apple Pomegranate Balsamic

2 Tables honey mustard

1/4 cup olive oil

3/4 cup walnuts

3 Tables oil for frying

Reduce vinegar in a sauce pan with Mendocino Sweet Mustard until thick

Remove from heat and add ¼ cup virgin olive oil

Set dressing aside and fry walnuts

For Nuts:

¾ cup walnuts (or pecans)

Powdered sugar to cover

Peanut oil for frying

1 Head Butter Lettuce washed and spin dry

1 crisp apple of choice

4 Tables Pomegranate seeds

2 oz **Point Reyes** Blue Cheese or **Laura Chenel's** Chevre

Place nuts in a sauce pan and cover with water. Bring to boil for 5 minutes Drain through colander and place on a towel and pat dry.

Toss nuts in powdered sugar to absorb excess water. Let the nuts air dry for 5 minutes.

Heat 3 TBLS oil in a sauté pan and fry nuts until brown. Make sure you stir the nuts and cook slowly until a golden brown color. Lay nuts out on aluminum foil to cool.

Assemble salad:

Lay leaves of butter lettuce out on plate. Break some lettuce leaves to fill the center. Slice apples and fan over lettuce. Crumble blue cheese and sprinkle with toasted nuts. Drizzle with dressing and stop with pomegranate seeds.