

Apple Pecan Salad & Apple Cider Vinaigrette

From the kitchen of the Discovery Dining Hall at Riverboat Discovery
Fairbanks, Alaska

INGREDIENTS:

Hearts of Romaine
Lacinato Kale
Apples
Craisins
Candied Pecans
Goat Cheese Crumbles

DRESSING INGREDIENTS:

1/3 Cup Apple Cider Vinegar
1/2 Cup Honey
1 tsp. Dijon Mustard
1 1/2 Cup Canola Oil
1 dash Salt
1 pinch Pepper

TO PREPARE DRESSING:

Combine vinegar, honey, mustard, salt and pepper in a bowl or food processor. Mix until blended, and then slowly drizzle the oil into the dressing while mixing. Mix for a few minutes to ensure emulsification.

TO PREPARE SALAD:

Wash and cut into 1 1/4 " pieces, two parts romaine and one part kale, toss with the vinaigrette, then top with as much of the craisins, candied pecans, apples, and goat cheese as you would like!

Serve and Enjoy!