

# Bacon & Blue Cheese Salad with Apple-Raspberry Vinaigrette

Summer Up North | July/August 2007



*This fruit vinaigrette is simple and full of seasonal berry flavor. Make it up to 3 days ahead and chill.*

- 8 CUPS BABY GREENS (5 OZ.)**
- 1 RECIPE APPLE-RASPBERRY VINAIGRETTE**
- 3 SLICES APPLE-WOOD SMOKED BACON, SLICED CROSSWISE AND CRISP-COOKED**
- 1/2 CUP CHOPPED GOLDEN DELICIOUS APPLE**
- 1/4 CUP CRUMBLED BLUE CHEESE (BURNTSIDE LODGE USES POINT REYES BLUE CHEESE)**
- 1/4 CUP TOASTED PINE NUTS**

In a serving bowl toss together baby greens and enough of the vinaigrette to coat greens. Top with bacon, apple, blue cheese, and pine nuts. Serve immediately. Pass remaining dressing. Makes 4 to 6 servings.

**APPLE-RASPBERRY VINAIGRETTE:** In a small saucepan combine 1 cup fresh or frozen raspberries; 1/4 cup chopped, peeled, and cored Golden Delicious apple; and 1 tablespoon sugar. Cook over medium heat until the raspberries have broken down and the apple is soft, about 5 minutes. Remove from heat and let cool. Place cooled apple-raspberry mixture into a blender with 1/4 cup white balsamic vinegar or raspberry vinegar. Cover and blend until smooth. With the motor running, slowly add 1/4 cup salad oil through the hole in the lid in a thin, steady stream until combined. Chill until ready to serve. Makes 1 1/4 cups.

Per serving: 313 cal., 25 g fat (4 g sat. fat), 13 mg chol., 274 mg sodium, 17 g carbo., 4 g fiber, 7 g pro.