

Gorgonzola Salad

Dressing

1 tsp Dijon mustard
1 Tb white wine vinegar
1 tsp lemon juice
2 Tb salad oil (walnut oil is the best)
Pinch of salt
Pinch of pepper

Place all of the above ingredients into a 1 cup liquid measuring cup and whisk well.

Salad

Romaine lettuce (approx. 1 cup per person)
2 Tb. Gorgonzola cheese (crumbled)
¼ cup walnuts (chopped coarsely)
½ apple or pear (cubed)
1 Tb margarine or butter
1 Tb brown sugar

Melt the butter in a small saucepan on medium heat. Add brown sugar and stir until it dissolves. Add the coarsely chopped walnuts and stir to coat. In a large bowl combine the lettuce, torn into small pieces, Gorgonzola, glazed walnuts and apple. Add salad dressing a little at a time, tossing after each addition until lightly coated. Serve immediately.