

RECIPE



Apple, Roquefort and Red Leaf Salad with Pumpernickel Croutons

Ingredients

- 1/2 lb thick-cut bacon
- 3 slices pumpernickel bread, crusts removed, cut into 1/4-inch dice (1 cup)
- 1 tablespoon Sherry vinegar
- 1/2 teaspoon Dijon mustard
- 3 tablespoons extra-virgin olive oil
- 1/4 cup dried cranberries, diced
- 1 Granny Smith apple
- 1 head red leaf lettuce, torn into bite-size pieces (6 cups)
- 1/2 cup crumbled Roquefort (approx. 2 oz)

Cook bacon in a heavy skillet over moderate heat until crisp. Transfer to paper towels to drain. When cool break the bacon into pieces. Add the diced pumpernickel to the fat in skillet and cook over moderate heat, stirring, until crisp, about 4 minutes. Transfer to paper towels to drain and season with salt and pepper.

Whisk together vinegar and mustard. Add oil in a slow stream, whisking until emulsified, then add the diced cranberries. Mix. Season with salt and pepper.

Core the apple and slice into thin pieces.

Toss lettuce with apple slices, croutons, bacon, and dressing (to taste). Dot with Roquefort and serve. Serves 6

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