

# RECIPE



## Mache Salad with Blue Cheese, Marcona Almonds and Grapefruit Tarragon Jelly Vinaigrette

### Ingredients

1/2 cup Grapefruit Tarragon jelly (recipe follows)  
4 tablespoons cider vinegar  
2 tablespoons extra-virgin olive oil  
1/4 teaspoon kosher salt  
1/4 teaspoon freshly ground black pepper  
8 cups fresh mache lettuce (a taste halfway between watercress and arugula)  
1/2 cup crumbled Blue cheese  
1/2 cup toasted marcona almonds

Place jelly in a microwave bowl. Microwave on HIGH for 30 seconds. Add cider vinegar, oil, salt, and black pepper, stirring with a whisk until blended. Cool to room temperature.

Drizzle the cooled vinaigrette (to taste) over the mache and cheese in a large bowl; toss well. Sprinkle with the toasted almonds. Serve.

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### Grapefruit Tarragon Jelly

### Ingredients

1/2 cup boiling water  
2 teaspoons dried tarragon  
1 cup grapefruit juice  
1 package (1 3/4 -oz.) powdered fruit pectin  
3 1/4 cups sugar

Pour boiling water over tarragon in small bowl. Cover. Let stand 15 minutes. Strain through cheese cloth...add more water, if needed, to make 1/2 cup.

Combine tarragon water, grapefruit juice and pectin in a large microwave bowl. Microwave, uncovered, 5 to 7 minutes on high, or until mixture boils. Stir in sugar. Reduce setting. Microwave 7 to 9 minutes on medium or until slightly thickened, stirring once to dissolve sugar. Cool a little. Pour into hot, washed jars.

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