

GRILLED APPLE SALAD

Makes about 6 servings.

- ¼ cup walnut oil**
- ¼ cup light salad oil**
- ¼ cup apple cider vinegar**
- 1 Tbsp Dijon mustard**
- ½ tsp salt**
- ¼ tsp pepper**

Whisk the two oils together in a mixing bowl; add the vinegar, mustard, salt, and pepper. Whisk lightly, just enough to blend the ingredients. Set aside.

- 1 small red onion, peeled**
- 2 Ambrosia™ apples**
- 1 head Romaine, cut into ¼ inch wide ribbon**
- 1 Tbsp light cooking oil**
- 1 Ambrosia™ apple, thinly julienned, for garnish**

Slice onions into thin circles and apples into ¼ inch thick rings. Place in bowl, toss with 4 Tbsp of dressing, marinate for 30 minutes.

Place romaine in large bowl, cover, and refrigerate.

Lightly oil grill. Drain onions and apples, then grill over low to medium heat for 2 minutes each side.

Place onions and apples in a bowl, toss with 6 Tbsp of dressing, refrigerate until cool. Toss lettuce and dressing and arrange on plates; drain onions and apples, arrange on top of lettuce. Garnish with julienned apple.

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Recipe courtesy of the US Apple Association.