



A Recipe from the

Winter Chopped Salad

Courtesy of The Kentucky Fresh Cookbook by Maggie Green
Salad

Makes 12 servings

Ingredients:

- 5 ounces mixed salad greens or spinach (about 5 cups)
- 1 head radicchio
- 2 medium Gala or Golden Delicious apples, cored and cut into small pieces
- 1 cup dried cranberries
- 1/2 cup chopped pecans, toasted
- 1/2 cup crumbled soft goat cheese

Dressing:

- 3 tablespoons fresh lemon juice
- 1 tablespoon coarse-grain mustard
- 1 tablespoon Kentucky honey
- 6 tablespoons extra-virgin olive oil
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper

Directions

With a large knife chop the salad greens or spinach, and the radicchio, and place them on a large salad platter or in a large, shallow salad bowl. For the dressing, whisk together the lemon juice, mustard, honey, oil, salt, and pepper. Drizzle half of the dressing on the greens and toss. Top with the chopped apple, cranberries, pecans, and goat cheese. Drizzle with remaining dressing. Season to taste with black pepper.

Takoma Park Farmers Market