

# GRAPES AND GREENS WITH SHALLOT VINAIGRETTE

This salad has everything. But, oh, the vinaigrette! It's sure to be a favorite you'll return to time and time again.

*By Corporate Chef Kurt Kwiatkowski*

**Featured Food:** Grapes

**Yield:** 8

## Ingredients

3 T. thinly sliced shallot    8 oz. red seedless grapes  
½ c. champagne vinegar    9 oz. spring mix salad greens  
1 t. Dijon mustard    4 oz. double cream brie cheese  
½ c. grape seed oil    4 oz. walnut halves  
½ c. olive oil  
Salt and pepper to taste

## Preparation

Place vinegar in a small bowl; add sliced shallot and set aside for 30 minutes. Add mustard to bowl then drizzle in oil while whisking. Let dressing set for 30 minutes. Taste; add salt and pepper as needed.

Meanwhile wash and dry grapes and remove from stem; cut grapes in half lengthwise. In large bowl toss greens, walnuts and grapes with vinaigrette. Place salad on individual plates or bowls and top with cheese.