

# 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
⅓ c. champagne vinegar	9 oz. spring mix salad greens
1 t. Dijon mustard	4 oz. double cream brie cheese
⅓ 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.