

APPLE VINAIGRETTE

The Apple Vinaigrette is paired well with Chef John's Harvest Salad. This tangy dressing can be created quickly in a blender and stored for up to 2 weeks in the refrigerator.

Chef John Findley, Executive Chef, University Club of MSU

Featured Food: Apples

Yield: Serves 10

Ingredients

5 oz red apple (gala, Macintosh or any sweet apple)	2 T apple juice
1 medium shallot	$\frac{3}{4}$ c EV olive oil
1 1/2 T brown sugar	1 T lemon juice
1 T Dijon mustard	Salt and pepper
$\frac{1}{4}$ c white wine vinegar	

Preparation

Peel and core the apple. Peel the shallot. Chop up both for easier blending. Add all the ingredients in a blender and pulse until the dressing is blended and smooth. Add to Harvest Salad (recipe can be found [here](#)). Refrigerate for up to 2 weeks.