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)
- 1 medium shallot
- 1 1/2 T brown sugar
- 1 T Dijon mustard
- 1/4 c white wine vinegar
- 2 T apple juice
- 3/4 c EV olive oil
- 1 T lemon juice
- Salt and pepper

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.