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)
- 1 medium shallot
- 1 1/2 T brown sugar
- 1 T Dijon mustard
- ¼ c white wine vinegar
- 2 T apple juice
- ⅓ 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.