Apple, Dried Cherry & Walnut Salad with Maple Dressing

Quick · Make-ahead · Family favorite · Serves 4–6

Ken's note: TBD

A family favorite. The dressing can be made 3 days ahead.

Ingredients

Maple dressing

- ¼ cup mayonnaise
- ¼ cup pure maple syrup
- 3 Tbsp Champagne vinegar or other white wine vinegar
- ½ cup vegetable oil
- Black pepper
- Salt

Salad

- 1 (5-oz) bag mixed baby greens (about 10 cups lightly packed)
- 2 Granny Smith apples, peeled, cored, and chopped
- ½ cup dried tart cherries or dried cranberries
- ½ cup walnuts, toasted and chopped
- Optional: crumbled feta, sliced green onion, and/or crumbled bacon

Method

1. Whisk the mayonnaise, maple syrup, and vinegar together, then gradually whisk in the oil until the dressing thickens slightly. Taste and salt at the end, with pepper. Rewhisk if it has been sitting.
2. Toss the greens, apples, cherries, and half the walnuts with enough dressing to coat. Divide among plates and sprinkle with the remaining walnuts (and the feta, green onion, or bacon, if using).