

RECIPE *Spring Salad w Warm Laurentide Semi Sweet Dressing*

INGREDIENTS

~3 oz Bacon grease

2 oz Shallots/Red onion

4 oz Laurentide SSRiesling

8 oz Olive or grapeseed oil

1 oz Dijon mustard

1 oz Apple cider vinegar

2 oz Orange marmalade

1 t Thyme

2 T Honey

1 Star Anise pod

Sea salt/cracked pepper

DIRECTIONS

1. Saute onions or shallots in bacon grease or olive oil until soft and translucent.
 2. Deglaze pan with wine. Reduce slightly.
 3. Scrap into blender and add the remaining ingredients.
 4. Blend to a puree. Salt and pepper to taste.
 5. Thin as needed with water.
 6. Warm on stove low heat or microwave low power.
 7. Dress Spring greens or any lettuce as desired.
- Optional: Julienne pears, feta, nuts, sliced red onion, diced dried apricots, raisins, bacon crumbles and toasted croutons

Serve with Laurentide Semi Sweet Riesling!

Makes ~19 oz dressing/ 8-10 Servings