Spring Field Greens With Balsamic Vinaigrette,

Fresh Strawberries, & Caramelized Walnuts

Serves: 10

Ingredients:

1	lb	Mesclun greens, washed & spun
1	C	Fresh Strawberries, sliced
1	C	Walnuts, lightly toasted and caramelized with sugar (1:1 ratio)
2	oz.	Crumbled blue, gorgonzola, or feta cheese (optional)

Dressing:

1	T	Dijon mustard
1	T	Shallots, finely diced
1	T	Brown sugar
2	fl. oz.	Balsamic vinegar
2	fl. oz.	Red wine vinegar
12	fl. oz.	Salad oil

Procedure:

1) Whisk together dressing ingredients until emulsified. Can make ahead of time.
2) Assemble salad. Toss greens with dressing. Plate. Sprinkle and garnish with strawberries and walnuts. Crumble some cheese on top if desired.