

OKANOGAN GOAT CHEESE SALAD
with
PISTACHIO NUTS and RASPBERRY VINAIGRETTE

Raspberry Vinaigrette

1/2 cup raspberry vinegar
1 cup peanut oil
4 tbsp heavy cream
2 tbsp Dijon mustard
½ tsp grated lemon zest
1 tsp sugar
Salt

At room temperature, mix together raspberry vinegar, peanut oil, cream, Dijon mustard, lemon zest and sugar.

Salt to taste

Let stand for 15 minutes before serving.

Salad

12 cups mixed spring greens, washed and dried
1 medium red onion, thinly sliced
3/4 cup crumbled Okanogan goat cheese
½ pint fresh raspberries

Arrange greens on individual chilled salad plates

Top with onion rings

Sprinkle with crumbled goat cheese and raspberries

Drizzle each salad with vinaigrette

Top with Pistachio Nuts

Serving for 8