

Autumn Salad with Apples, Comte and Hazelnuts

Submitted by Jeanne Gregg

Serves 4-6

Ingredients:

- 8 cups mixed greens
- 1 medium tart-sweet apple like Granny Smith, peeled and thinly sliced into matchsticks
- 2-3 oz. Comte cheese, cut into matchsticks
- ¼ cup sliced celery hearts
- ¼ cup chopped toasted hazelnuts

Cider Dressing

- 1 cup apple juice or cider
- 2 Tbsp apple cider vinegar
- 1 Tbsp finely chopped shallots
- 1 tsp Dijon mustard
- ½ cup olive oil

Directions:

1. Place cider and vinegar in small saucepan and bring to a boil.
2. Simmer until reduced to 3 tablespoons liquid.
3. Pour into small bowl with shallots and mustard and mix together.
4. Slowly whisk in olive oil.
5. Season to taste with salt and pepper.
6. Mix lettuce, cheese, celery and apple with some dressing and plate.
7. Top with hazelnuts and drizzle on additional dressing.