

Grilled Apple Salad

Ingredients

- 2 Granny Smith apples, peeled, sliced ¼ thick
- 1/2 TB of olive oil
- 1 (6-oz.) package baby butter lettuce
- 1 (5-oz.) package spring greens mix
- 3 ounces extra-sharp white Cheddar cheese, shaved

Brown Sugar-Cider Vinaigrette

- 2/3 cup olive oil
- 1/3 cup apple cider vinegar
- 2 green onions, minced
- 3 tablespoons light brown sugar
- 3 tablespoons chopped fresh basil
- 1 tablespoon Dijon mustard
- 1/2 teaspoon dried crushed red pepper
- 1/4 teaspoon salt

Mix all ingredients except oil, slowly drizzle oil while stirring constantly to form emulsion. Can also be done in a Mason jar or air tight container with all the ingredients at once and then shake well.

Directions

- Peel and cut apples crosswise into 1/4-inch-thick rings, cutting from one side through the other. Toss in olive oil salt & pepper.
- Grill apple slices, covered with grill lid, 2 to 3 minutes on each side or until crisp-tender and grill marks appear.
- Arrange butter and spring greens mix on a serving platter; top with apples, and cheese.
- Serve with Brown Sugar-Cider Vinaigrette.