



Not-Greek Salad With Walnuts and Roquefort

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| 1 tablespoon sugar | 3 tablespoons walnut oil |
| 1 tablespoon butter | 1 Granny Smith apple, cut into bite-size slices |
| Salt | Juice of half a lemon |
| $\frac{1}{4}$ cup walnut halves | 8 cups mixed greens (endive, watercress, frisée, bibb lettuce, arugula) |
| 2 tablespoons sherry vinegar | 3 ounces Roquefort. |
| $\frac{1}{2}$ teaspoon Dijon mustard | |
| Freshly ground black pepper | |
| 3 tablespoons olive oil | |

1. In a small skillet, melt the sugar over medium-high heat without stirring. Shake the pan occasionally. Once the sugar is light brown, stir in the butter and a pinch of salt. Stir in the walnuts and cook until the caramel turns dark brown. Transfer to a small sheet pan to cool. Season to taste with salt and roughly chop.
2. In a small bowl, whisk the vinegar, mustard and a pinch of salt and pepper until combined. Whisk in the oils in a slow, steady stream.
3. Place the apples in a bowl, toss with lemon juice and season with pepper.
4. Combine the greens in a large bowl. Toss with just enough dressing to coat. Season with salt and pepper. Add the walnuts, apples and crumbled Roquefort and toss. *Serves 3 to 4. Recipe by Jill Santopietro.*