



Not-Greek Salad With Walnuts and Roquefort

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
½ cup walnut halves	8 cups mixed greens (endive, watercress, frisee, bibb lettuce, arugula)
2 tablespoons sherry vinegar	3 ounces Roquefort.
½ 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.*