

SAVOR INDIANA RECIPES



Spring Salad with Edelzwicker Vinaigrette

INGREDIENTS

Salad

1 head fresh Bibb lettuce, washed, patted dry and torn

1 bunch fresh beet greens, washed, patted dry and torn

Dressing

1 green onion, chopped

1/4 cup Madison Vineyards Edelzwicker wine or grapefruit juice

1/4 cup orange, grapefruit or tangerine juice

1 T Dijon mustard honey

1 tsp honey

1/4 tsp fresh thyme leaves, chopped

1/4 tsp fine-grain salt

1/2 cup oil (if possible 3/8 cup canola, 1/8 cup extra virgin olive oil)



From The Kitchen of

Mark Bryant and Sandy Palmer
Harvest Acres and Madison
Vineyards
Madison, Indiana
From "Marvelous Madison"

DIRECTIONS

1. Mix all of the salad ingredients in a bowl.
2. Whisk the dressing ingredients together, then combine with other ingredients. Sprinkle chow mein noodles on top just before serving.

This recipe makes about 10 servings. Put the dressing on just shortly before serving so the oil is not absorbed as much. If you are not going to eat all of the salad at the same meal, then withhold some dressing for the part you are going to eat later.