

A Salad for Chardonnay

- 3 Tbsp. apple cider vinegar
- 1 Tbsp. honey
- 4 tsp. Dijon mustard
- $\frac{3}{4}$ c. canola oil
- 1 tsp. poppy seeds
- Mixed spring greens
- $\frac{2}{3}$ c. candied walnuts, chopped
- 2 pears, peeled and cut into $\frac{1}{2}$ " pieces
- Blue Cheese optional

Whisk together vinegar, mustard and honey; gradually whisk in oil, then poppy seeds. Place greens, walnuts, and pears in salad bowl - also blue cheese if you choose to. Add enough dressing to toss - you may have extra. Divide among 8 plates to serve.

Accompany with Cooper-Garrod Chardonnay