



Mache Salad with Apple, Dried Cherries & Toasted Walnuts *(adapted from Epicurious)*

Shallot Vinaigrette:

6 tablespoons olive oil

1/4 cup apple cider vinegar

1/4 cup minced shallot

2 tablespoons honey

Salt and pepper to taste

Combine ingredients in a blender and pulse until well mixed. Taste for seasoning and add salt and pepper as required. Set aside.

Salad:

1 package Mache lettuce, washed and dried

1/2 cup dried tart cherries

1 medium Granny Smith, cored and thinly sliced

1/2 cup walnut halves, toasted

Plate Mache lettuce and arrange apple slices on top. Sprinkle with cherries and walnuts. Drizzle with shallot vinaigrette. (Serves 4 as appetizer or 2 for dinner)

Honey Pork Tenderloin (optional)

1 small pork tenderloin, trimmed of fat and silver skin

1/4 cup honey mustard

Seasoned dry breadcrumbs

3 tablespoons vegetable oil

Slice trimmed pork tenderloin into half inch pieces and pound between sheets of plastic wrap to a quarter inch thickness. Coat with honey mustard then dredge in dried crumbs, being sure to pat both sides of tenderloin to be sure crumbs adhere. Heat vegetable oil in a heavy pan over medium heat. Cook tenderloin for 3 to 4 minutes, flipping half way through cooking period. Drain on paper towels. Serve on top of salad.