

Autumn Salad with Blue Cheese, Pomegranates and Walnuts

1 lb. mixed baby greens, cleaned
4 oz. blue cheese, crumbled
1/2 c. pomegranate seeds
1/4 c. toasted walnuts
2 T. Dijon mustard
1 clove garlic, pressed
1 t. sugar
1/4 c. red wine vinegar
1/2 c. walnut oil
1/2 c. olive oil
Fine sea salt and freshly ground pepper to taste

In a large mixing bowl, combine the mustard, garlic, sugar and vinegar. Slowly drizzle in oil, whisking constantly, until totally incorporated. Season to taste with salt and pepper. Place salad greens in a large bowl, toss with 1/4 cup dressing, adding more if needed. Portion onto chilled salad plates. Garnish each serving with the blue cheese, pomegranate seeds and toasted walnuts. Serves 8.