



Michigan Cherry Salad

Executive Chef John Clements, CEC, CCA

Salad Ingredients

- 3 cups mixed greens
- 1/4 cup dried Michigan cherries
- 1/4 cup pecans, pieces toasted
- 1/4 cup feta cheese
- Cherry Vinaigrette

Vinaigrette Ingredients

- 1 tbsp Fustini's cherry vinegar
- 1 tbsp local honey
- 3/4 cup olive oil
- 1/2 shallot, minced
- 1/2 tsp parsely
- Salt and pepper to taste.

Salad Directions | Serves 4

Combine all ingredients with the exception of the vinaigrette.

Vinaigrette Directions | Yields 1 cup

1. In a mixing bowl, add cherry vinegar, shallot and honey. Whisk to combine.
2. Slowly drizzle in the olive oil and whisk to form an emulsion.
3. Taste for seasoning, adding salt and pepper as needed. Mix in chopped parsley.

