

Winter Cobb Salad with Honey Truffled Vinaigrette



Ingredients

6 oz. mixed winter greens, which could include kale, radicchio, romaine, arugula and/or frisée
4 thick slices smoked bacon chopped fine and cooked crisp
6 dried figs, stem removed, sliced
½ cup white balsamic vinegar
½ red onion, minced fine
12 sulfated dried apricots, sliced thin
¼ cup dried, sweetened cranberries
2-3 flowering chives, sliced into 1" strips, blossomed picked
¼ cup Maytag bleu cheese, crumbled fine
½ cup chunky walnuts
2 tbsp. butter
¼ cup sugar
pinch of ground cinnamon
pinch of kosher salt
pinch of cayenne pepper
1 tsp Dijon mustard
2 tbsp. Belbosco Acacia all natural Honey with Summer Truffle Infusion*
1 tbsp. minced shallots
½ cup extra virgin olive oil
kosher salt to taste
ground black pepper to taste

*If you can't find this product, use wildflower honey, and substitute 2 tbsp. of the extra virgin olive oil for white truffle oil

Procedure

1. Slightly heat the vinegar until steamy. Pour over the sliced figs and let steep for 20 minutes or so. Save extra vinegar that didn't soak into the figs.
2. Wash and dry the greens. Cut into 1 inch pieces.

3. Slice the bacon and render until crispy. Drain the bacon.
4. To candy the nuts: melt the butter and toss over the walnuts. Mix together sugar, pinch of kosher salt, cayenne and cinnamon. Toss over the nuts until well coated. Place on a lined sheet pan and bake at 350° until the sugar is melted and crispy. Remove from heat, and cool down. Break into small pieces if necessary.
5. Make the vinaigrette: Place Truffle infused honey and mustard in a bowl. All shallots and whisk well. Drain vinegar off the figs and mix in. While whisking, slowly add the oil. Mix until well combined. Season to taste with salt and pepper.
6. To present the salad for show: on a flat plate or platter, line up rows of ingredients:



Arrange them so the colors are vibrant and pop next to each other
Drizzle the top with a little of the vinaigrette.

7. Mix the greens in a bowl and toss with vinaigrette to taste, and salt and pepper. Distribute among 6 plates. Scoot off the toppings on the salad in lines perpendicular to the rows.
8. To put together in the kitchen: Toss the greens in a bowl with vinaigrette, salt and pepper. Add all the topping ingredients and toss lightly. Distribute amongst 6 plates.
9. Serve immediately

Serves 6

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