
KITCHEN CONNAISSEUR

Wild Greens Laced with Sun Dried Cherry Vinaigrette



This vinaigrette is best made a day ahead to allow the flavours time to harmonize. The wild greens and fruit can be changed depending on availability. Serves 6.

ingredients

1/2 Cup	Sun Dried Cherry Sauce
1/4 Cup	Raspberry Wine Vinegar
2 Tbsp	Brown Sugar
1 Tbsp	Freshly Squeezed Lime Juice
1 Tsp	Wasabi * - prepared
2 Tbsp	Onion, diced
2	Cloves Garlic, minced
2 Tsp	Fresh Ginger, minced
To Taste	Salt and Freshly Ground Pepper
3/4 Cup	Basil Flavoured Walnut Oil

instructions

Vinaigrette

To prepare the dressing place the first 7 ingredients in a blender and mix on moderate speed for 1 minute. Add the walnut oil in a slow steady stream. The vinaigrette should thicken nicely. Cover and refrigerate.

Wild Greens

Place the wild greens and fruit in a bowl, and toss together.

Toss the vinaigrette with the wild greens, and serve.

** Wasabi is a Japanese mustard, available in specialty markets. If you can not find it, use 1/4 tsp dry mustard powder.*