



in
partnership
with



and



Dur Common Table
NEW CHESAPEAKE
KITCHEN
with John Shields

SEXY ARUGULA & NEOPOL SMOKED SALMON SALAD

INGREDIENTS

Salad:

Fresh arugula

Neopol's smoked salmon

Fresh apples, cored and cut into thin slices

Pomegranate seeds

Pinenuts, toasted

Goat cheese, crumbled

Honey-Basil Vinaigrette
(recipe follows)

Honey-Basil Vinaigrette:

¼ cup white wine vinegar

1 small shallot, minced

1 scant teaspoon Dijon mustard

2 teaspoons honey

¼ cup chopped fresh basil

Pinch salt

1 cup extra-virgin olive oil

DIRECTIONS

Salad:

- 1 | Place the arugula in a large bowl. Top with the sliced apples, pomegranate seeds, toasted pinenuts, and goat cheese crumbles. Toss with Honey-Basil Vinaigrette to taste.
- 2 | Mound on serving plates. Top each with smoked salmon. Drizzle with more Honey-Basil Vinaigrette if desired.

Honey-Basil Vinaigrette:

- 1 | Mix together the vinegar, shallot, mustard, honey, basil, and salt in a bowl. Whisk the oil in very slowly, a little at a time whisking all the while.
- 2 | Adjust seasoning if necessary.