

Watercress, Apples, and Walnuts in Pomegranate Vinaigrette

- 3-4 bunches watercress, washed and dried, large stems removed
- 3 ea. Gala apples, peeled and sliced thinly (toss with a little lemon juice to keep from discoloring)
- 1 C. Toasted walnut halves
- 2 ea. Pomegranates
- 1 Tbs. Red wine vinegar
- 2 Tbs. Honey
- ½ C. Walnut oil

Salt and Pepper

1. Juice one pomegranate. Seed the second. (The best way to seed a pomegranate is to cut the fruit in half, hold the half over a plate cut side down, and bang gently on the back with a wooden spoon.)
2. Combine juice, seeds, vinegar, and honey. Slowly whisk in the oil.
3. Season well with salt and pepper. Some pomegranates are sourer than others. If necessary, adjust the sweetness with more honey.
4. Combine apples and watercress in a bowl. Drizzle with dressing. Top with walnuts.
5. Crumbled gorgonzola cheese would be an excellent addition to this salad.