



Greens with Chevre Dressing

Recipe by Stephen Pavy

Serves: 6

Serve with Joseph Phelps Fogdog Chardonnay, Freestone Vineyards

- ¾ cup walnut halves, toasted (350 for 5 – 8 minutes)
- 1 small clove garlic, smashed, salted, and turned to paste
- 3 oz. creamy goat cheese at room temperature
- 1 ½ tsp. white wine vinegar
- 1 ½ tsp. water
- 1 Tbsp. extra virgin olive oil
- 1 Tbsp. walnut oil
- ½ tsp. chopped thyme leaves
- Black pepper to taste
- Salad greens for six; local greens, or “fall mix” is good
- 1 granny smith apple, thinly sliced; do at the last minute before serving

Blend goat cheese into garlic paste, then add vinegar and a little water as needed. Add the oils, thyme, and black pepper and whisk until blended. Taste and correct seasonings as needed.

Right before going to table, toss greens with dressing (light – you can add more but you can't take away). Add walnuts and apple pieces before the very last light toss to keep these heavier pieces from going to the bottom. Sprinkle a few walnuts and apple pieces on top.