

Chef Larry's Fall Salad with Fruit and Roasted Nut Confetti
Walnut Vinaigrette
Yield: 4 Servings

Ingredients:

5 - 6 oz. Butter lettuce and petite lettuce mix
as needed Chef Larry's Walnut Vinaigrette (recipe follows)
8 wedges Ripe tomato, medium size
1/2 cup Fresh pear, peeled, julienne cut
1/4 cup Dried apricots, julienne cut
1/4 cup Dried cranberries
1/4 cup Toasted almonds, hazelnuts and walnuts, rough chopped
1/4 cup Minced herbs: basil, chives and parsley
to season Fresh ground black pepper
for service Chef Larry's Candied Pecans (recipe follows)

Method:

Prepare Walnut Vinaigrette per recipe, reserve. Arrange tomato wedges and petite lettuces on chilled salad plates. Top generously with "confetti" of julienne pear, diced apricots, raisins, nuts and a sprinkling of herbs. Transfer Walnut Vinaigrette to a sauceboat for service. Just prior to service, drizzle salads with Walnut Vinaigrette, top with a twist of fresh ground black pepper and garnish with candied walnuts.

Chef Larry's Walnut Vinaigrette
Yield: 6 - 8 Servings

Ingredients:

3/4 cup Walnut oil
1/4 cup Balsamic vinegar
1 tsp. Chives, minced
1 tsp. Parsley, finely chopped
1 1/2 tsp. Mayonnaise
1 tsp. Dijon mustard
1 tsp. Sugar
to taste Salt
to taste Fresh ground black pepper

Method:

Whisk balsamic vinegar, chives, parsley, mayonnaise, Dijon mustard and sugar together in a mixing bowl. Add walnut oil while whisking until all the oil is incorporated. Season with salt and fresh ground black pepper. Store under refrigeration until needed.

Chef Larry's Candied Pecans
Yield: 1 cup

Ingredients:

1 tbsp. Honey
2 tsp. Granulated sugar
1 cup Pecan pieces
pinch Salt

Method:

Preheat oven to 350 degrees F. Combine honey and sugar. Add pecan pieces and stir until well coated. Using a slotted spoon, transfer glazed walnuts to a baking sheet lined with parchment paper or aluminum foil. Bake for 5 - 8 minutes. Remove and cool.