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Dandelion Salad with Fresh Goat Cheese and Apples

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Introduction:

If you're lucky enough to have a few keeper apples left in your root cellar from last year's harvest, here's a great way to bring last fall and this spring together in a single salad bowl.

Preparation:

Whisk vinegar, oil, mustard, honey, salt and pepper together. Pour over greens and toss lightly. Top with goat cheese, nuts and apple.

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Ingredients:

2 tbsp cider vinegar
3 tbsp vegetable or nut oil
1 tsp Dijon mustard
1 tsp honey
Salt and freshly ground black pepper, to taste
1 bunch dandelion greens, washed and dried, stems removed
1/4 pound fresh white goat cheese, crumbled into pieces (optional)
1/2 cup walnuts, coarsely chopped
1 apple, cored and chopped into 1/2-inch pieces

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[3] <http://kgi.org/recipe-type/salads>