

Holiday Honeycrisp Salad

½ cup extra-virgin olive oil

¼ cup apple cider vinegar or red wine vinegar

¼ cup apple juice

2 to 3 Tablespoons honey

1 Tablespoon lemon juice

½ teaspoon salt

Freshly ground black pepper to taste

3 medium Honeycrisp apples thinly sliced

12 ounces spring mix salad greens

1 cup pecan halves, toasted

¾ cup dried cranberries

4 ounces Feta cheese

To make the dressing, combine olive oil, vinegar, apple juice, honey, lemon juice, salt and pepper in a small jar with a lid. Shake vigorously until mixture is well combined. Set aside.

To make the salad, layer salad greens, apple slices, pecans, cranberries and Feta cheese in a large bowl. Just before serving, pour desired amount of vinaigrette dressing on salad and toss until salad is evenly coated.

Caution: You can prevent apples from turning dark by letting the slices sit in lemon juice or lemon-lime soda for a few minutes. Drain and set aside until ready to serve.