



Fall Salad with Heirloom Apples

Take advantage of Oregon's heirloom apple harvest in this autumn salad. Use whatever variety of apple you discover at the farmer's market.

- 1 small head radicchio
- 1 Belgian endive, leaves separated
- 1 celery stalk, cut on the diagonal into thin slices
- 2 small heirloom variety apples, halved, cored and thinly sliced
- 2 teaspoons lemon juice
- 1 tablespoon cider vinegar
- 1 teaspoon honey
- 1 tablespoon finely diced shallots
- 1/3 cup olive oil
- Salt and freshly ground black pepper
- Shaved Pecorino cheese, for garnish

Coarsely chop the radicchio and endive into bite sized pieces. Toss the apples with lemon juice.

Combine lettuces, celery, and apples in a large bowl. Whisk together vinegar, honey and the shallot. Slowly whisk in the oil, and season with salt and pepper. Toss the salad ingredients with some of the vinaigrette. Garnish with shaved Pecorino.