



Baby Green Salad with Apples, Goat Cheese, Spicy Nuts, and Riesling Vinaigrette

Ingredients:

12 oz Baby Greens
1 Red Jacket Farms Apple (peeled and sliced)
4 oz Lively Run Goat Cheese
4 oz Frank's Spicy Nuts
6 oz Riesling Vinaigrette

Method:

In a bowl mix all ingredients together.
Serve on a chilled plate and a glass of Fox Run Vineyards Semi- Dry Riesling

Fox Run Vineyards Riesling Vinaigrette

Ingredients:

¼ Red Onion
2 Cloves Garlic
2 Tablespoons Sugar
2/3 cup Fox Run Riesling
¼ cup White Balsamic Vinegar
2 cups Olive Oil
1 tablespoons Chopped Fresh Parsley
½ teaspoon Salt
¼ teaspoon Pepper

Method:

In a food processor combine all ingredients except olive oil, pulse a few times, and then add olive oil slowly. Makes 3 cups.

Chef Frank's Spicy Nuts

Ingredients:

1 Egg White
3 cups Mixed Nuts
3 Tablespoons Brown Sugar
1 teaspoon Salt
1 teaspoon Curry Powder
1 teaspoon Ground Cinnamon
1 teaspoon Ground Cumin
¼ teaspoon Cayenne Pepper
1 tablespoon Sudsy's Fearless Hot Sauce

Method:

1: Preheat Oven to 250° F. Beat egg white until foaming. Add nuts, tossing to coat. Combine remaining ingredients in a medium bowl, toss to coat.

2: Spread nuts on a greased baking sheet in a single layer. Bake 1 hour, stirring once. Allow to cool and serve. Pairs well with Fox Run Semi- Dry or Dry Riesling.