

# Julia's Cookbook

## FALL HARVEST CHOPPED SALAD

### Dressing Ingredients:

2/3 cup extra virgin olive oil  
1/3 cup white wine or champagne vinegar or lemon juice  
1/4 cup maple syrup  
2 tablespoons Dijon mustard  
1 garlic clove, minced  
1 large shallot - chopped fine  
Salt & Pepper

Dressing: In a jar with a tight-fitting lid, combine all ingredients; shake well. TASTE AND ADJUST. It's nice to taste with a piece of lettuce. Store in the refrigerator. Shake very well before serving.

### Salad Ingredients

1 head Escarole - washed and chopped small 1/2-1 wide inch slivers  
1 large head raddichio - sliced thin slivers  
2-3 Granny smith Apples - chopped small 1/2 in x 1/2 roughly  
1 container butternut squash - pre cut - or pre skinned and you chop into large chunks  
1/2 small red onion, chopped  
Nuts - toasted - Pecans and or Walnuts -  
Blue Cheese or Goat Cheese crumbles

Coat your squash with olive oil salt and pepper. Roast in a single layer in 375 degree oven for 20 mins. Check at 15 mins, you want to see some browning and caramelizing. Remove from oven, let cool to room temperature.

Toast your nuts in hot oven, check after 3 minutes, do not burn, do not walk away, set a timer. Let cool.

Make sure all other ingredients are chopped and ready. Chopped small is better in my opinion.

*NOTE - this is a forgiving recipe, if you have more of one and less of another, its ok. Chopped bacon would also be a nice addition. Or a grain of sorts, try Farro, Wheatberry or Quinoa. Cook them according to package directions and cool to room temperature. Basically you are not limited to what is on this paper.*

One generous handful per person is good approximate for a side salad. Add all ingredients to bowl, season with salt and pepper, toss dressing lightly at first and then more if needed. Toss cheese at end, however much you want, but do not let it overpower.