

Barefoot Contessa's Cape Cod Chopped Salad

Source: "Back to Basics" from Barefoot Contessa

Ingredients

- 8 ounces Thick-Cut Bacon
- 8 ounces Baby Arugula
- 1 large Granny Smith Apple, Peeled And Diced
- ½ cup Toasted Walnut Halves, coarsely chopped
- ½ cup Dried Cranberries
- 6 ounces Bleu Cheese, such as Roquefort, crumbled
- 3 Good Apple Cider Vinegar
- 1 teaspoon Grated Orange Zest
- 2 Freshly Squeezed Orange Juice
- 2½ teaspoons Dijon Mustard
- 2 Pure Maple Syrup
- Kosher Salt
- ½ teaspoon Black Pepper
- ⅔ cups Good Olive Oil

Method

Preheat the oven to 400°F.

Place a baking rack on a sheet pan and lay the bacon slices on the rack. Roast the bacon for about 20 minutes, until nicely browned. Allow to cool.

In a large bowl, toss together the arugula, apple, walnuts, cranberries, and bleu cheese.

For the dressing, whisk together the vinegar, orange zest, orange juice, mustard, maple syrup, 1½ tsp salt, and the pepper in a bowl. Slowly whisk in the olive oil.

Chop the bacon in large pieces and add it to the salad. Toss the salad with just enough dressing to moisten. Sprinkle with ½ tsp salt and toss well.

Serve immediately.

Notes

This seemed to be a big recipe for salad dressing and I had a lot left over.