

# Ina Garten's Cape Cod Chopped Salad

*Source: Ina Garten "Back to Basics" Cookbook p. 78*

## Ingredients

- 8 oz thick-cut bacon
- 8 oz baby arugula
- 1 large Granny Smith apples, peeled and diced
- ½ cup toasted walnut halves, coarsely chopped
- ½ cup dried cranberries
- 6 oz bleu cheese, crumbled
- 3 tbsps good apple cider vinegar
- 1 tsp grated orange zest
- 2 tbsps freshly squeezed orange juice
- 2½ tsp Dijon Mustard
- 2 tbsps pure maple syrup
- Kosher salt
- ½ tsp freshly ground black pepper
- ⅔ cup good olive oil

## Method

Cook bacon and toast the walnuts.

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

## 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 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 is a delicious salad with a yummy dressing, a nice surprise.