

Romaine with Apple, Red Onion

Servings: 10

Source: Bon Appetit, Nov. 2001

Ingredients

- 1¼ cups Vegetable Oil
- ⅓ cup Apple Cider Vinegar
- 3 Frozen Apple Juice Concentrate, Thawed
- 2 Red Onion, Minced
- 1¾ teaspoons Salt
- ½ teaspoon Ground Nutmeg
- ½ teaspoon Ground Ginger
- ¼ teaspoon Ground Black Pepper
- 1 cup Red Onion, Thinly Sliced
- 2 lbs. Gala Apples, Peeled, Cored, Cut Into ¼ Inch Dice
- 5 Romaine Lettuce Hearts Halved Lengthwise
- ¾ cups Pecans, Toasted, Coarsely Chopped

Method

Whisk first 8 ingredients in small bowl for dressing. (Can be made 1 day ahead. Refrigerate. Rewhisk before using.)

Place sliced onion in medium bowl. Cover with cold water; let stand 30 minutes. Drain well.

Place ⅓ cup dressing in another medium bowl. Add apples; toss to coat.

Trim off tips of romaine halves, leaving 5-inch lengths. Cut each romaine half lengthwise into 3 wedges. Fan wedges on large platter. Top with red onion slices. Drizzle salad with dressing, then sprinkle with apples and pecans.