



Harvest Apple and Cheddar Salad with Sugar Fire Vinaigrette

Serves 4

This stunning combination of flavors will wow everyone at your Thanksgiving Table. Best of all, you'll be thrilled at how easy it is to pull together. The addition of [Torchbearer Sauces Sugar Fire](#) to the vinaigrette is an amazing complement to the creamy texture of the cheese and the earthy nuttiness of the other ingredients.

Ingredients:

1/2 cup organic Apple Cider vinegar
2 firm but ripe Gala apples
4 tablespoons (1/4 cup, divided) walnut oil (can substitute pistachio oil or extra-virgin olive oil)
Sea salt and freshly ground pink peppercorns to season
4 cups loosely packed organic salad greens
4 tablespoons *Sugar Fire Vinaigrette* (recipe follows)
4 ounces aged cheddar cheese, in one piece (preferably English Farmhouse or Neil's Yard brand)
Toasted Walnuts, coarsely chopped (for garnish)

Preparation:

Place the apple cider vinegar into a small, heavy bottomed sauce pan and place over medium-high heat. Bring the vinegar to a boil. Reduce the heat and simmer until the vinegar is reduced by half, about 15 minutes. Set aside to cool. The reduced vinegar will thicken as it cools. Hold at room temperature until ready to use.

Halve the apples lengthwise and remove the core with a small scoop. Using a thin-bladed knife or a mandoline, slice the apples about 1/8 inch thick. Fan each apple half on a chilled salad plate. Drizzle each plate of apples with 1 tablespoon of the walnut oil and 1 teaspoon of the apple cider vinegar reduction. Season lightly with salt and fresh ground pink peppercorns.

In a large bowl, toss the greens with 1 to 2 tablespoons of the *Sugar Fire Vinaigrette*. Add additional vinaigrette as needed to lightly coat the greens. Season with salt and pepper.

To Serve:

Arrange a bouquet of greens on top of the dressed apples. Using a vegetable peeler, finish each plate with curls of aged Cheddar cheese and sprinkle with toasted walnuts. Serve Immediately.

Chef's Note:

If you slice the apples ahead, drop them into a cup of aciduated water made by combining 1 cup ice cold water with 1 tablespoon fresh squeezed lemon juice.

Variations:

Cheese. A blue cheese, such as Roquefort or Gorgonzola will work brilliantly here in place of the Cheddar. The sweetness of the apples and the acidity of the vinegar reduction will match the saltiness of the cheese bite for bite. Also, while Gala apples are recommended for their sweet, crispiness and reliability, other varieties such as Roman and Delicious, will work well, too.



Sugar Fire Vinaigrette

Makes Approximately 1/2 Cup

This bright, flavorful vinaigrette is stunning on the Harvest Apple and Cheddar Salad. On its own, it goes double duty as a tasty sauce for steamed vegetables, or a dipping sauce for dumplings, potstickers or spring rolls. Just enough sweet heat to bring your taste buds alive, the addition of [Torchbearer Sauces Sugar Fire](#) in the vinaigrette is an amazing complement to the earthy nuttiness of the other ingredients.

Ingredients:

- 1/2 cup organic Apple Cider vinegar
- 2 tablespoons Torchbearer Sugar Fire Sauce
- 1 teaspoon Sea salt
- 1/4 cup walnut oil (can substitute pistachio oil or extra-virgin olive oil)
- 1 teaspoon freshly ground pink peppercorns
- Finely grated zest of 1/2 orange
- 1 tablespoon finely chopped cilantro (optional)
- Toasted Walnuts, coarsely chopped (optional)

Preparation:

Place the apple cider vinegar into a small, heavy bottomed sauce pan and place over medium-high heat. Bring the vinegar to a boil. Reduce the heat and simmer until the vinegar is reduced by half, about 15 minutes. Set aside to cool. The reduced vinegar will thicken as it cools. Hold at room temperature until ready to use.

In a small bowl, combine the Sugar Fire sauce, 1 tablespoon of the vinegar reduction, and the sea salt. Whisk vigorously to combine and dissolve the sea salt. Slowly add the walnut oil, whisking continuously to emulsify. Add in the orange zest and fresh ground pink peppercorns. Stir to combine.

To Serve:

Whisk vigorously to re-emulsify the vinaigrette. Add the cilantro, if using, and the toasted walnuts. Stir to combine. Serve immediately.

Chef's Note:

If you are using the vinaigrette with the Harvest Apple and Cheddar salad, I recommend using a small amount of tarragon, thyme or parsley in place of the cilantro. Also, omit the chopped walnuts since it is used as a garnish in the salad.