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| |  | | --- | | Michigan Cherry Salad  C:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].png  This recipe makes use of Riverside’s farm-fresh salad greens.  **Ingredients**   * 7 ounces fresh baby spinach (about 9 cups) * 3 ounces spring mix **salad greens** (about 5 cups) * 1 large apple, chopped * 1/2 cup coarsely chopped pecans, toasted * 1/2 cup dried cherries * 1/4 cup crumbled Gorgonzola cheese * 1/4 cup fresh raspberries * 1/4 cup red wine vinegar * 3 tablespoons cider vinegar * 3 tablespoons cherry preserves * 1 tablespoon sugar * 2 tablespoons olive oil   **Directions**   1. In a large bowl, combine the first 6 ingredients. 2. Place raspberries, vinegars, preserves and sugar in a blender. While processing, gradually add oil in a steady stream. Drizzle over salad; toss to coat.     Photo/Recipe: [tasteofhome.com](https://www.tasteofhome.com/recipes/michigan-cherry-salad/) | |
| Photo and recipe: Debi / Simply Beautiful Eating |
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