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| Michigan Cherry SaladC:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].pngThis 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/) |

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| Photo and recipe: Debi / Simply Beautiful Eating |
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