

# *California Wine Country Salad*



## California Wine Country Salad *Yield: 12 servings*



- 24 cups mesclun or baby greens
- 12 oz. toasted whole almonds
- 2 lbs. red, green and black California seedless grapes
- 2 1/2 lbs. thick-sliced black pepper bacon, cooked crisp and chopped
- 3 pounds grilled chicken breast, diced
- 6 ripe avocados, cubed
- 12 ounces crumbled goat cheese
- 1 quart Zinfandel Vinaigrette

Arrange the greens in 12 shallow plates or bowls.

Cluster each of the separate ingredients decoratively on the greens. Serve each salad with a small pitcher (about 2 1/2 oz.) of the Zinfandel Vinaigrette.

### *Zinfandel Vinaigrette* *Yield: 1 quart*

- 2 cups California Zinfandel
- 2 Tbsp. sugar
- 1/2 cup lemon juice
- 2 Tbsp. chopped shallot
- 1 Tbsp. chopped garlic
- 2 tsp. dry mustard
- 2 tsp. salt
- 1 tsp. ground black pepper
- 1 tsp. dried thyme leaves
- 1 cup olive oil
- 1 cup vegetable oil

In a non-reactive saucepan, reduce the red wine by half to yield one cup of liquid. Allow to cool.

In a blender or food processor, puree the reduced wine, sugar, lemon juice, shallot, garlic, mustard salt, pepper and thyme. Gradually add the oils until well emulsified. Use immediately or refrigerate until ready to use.