Chopped Salad with Grapes and Feta Vinaigrette
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Yield: 16 salads

2 lbs. chopped red California grapes
1 1/2 lbs. diced provolone cheese
1 1/2 lbs. diced salami
6 cups cannellini beans
1 lb. lightly blanched fresh green beans, chopped
1/2 lb. chopped red onion
12 cups chopped romaine hearts
4 cups chopped radicchio
To taste freshly ground black pepper
4 cups Feta Vinaigrette

Toss together all of the ingredients and serve immediately.

Feta Vinaigrette Yield: 1 quart

1/2 cup red wine vinegar
1/2 cup lemon juice
2 Tbsp. chopped fresh garlic
2 tsp. dry mustard powder
1 tsp. dry oregano leaves
1 tsp. Italian herb mix
1/2 cup Feta cheese
2 cups olive oil
1 cup vegetable oil
2 tsp. salt
1 tsp. ground black pepper.

In a blender or food processor, combine the vinegar, lemon juice, garlic, mustard, oregano and herb mix. Gradually add the Feta and oils, then season with salt and pepper. Use immediately or refrigerate until ready to use.