



SAUTÉED APPLE SALAD WITH ROQUEFORT CHEESE & WALNUTS

- ¼ c. Sherry wine vinegar or red wine vinegar
- 1 T. chopped fresh thyme or 1 teaspoon dried
- ½ c. plus 1 T. olive oil
- 6 c. mixed baby greens
- 3 c. trimmed watercress
- 1 Belgian endive, sliced
- 1 ½ lbs. Golden Delicious apples, peeled, cored, cut into ½ -inch-thick slices
- 1 T. sugar
- 1 c. crumbled Roquefort cheese
- ½ c. chopped toasted walnuts

Combine vinegar and thyme in small bowl. Gradually whisk in ½ c. oil. Season to taste with salt and pepper. Combine greens, watercress and endive in large bowl. Heat remaining 1 T. oil in large nonstick skillet over medium-high heat. Add apples and sugar and sauté until apples are almost tender, about 8 minutes. Increase heat to high and sauté until golden brown, about 5 minutes longer. Place atop greens in bowl. Sprinkle salad with Roquefort and walnuts. Toss with enough dressing to coat. Serve remaining dressing separately.