

Recipes

Summer Strawberry Salad

Provided by: Smuggler's Notch Resort

Our popular maple poppy seed dressing, served on the Summer Strawberry Salad and as a light yet flavorful topping choice for other salads year round at our Morse Mountain Grille. The salad recipe is a great combination of flavors with the fruit, creamy Havarti and dressing!

This salad is made in a 12 inch / 20 oz. pasta bowl

Ingredients:

*5 oz. mixed greens
6 each strawberry halves
6 each mandarin oranges
1 oz. thin sliced strawberries
1 oz. halved red grapes
2 oz. shredded havarti cheese
1 oz. toasted almonds
2 oz. maple poppy dressing*

Place 5 oz. mixed greens in the salad bowl. Space 6 strawberry halves and 6 mandarin oranges evenly around rim, alternating. Sprinkle in 1 oz. of thinly sliced strawberries, 1 oz. red grape halves and 2 oz. of shredded havarti cheese onto mixed greens. Garnish top with 1 oz. of toasted almonds and dress with 2 oz. maple poppy dressing

Maple poppy dressing

Ingredients:

*1 ½ cups vegetable oil
1 ½ cups pure maple syrup
¾ cup red vinegar
¾ cup sugar
1 tsp salt and pepper
6 tablespoons poppy seeds*

Place the maple syrup, red wine vinegar, sugar, salt and pepper and poppy seeds into food processor and begin to blend. After ingredients are mixed well slowly add the oil to the rest of the ingredients to create emulsification.