

Description



This delicious fall salad with Apples, Dried Cranberries and Blue Cheese Crumbles will please everyone at the table! It's simple, but explodes with flavor.

Ingredients:

- 6-8 C. fresh greens of your choice...arugula and kale work well.
- 1 Granny Smith apple, sliced thin
- 1 Macintosh apple, sliced thin
- Dried Cranberries, to taste
- Chopped fresh chives and mint leaves, to taste
- 1/4 C. blue cheese crumbles
- Sea Salt and fresh cracked pepper, to taste
- 3 T. The Olive Tap's [Granny Smith Balsamic Vinegar](#)
- 3 T. The Olive Tap's [Sorrento Orange Fused Olive Oil](#)

Directions:

1. Combine oil and vinegar in a bowl with a whisk, or in a shaker and set aside.
2. Arrange greens on a plate. Add sliced apples, cranberries, blue cheese, chopped chives, and mint.

3. Whisk or shake dressing again and pour over salad.

****The addition of walnuts is also delicious in this salad!****

A Recipe from our good friends at The Cabin Stop in Hayward, Wi.

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/apple-cranberry-salad/>

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