

Persimmon and Pomegranate Salad with Honey-Sherry Vinaigrette

Serves 4

Use Fuyu persimmons for this salad. Available from October through February, Fuyu persimmons are orange in color and have a firm texture.

For the vinaigrette:

¼ cup extra virgin olive oil
2 tablespoons sherry vinegar
2 tablespoons minced shallot
1 tablespoon honey
Salt, to taste
Freshly ground black pepper, to taste

For the salad:

2 Fuyu persimmons, leaves removed, cut into bite-size wedges
1/3 cup pomegranate seeds
½ cup toasted walnuts
6 cups mixed greens

To make the vinaigrette, whisk the olive oil, vinegar, shallot and honey together in a small bowl. Season to taste with salt and freshly ground black pepper.

Place the mixed greens in a large bowl. Pour ½ of the dressing over the greens and toss to coat. Add more dressing if needed. Divide the greens between 4 plates and top each with persimmon wedges, pomegranate seeds, and toasted walnuts. Serve immediately.

This recipe came from Minced blog (www.mincedblog.com).