

**MARKET “An American Restaurant”**  
**presents**  
**Chopped MARKET Salad with Seasonal Vegetables, Blue Cheese, Hard**  
**Boiled Egg and Hobbs Bacon**  
**paired with 2005 Elizabeth Rose Pinot Noir**

**Salad Ingredients:**

1	cup	Broccoli; chopped into bite-sized pieces, blanched and chilled
1	cup	Cauliflower; chopped into bite-sized pieces, blanched and chilled
1	cup	Green Beans; chopped into bite-sized pieces, blanched and chilled
1	cup	Romaine or Iceburg Lettuce; washed and chopped
1	cup	English Cucumber; peeled, seeded and diced
1	cup	cherry tomatoes; halved
1	each	Avocado; peeled and diced
¼	cup	Point Reyes Blue Cheese, crumbled (may substitute other blue cheese)
¼	cup	Boiled Eggs, peeled and chopped
¼	cup	Hobb’s Bacon, cooked and crumbled (may substitute other bacon)

**Vinaigrette Ingredients:**

⅔ cup whole grain mustard	¼ cup Dijon mustard
¼ cup sherry vinegar	¼ cup red wine vinegar
1 ⅓ cup extra virgin olive oil	1 cup corn oil
sea salt	freshly ground black pepper

**Preparation:**

Feel free to improvise this recipe with whatever vegetables, in whatever quantities, that are available at your favorite grocery or farmer’s market. We typically include broccoli & cauliflower all year round but feel free to add anything you like; beets, English peas, garbanzo beans, button mushrooms, etc.

Wash all vegetables. Any vegetables that are to be blanched should be “shocked” in ice water immediately after being removed from the boiling water to stop the cooking process. Shake off all excess water on vegetables after washing and/or blanching and spin in a salad spinner. Place vegetables in a large bowl and toss to mix completely, then cover with a damp cloth and set aside.

To make the dressing, blend both mustards and both vinegars in a blender. Slowly drizzle in the oils while blender is running, to emulsify. Season with salt and pepper to taste.

Add the desired amount of dressing to vegetables and toss to coat evenly. Add the desired amount of crumbled Blue cheese, chopped hard-boiled egg, and crumbled bacon and toss again. Serves four as an entrée, six to eight as a first course.