

FALL SALAD WITH CRANBERRY VINAIGRETTE

(adapted from [this site](#))

1/4 cup cider vinegar

1/4 cup water

¼ cup cranberries

¼ cup olive oil

1 tablespoon maple syrup

⅛ teaspoon kosher salt

Romaine lettuce – rinsed, dried, and torn into bite-size pieces

2 Granny Smith apples, cored, cut in pieces

½ cup toasted walnuts, chopped

½ cup crumbled feta cheese

In a saucepan, combine vinegar, water and cranberries. Cook over medium heat until cranberries soften. Remove from heat; add olive oil, maple syrup, and salt. Place in blender and mix until smooth. Refrigerate until chilled.

Make the salad by adding all ingredients into a bowl. Add the cranberry vinaigrette and toss to coat. Adjust seasoning with salt, if needed.