Strawberry Clementine Salad

10 oz. mixed green lettuce or fresh spinach
1 lb. strawberries, hulled and thinly sliced
4 clementine oranges peeled and separated into segments
¾ cup dried cranberries
¾ cup pistachios, shelled and coarsely chopped
¾ cup crumbled goat cheese (or feta)

Dressing:
½ cup good quality olive oil
3 to 4 clementine oranges (2 tsp. zest and 4 Tbsp. juice)
1 large lemon (1/2 tsp. zest and 2 Tbsp. juice)
2 ½ Tbsp. honey
2 tsp. Dijon mustard
½ tsp. sea salt

In a large bowl, toss together the lettuce, strawberries, clementines, and dried cranberries. For the dressing: combine all of the ingredients together except for the oil in a food processor or blender. Blend until all ingredients are well incorporated and zest has been broken down. Add in the oil in a slow, steady stream and pulse until just combined and emulsified. Right before serving, add the dressing (add to taste, you may not need/want it all), pistachios, and feta cheese. Toss and enjoy immediately.

Sharon Meyer’s Impossible Apple Pie

4 apples, peeled and sliced
1 cup plus 1 Tbsp. sugar
1 tsp. cinnamon
¾ cup butter, melted

1 cup flour
½ tsp. nutmeg
1 egg, beaten
½ cup nuts of your choice

Toss apples with 1 Tbsp. sugar and cinnamon and pour into a deep pie dish. In a separate bowl, add butter, sugar, flour, nutmeg and beaten egg. Fold mixture until a soft dough forms. Spread dough evenly over apples. Bake at 350°F for 40 minutes or until golden brown and juices are bubbly. Serve with ice cream or whipped cream.

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