



CAPE COD CHOPPED SALAD
Recipe by Sarah Leah Chase

I worked on developing this recipe for Ina Garten's "Barefoot Contessa – Back to Basics" cookbook and it is now one of my all-time favorite salad combinations.

8 ounces sliced, applewood-smoked bacon
8 ounces baby arugula, washed and dried
1 large Granny Smith apple, peeled if desired and diced
½ cup toasted walnut or pecan halves, coarsely chopped
½ cup dried cranberries
6 ounces creamy blue cheese, crumbled

Dressing:

3 tablespoons apple cider vinegar
1 teaspoon finely grated orange zest
2 tablespoons freshly squeezed orange juice
2 heaping teaspoons Dijon mustard
2 tablespoons pure maple syrup
1 teaspoon sea salt, plus more for serving
2/3-cup good olive oil
Freshly ground black pepper

1. Preheat the oven to 400 F.
2. Place a baking rack on top of a sheet pan and lay the bacon slices over the rack. Roast the bacon until crispy, 15 to 20 minutes. Let cool.
3. In a large bowl, toss together the arugula, apple, walnuts, dried cranberries, and blue cheese.
4. To make the dressing, whisk together the vinegar, orange zest, orange juice, mustard, maple syrup, and salt. Slowly whisk in the olive oil to make a light emulsion.
5. Chop the bacon into coarse pieces and add it to the salad. Toss the salad with just enough dressing to coat everything lightly. Taste and season with freshly ground pepper and additional salt, if desired. Serve at once.

Serves 4 to 6

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