

## **Cabbage Salad with Blue Cheese and Honeyed Walnuts**

*From "Relax, Company's Coming!" by Kathy Gunst*

### **Vinaigrette Ingredients:**

1 ½ tablespoons Dijon mustard  
Salt and freshly ground black pepper  
½ pound Roquefort or blue cheese, crumbled  
¼ cup plus 1 tablespoon red wine vinegar  
¾ cup olive oil

### **Salad Ingredients:**

1 medium red cabbage, about 2 ½ pounds  
1 tablespoon olive oil  
1 teaspoon butter  
1 cup walnut halves  
Salt and pepper  
3 tablespoons honey or maple syrup

### **Instructions:**

In the bottom of a large salad bowl, mix the mustard, salt, and pepper. Add 2 tablespoons of the blue cheese and mash to create a paste. Add the ¼ cup vinegar and stir well. Whisk in the oil to create a smooth sauce.

Core the cabbage and cut in half. Cut into very thin slices and place on top of the dressing in the bowl.

In a medium skillet heat the oil and butter over moderate heat. Add the walnuts, salt, and pepper and cook 5 minutes, stirring frequently. Drizzle the honey or maple syrup on top, stir well, and cook 2 to 3 minutes. Remove from heat and place on a piece of wax paper to keep nuts separate.

Sprinkle the honey walnuts and the remaining blue cheese on top of the cabbage. Add the dressing and toss well. If the cabbage is particularly large you may want to moisten it with another tablespoon or two of oil and a tablespoon of vinegar. Taste for seasoning.

Serves 6 to 8.

### **You could also add:**

- \*1/2 pound bacon or pancetta cooked until crisp and crumbled.
- \*Thinly sliced pear or apples.
- \*Half a red cabbage and half a white cabbage.