

## Mixed Greens with Blackberry Dressing

Nothing says summer like blackberries! Here's a simple and different way to enjoy the goodness of blackberries!

### Salad

A bowl full of greens, washed and spun  
 $\frac{1}{2}$  cup toasted walnuts  
Cucumber, washed, thinly sliced rounds  
1 cup fresh blackberries, washed and dried

### Blackberry Dressing

$\frac{1}{2}$  fresh blackberries (if using frozen, be sure to thaw completely)  
1 shallot, minced  
1 garlic clove, minced  
1 Tablespoon honey  
 $\frac{1}{2}$  teaspoon Dijon mustard  
2 Tablespoons blackberry vinegar or red wine vinegar  
2 Tablespoons balsamic vinegar  
 $\frac{1}{2}$  cup extra-virgin olive oil  
Salt and pepper to taste

Combine the blackberries, shallot, garlic, honey mustard, and vinegars into a blender and process until well blended. While the blender is running, slowly add the oil until the mixture is smooth. Add salt and pepper to taste. Slowly pour the dressing through a fine-meshed sieve into a medium bowl, to remove the seeds from the mixture.

Place the greens in a large salad bowl. Add the walnuts, cucumber, and fresh blackberries. Drizzle the dressing onto the salad and gently toss. Eat and enjoy!