



DRISCOLL
CUISINE & COCKTAIL
CONCEPTS

SANGRIA SALAD

Ingredients

For the sangria

1 bottle white wine
6 oz rum
2 oranges
4 strawberries
2 kiwis
1 apple
2 plums

For the salad

1 head of a curly sweet lettuce, washed and dried
1 pint of marcona almonds
4 oz Manchego cheese, sliced

For the vinaigrette

2 oz sangria
1 oz lemon juice
1 tablespoons Dijon mustard
1 tablespoon salt
12 oz grapeseed oil
2 ice cubes

Sangria: Cut fruit into bite-sized pieces and combine with white wine and rum in a pitcher. Set aside.

Vinaigrette: Add sangria, lemon juice, mustard, salt, and ice cubes to a blender. Turn blender on to medium speed and pour oil in a slow, steady stream to properly emulsify the vinaigrette.

Assemble and Serve: Cut lettuce into bite-sized pieces and place in a bowl. Add vinaigrette to sides of the bowl and toss gently until thoroughly dressed. Strain out the fruit from sangria and garnish the salad with the fruit, marcona almonds, and sliced Manchego.

Serves 4-6