

Pomegranate Persimmon Salad with Warm Goat Cheese

Serves 4-6

from: www.food.com

Very tasty! Worth the work of getting the pomegranate seeds out. You can use fuyu persimmons crunchy or soft. Add sherry vinegar (or any other type) to the dressing for a splash of tartness.

Dressing

1/2 cup pomegranate juice
2 tablespoons walnut oil or 2 tablespoons extra virgin olive oil
1 garlic clove, finely minced
1/2 tablespoon brown sugar, packed

Salad

2 -4 ounces soft fresh goat cheese
fresh ground pepper
1/2 cup toasted walnuts, finely chopped
12 cups spinach or 12 cups other lettuce
2 fuyu persimmons, peeled and cut into wedges
1 pomegranate, seeded
fresh basil (optional)

Whisk together dressing ingredients.

Preheat oven to 375° F. Form goat cheese into 1/2 oz. balls, top with freshly ground pepper, and roll in walnuts to coat. Place on a baking sheet.

Assemble salad with greens, persimmons, pomegranate seeds, and basil.
Just before serving, warm the goat cheese in the oven for about 3 minutes.