

BOB'S AVOCADO & GREEN APPLE SALAD

Ingredients

- 1 Ripe avocado
- 2 Granny smith apples
- 1 Lemon
- 3 Cups thinly sliced romaine lettuce or romaine hearts
- 4 Slices cooked bacon, crumbled
- ¼ + Cup chopped almonds
- ¼ to ½ Cup grated fresh parmesan and/or asiago cheese

Dressing

- ½ Cup Olive Oil
- 1/3 Cup white basmati vinegar
- 2 tablespoons maple syrup
- 2 teaspoons mustard
- Salt, Pepper, and Tarragon

Process

Put all the dressing ingredients into a dressing bottle and shake well. Store the dressing at room temperature until ready to make the salad.

To begin into your salad serving bowl, juice the lemon. Core and dice the apples into ½” to ¾” pieces, add to the bowl, and mix well to coat the apple with lemon juice. Do the same for the avocado adding it to the apple and lemon juice and carefully mix to coat the avocado with lemon juice too. Place the sliced lettuce on top then the bacon and almonds but do not toss. Cover with clear wrap and put in the refrigerator until ready to serve. When ready pour the dressing over the salad (as much as you wish) and carefully toss to coat everything with the dressing. Top the salad with the cheese and serve when ready. Serves about 6.