

Pickled Cherry Salad

Adapted from *Mark Bittman/The New York Times*

Serves 4:

Ingredients

Pickled Cherries:

3/4 pound sweet cherries, pitted

1 sprig fresh tarragon

3 tablespoons balsamic vinegar

2 tablespoons sherry vinegar

1/4 cup sugar

12 peppercorns

1 cup mâche rosettes

1 small frisé

3 tablespoons cherry pickling juice

kosher salt and freshly ground black pepper

1/4 cup extra virgin olive oil

4 ounces brie, sliced into small pieces

1/2 cup coarsely chopped Marcona or roasted lightly salted almonds

1/2 cup pickled cherries, sliced

Preparation

Place the pitted cherries in a jar and add a healthy sprig of tarragon.

In a small saucepan, combine balsamic and sherry vinegars, sugar and peppercorns and bring to a boil.

Cook briefly until sugar dissolves; let cool for a minute.

Pour vinegar mixture over the pitted cherries in the jar.

Let cool to room temp, cover and place in the fridge to pickle.

Pickled cherries will be ready to use in about a week and can be kept in the fridge for up to a month.

Rinse lettuces and combine both in a serving bowl.

Make dressing: add pickling juice to a small bowl and season with kosher salt and ground black pepper.

Slowly add best quality olive oil and whisk until emulsified.

Toss lettuces with some of the dressing.

Top salad with slices of creamy brie, coarsely chopped Marcona almonds and sliced pickled cherries.

Drizzle with a bit more dressing and serve immediately.

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