

Raspberry, Goat Cheese & Pistachio Salad

2 teaspoons minced shallots
¼ cup red wine vinegar
1 ½ tablespoon raspberry honey
½ cup pistachio or good quality olive oil
Pinch of salt and freshly ground pepper

1 package of mixed greens
1-4 ounce package of soft goat cheese
1 tablespoon of crushed pink peppercorns (optional)
1 tablespoon minced green onion
½ cup toasted pistachios
2 package of raspberries or berry mix (blackberries, strawberries)

Whisk together shallots, vinegar and honey. Slowly stream in oil and continue to whisk. Season with salt and pepper.

Crush pink peppercorns if using. Roll goat cheese into peppercorns to coat. (could be done in advance), slice into rounds. Place mixed greens in large bowl. Drizzle with ½ of the dressing. Mound onto to plates. Top with goat cheese rounds sprinkle minced green onion, berries and pistachios. Drizzle with a bit more dressing.

For a quicker version omit the peppercorns, crumble the goat cheese, toss.

Options

- Add grilled chicken for an entrée salad.
- Substitute any honey for the raspberry honey. Johnston honey would be delicious for the vinaigrette or try orange, blueberry, lemon or lavender honey.
- Substitute walnuts and walnut oil for the pistachio and pistachio oil

If you invest in the pistachio oil, don't let it sit on your shelf. Refrigerate after opening and use within 6 months. Pistachio oil is aromatic and tasty! Nut oils make a beautiful "finishing" oil. Drizzle a bit *after* cooking to enhance fish, seafood or even fresh steamed vegetables. Pistachio oil would be a nice alternative oil in marinates. It would be especially wonderful with fresh scallops. Try a marinate with fresh herbs, pistachio oil and a touch of orange honey.

Quick uses for your honey

- Stir into tea
- Mix with butter for a extra touch for breakfast pastries, bread, muffins and French toast. Or serve directly (no butter).
- Drizzle on ice cream or sorbet. Try blueberry honey on lemon sorbet. Raspberry honey on raspberry sorbet. Orange honey on dark chocolate ice cream. Lavender honey on French vanilla.
- Serve with cheese. Try tangerine honey with Manchego. Blueberry Honey with gorgonzola or other blue cheeses. Lavender honey with goat cheese. Imported

French 1000 flower honey with gouda. Tasmanian Leather honey with gruyere and chestnut honey with mascarpone.

- Add to yogurts and smoothies.
- Drizzle over fresh fruit. Lavender honey on pears, raspberry honey on peaches.