

# SMITH-MADRONE VINEYARDS & WINERY

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Great with our Riesling

## **Smith-Madrone Riesling & Insalata di Pollo**

This can also be made with unsmoked chicken and smoked/unsmoked turkey!

### **Salad**

- 12 oz of smoked chicken (skin and bones removed, hand-shredded into small pieces)
- 1 lb of mixed specialty lettuces, mixed
- 3 celery stalks, sliced diagonally
- 2 green apples, not peeled, quartered, then sliced ¼" thick
- ½ c currants, rehydrated in warm water and a teaspoon of apple cider vinegar
- ¼ c crumbed Gorgonzola
- ¼ c salted and roasted walnuts (the restaurant roughly chops them, but this is optional)
- 1 recipe of apple cider vinaigrette, as below, to taste
- 1 tsp gray salt, approximately, to taste
- 1 tsp coarsely ground fresh pepper, approximately, to taste

Combine ingredients in large mixing bowl and toss with dressing before serving. This recipe serves four people generously as an appetizer or salad course.

### **Dressing:**

- 1 ½ tablespoons maple syrup
- 1 ½ tablespoons chopped shallots
- ½ c apple cider vinegar
- 1 ¼ cups canola oil
- 1 ½ tablespoons Dijon mustard (smooth, not type with seeds)
- 2 T extra virgin olive oil

Combine all ingredients in food processor except oils. Slowly add oils into processor until all the oil is emulsified into the dressing and then season with salt and pepper to taste.

Note: smoked chicken is usually available at specialty grocery stores. Oven-roasted or moist grilled chicken breasts can be substituted.

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