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## *Bleu Cheese and Walnut Salad with Maple Dressing*

Courtesy of [Rachael Ray](#)

- 1 10 oz. package of baby spinach
- 1/3 lb bleu cheese, crumbled
- 6 oz. walnut halves, toasted if desired
- 1/4 cup maple syrup
- 1-1/2 tablespoons cider vinegar
- 1/4 cup extra virgin olive oil
- salt and pepper

Place spinach on a large platter. Top with bleu cheese and walnuts. Warm maple syrup in a small saucepan. Pour vinegar into a small bowl. Whisk oil into the vinegar in a slow stream. Whisk maple syrup into dressing in a slow stream. Pour dressing over the salad platter and toss. Season with salt and pepper.