

Winter Caponata Salad

Chef William Merelle

Serves 4

20-30 Minutes

1 celery stalk
1 cup dried cranberries
2 tablespoons capers
1 cup pitted green olives
3/4 cup sliced blanched almonds
1 cup homemade croutons
1 oz olive oil
1 oz white balsamic vinegar
1 tablespoon cane sugar
salt and pepper

Wash and chop celery into chunks. Steam celery for 10 minutes.

Saute almonds in a fry pan until golden.

Mix the celery with the olives, capers, and olive oil in a sauce pan. Add the white balsamic and cane sugar. Cook until vinegar has evaporated. Season with salt and pepper to taste.

Remove from the heat and add your cranberries, almonds, and croutons and mix well.

Bon Appetite!!