



OREGON MARIONBERRY AND GOAT CHEESE SALAD WITH SWEET FRIED ONIONS

By Amy Jermain

serves 4

1# salad greens
2 pints of Oregon Marionberries
10 oz. chevre
1 shallot, finely diced
1 T fresh thyme, chopped
1 t dijon mustard
1 cup of white wine vinegar
1 cup olive oil
salt and pepper
1 walla walla sweet onion
1 cup flour
canola oil for frying

Rinse salad greens and spin dry.

To make a berry vinegar, soak half a pint of berries in the white wine vinegar over night. Strain when ready to use. Discard berries.

To make vinaigrette, combine shallot, thyme, dijon, vinegar and 1/4 cup of crushed berries into a bowl. Season with a little salt and pepper. Whisk in olive oil. Check for seasoning and for balance.

To fry the onions, very thinly slice the Walla Walla on a mandoline. Place in a bowl with a few paper towels and pat dry the onion slices. Once dry, toss in flour and coat well. Season with pepper. Heat enough canola oil in a heavy, steep sided pot or pan (at least 2 inches of oil) to 360 degrees. Shake onions of excess flour and place into hot oil. Stir well to keep onions separate (do not pack onions in, they need their space). Let fry to just golden brown. Place on a plate or bowl lined with paper towels. Season with salt while still hot. Let cool.

To plate the salad, toss the greens in just enough of the vinaigrette to coat. Season with a little salt and pepper. Plate the greens in the center of a salad plate, crumble a little goat cheese on top, sprinkle with berries and fried onions. Serve immediately.