



Color Tour Salad

Ingredients

- spring mix
- apple julienne, acidulated with [Fustini's Sicilian Lemon Balsamic Vinegar](#) and water
- sliced red grapes
- Brie cheese
- toasted and salted pecans
- fresh ground black pepper

Michigan Apple Cider Vinaigrette

- 1 teaspoon wholegrain mustard
- 2 tablespoons [Fustini's Michigan Apple Balsamic Vinegar](#)
- 1 tablespoon apple cider
- salt and pepper
- 2-3 tablespoons [Fustini's Delicate SELECT olive oil](#)

Directions

Step 1.

Toss spring mix in dressing and divide among serving plates. Garnish with apples, grapes, brie cheese and pecans.

Step 2. Michigan Apple Cider Vinaigrette

Place mustard vinegar cider, salt and pepper in a bowl and whisk to combine. While whisking, slowly drizzling olive oil in to emulsify.