

**This recipe was created especially for Summerset Winery
by Chef Cody James of Manhattan Catering LLC.**

Romaine Salad with Vegetable Florets

Served with Summerset Winery "Caba Moch" "Party in a bottle" Wine
& Mango Vinaigrette. Serves 6.

Ingredients:

5-6 oz. chopped Romaine per person
Odd number of florets per person
2 Roma tomatoes quartered lengthwise
Julienned red onion per your taste
Dressing

Salad dressing ingredients:

1 large mango peeled, pitted and diced
4 oz. canola
4 oz. olive oil
1 bottle of Caba Moch Wine
2 oz. red wine vinegar
3 Tbsp. sugar
Salt and pepper to taste

Directions for vinaigrette:

In medium sauce pan, reduce Caba Moch wine and 3 Tbsp sugar to 4 oz. Put diced mango into blender. Pulse until fruit is puréed then put blender on continuous low while adding all other ingredients in this order: oil, vinegar and then reduced wine. Taste and add salt and pepper to your liking. Refrigerate until ready to serve.

