

# Walnut and Jack cheese Salad

**Category:** Salad

**Servings:** 6

**Rating:** 10

**Source:** Bon Appetit, January 1985

**Description:**

**Ingredients:**

1parsley 1/2 cup  
2shallot 2 large  
3vegetable oil 2/3 cup  
4olive oil 2 tablespoon  
5red wine vinegar 2 tablespoon  
6dijon mustard 4 teaspoon  
7sugar 1 teaspoon  
8salt 1/4 teaspoon  
9pepper  
10walnut oil 1 tablespoon  
11walnuts 3/4 cup Chopped  
12Monterey Jack cheese 6 ounce  
13romaine lettuce  
14red leaf lettuce

**Instructions:**

Put parsley in the food processor. With machine running, drop the shallots in and mince finely. Add both oils, vinegar, mustard, sugar, salt, and pepper and process 3 seconds. Set aside. Heat walnut oil in heavy skillet over medium-low heat. Cook walnuts, stirring frequently, until browned. Cool. Shred cheese in the food processor. Serve lettuce on cold plates and pass walnuts, cheese, and dressing.