

MIXED GREENS & BERRY SALAD WITH DOUBLETREE COOKIE BALSAMIC DRESSING

YIELD: 1 SALAD + 1 ½ CUPS DRESSING

With our “As Fresh as it Gets” award from the San Mateo Tourist Bureau still sparkling on the mantelpiece, this innovative and contemporary salad, complete with signature DoubleTree Cookie crumbles, makes complete sense. Executive Chef Paul Maloney did not hold back on his passion for local produce in this **salad bejeweled with strawberries, blackberries, and blueberries**. A dish the whole family will love.

Paul Maloney, Executive Chef

DoubleTree by Hilton Hotel San Francisco Airport –
Burlingame, CA, USA



2 cups salad greens
2 strawberries, sliced
4–5 blackberries
4–5 blueberries
¼ cup candied walnuts
½ DoubleTree Cookie, crumbled

DRESSING

2 tbsp. honey
1 tbsp. Dijon mustard
½ tsp. sea salt
½ tsp. black pepper
1 large garlic clove, minced
¼ cup balsamic vinegar
¾ cup canola oil
1 DoubleTree Cookie, crumbled

Place all ingredients for the dressing into a blender or use a stick blender/emulsifier and blend thoroughly to a thick, rich consistency. Let chill for at least 4 hours.

To serve, place salad greens on a plate and top with berries and walnuts. Sprinkle DoubleTree Cookie crumbs over all. Add dressing or serve on the side.