
**Waukesha County
UW Extension
Farmers Market Fresh**

Salad with Summer Fruit and Creamy Goat Cheese Dressing

Ingredients:

Dressing:

- 2 tablespoons white wine vinegar
- 2 tablespoons buttermilk
- 2 tablespoons honey
- 1 tablespoon Dijon mustard
- ¼ teaspoon salt
- 1 teaspoon black pepper
- 3 ounces soft goat cheese

Salad:

- 8 cups mixed greens
- 2 cups mixed berries (such as strawberries, raspberries or blueberries)



Directions:

1. Combine dressing ingredients together in a blender. Set aside until ready to use.
2. Combine mixed greens and berries.
3. Drizzle dressing over salad. Toss gently.

This recipe was modified from University of Nebraska–Lincoln Extension.