



HIGHWAY 12

VINEYARDS AND WINERY



***Summer Cobb Salad
with Shrimp, Orange Blossom Goat Cheese and Tarragon Vinaigrette***

SALAD INGREDIENTS

6 cups lettuce (butter lettuce, romaine or little gem)
1 cup grape tomatoes (or any small sweet tomato variety)
1 avocado pitted and diced
1/3 of a 4 oz log honey orange blossom honey goat cheese (Laura Chenel, plain goat cheese recommended) crumbled
2 hard-boiled eggs, cut in quarters
1/2 lb shrimp
6 bacon strips
1 tsp granulated garlic
1/2 tsp onion powder
salt and pepper to taste

TARRAGON & CARAMELIZED SHALLOT VINAIGRETTE INGREDIENTS

1/2 cup olive oil
1 lemon juiced
1 1/2 tbsp Dijon mustard
1 tablespoon fresh chopped tarragon
1 shallot, diced, caramelized
salt and fresh cracked pepper to taste



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INSTRUCTIONS

Cook the bacon in a large skillet until crisp on both sides. This should take about 5 minutes.

Season the shrimp with paprika, onion powder, granulated garlic, salt, and pepper.

Cook the shrimp in the same skillet you cooked the bacon in for 1 minute on each side. Cook the chopped shallot in the same pan over medium heat (add a bit of olive oil if needed), stirring occasionally, until golden and caramelized. Remove from heat and cool slightly.

To make the lemon tarragon vinaigrette, combine the lemon juice, olive oil, tarragon, shallots and Dijon mustard--mix well. Season with salt and pepper.

In a large bowl put lettuce first, then arrange the rest of the ingredients (the halved tomatoes, diced avocados, cooked bacon, cooked shrimp, goat cheese crumbles, hard-boiled eggs) in strips across the bowl until completely covered. Pour in the vinaigrette at the table, toss and serve.

Enjoy with the new **2020 Highwayman Fumé Blanc**--the combination of the creamy and tangy orange blossom goat cheese, smoky bacon, sweet caramelized shallots and vegetal tarragon scream for this wine!

