

At the August 2<sup>nd</sup>, 2008 Cumberland Farmer's Market, Chef Dale Johnson of Calderwood Lodge prepared a sweet peppercorn vinaigrette salad using bowtie pasta and a variety of fresh vegetables from market vendors. He added Bing cherries, Glouster cheese, kalamata olives, Canadian bacon, and his special vinaigrette dressing. Farmer's market shoppers enjoyed a sample of the fresh cuisine.

Dale's Vinaigrette Dressing Recipe:

2 cups champagne vinegar

1 1/2 cups honey

3/4 cup olive oil

Small handful of pink peppercorns, coarsely ground in the blender

A few shallots, finely minced

Mix all ingredients together. The dressing will keep in the refrigerator for several weeks. Add some lemon zest and freshly chopped basil to the amount of dressing needed to coat your salad, just before serving.