



Recipe from the 2010 Wine Days of Summer Event

## **Blushing Crane Salad**

From Sandhill Crane Vineyards

### **Goat cheese patties:**

8 ounces soft goat cheese  
2 cups Panko (or regular) bread crumbs  
3 eggs  
2 Tbsp. olive oil

### **Salad:**

Mixed greens  
1/2 cups pecans, toasted  
1/2 cup dried cherries, soaked in 1/4 cup *Port in a Storm*

**Your favorite vinaigrette** - replace most of the vinegar with Blushing Crane reduction (reduced by 1/2)  
1 tsp maple syrup

### **Directions:**

Form the goat cheese into patties. Mix the eggs in a small bowl. Dip the patties into the eggs and then coat well with Panko bread crumbs. Refrigerate for 1-8 hours.

Lightly fry the goat cheese patties in the olive oil. Do not overcook or the cheese will melt.

Toss together the greens, dried cherries, pecans, and vinaigrette. Place on individual plates. Top with 1 or more goat cheese patties. Serve.