



## Fresh Berry and Balsamic Fig Salad with Goat Cheese

✦ contributed by KIMBERLY HAZARD

*I was lucky enough to live and cook in Modena, Italy, birthplace of balsamic vinegar, where I learned a lot about the foods that work best with this sweet, thick condiment. Berries and figs are two such ingredients, and both are featured in this elegant fruit salad. {MAKES 6 SERVINGS}*

### BALSAMIC FIG VINAIGRETTE

**½ cup (1½ ounces) coarsely chopped  
dried Mission figs**

**¼ cup balsamic vinegar**

**2 tablespoons sugar**

**¼ cup cherry preserves**

**1½ teaspoons mashed Simple Roasted  
Garlic (page 34)**

**3 tablespoons red wine vinegar**

**½ teaspoon kosher salt**

**¼ teaspoon freshly ground black pepper**

**½ cup canola oil**

**10 ounces mixed baby greens**

**6 ounces baby arugula**

**15 dried Mission figs, cut lengthwise  
into quarters**

**1 cup Spiced Whole Almonds (page 31)**

**2 cups fresh strawberries, hulled and  
quartered**

**1½ cups fresh blueberries**

**Kosher salt**

**Freshly ground black pepper**

1. To make the Balsamic Fig Vinaigrette, bring the figs, balsamic vinegar, and sugar to a simmer in a small nonreactive saucepan over medium heat, stirring frequently to dissolve the sugar. Simmer, uncovered, until the liquid is reduced by half, about 10 minutes. Add the cherry preserves and roasted garlic and cook for 1 minute longer. Let cool. Transfer the mixture to a blender or food processor fitted with the metal blade. Add the red wine vinegar, salt, and pepper. Process until the figs are finely chopped. With the machine running, add the oil in a thin, steady stream to form an emulsion. One tablespoon at a time, add 3 tablespoons of water.

2. Combine the mixed greens and arugula in a large bowl. Add the figs and the almonds, drizzle with 1 cup of the vinaigrette and toss. Add the strawberries and blueberries and toss again. Season with salt and pepper.

3. Divide the salad evenly among 6 chilled salad bowls. Scatter equal amounts of the goat cheese, raspberries, and blackberries evenly over the salads. Serve immediately.

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**1½ cups (6 ounces) crumbled rindless  
goat cheese (chèvre)**

**1½ cups fresh raspberries**

**1½ cups fresh blackberries**

↔ **NOTE:** The recipe for Balsamic Fig Vinaigrette makes about 1½ cups, although only 1 cup is needed for this recipe. Place the extra vinaigrette in an airtight container in the refrigerator for up to 3 days to use on other salads. Shake well before using.