

## Ashley Christensen's Arugula Salad with Button Mushrooms, Crispy Sopressata and Calvander

from Poole's Diner in Raleigh

Serves 4

### SHERRY-SHERRY VINAIGRETTE

1 cup unsalted butter, cut into chunks  
1/2 Meyer lemon (if you can't find a Meyer lemon, use a regular lemon)  
Sea salt  
2 tablespoons minced shallots  
1/3 cup sherry vinegar  
1/3 cup PX sherry  
1 teaspoon Dijon mustard  
1 1/2 teaspoons honey  
1 cup neutral vegetable oil

### SALAD

12 thin slices sopressata (about 4 ounces total)  
12 ounces arugula  
8 cremini or button mushrooms, sliced paper thin  
2 small red onions, sliced paper thin  
Black pepper in a mill  
8 ounces Chapel Hill Creamery Calvander cheese

To make the vinaigrette, place the butter in a small saucepan over medium heat. Melt the butter; when it stops foaming, watch it carefully, swirling the pan occasionally. The butter will begin to darken in color and smell toasty; remove it from the heat when it reaches a golden honey color, about 3 minutes after it stops foaming. Strain the butter through a fine-mesh sieve into a small bowl and set aside.

Slice the lemon paper-thin on a mandoline and pick out any seeds. Season the lemon slices lightly with sea salt. Heat a cast-iron skillet over medium-high heat and use a paper towel and tongs to wipe down the interior of the pan with a thin layer of neutral vegetable oil. Add the lemon slices in a single layer; char on one side for about 2 minutes. Transfer to a cutting board and let cool completely.

Mince the charred lemons and add them to a mixing bowl with the shallots, sherry vinegar, and PX sherry. Let marinate for 15 minutes.

Whisk in the mustard and honey until fully incorporated. While whisking, slowly drizzle in the brown butter, then the vegetable oil, until the mixture

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is completely emulsified. Season with salt to taste. The vinaigrette can be made up to 5 days in advance and stored in a lidded container in the refrigerator.

To make the sopressata, preheat a convection oven to 325°F (or a regular oven to 350°F). Line a baking sheet with a layer of parchment. Arrange the sopressata in a single layer (so the slices do not overlap) on the lined baking sheet. Place a second piece of parchment over the sopressata and lay a second baking sheet on top to weigh the sopressata down (this will keep it from curling in the oven). Bake until super crispy, about 7 minutes. Remove from the oven and let cool.