Arugula & Muscadine Salad with Pear Vinaigrette

2 cups arugula, cleaned
1 cup muscadines, halved
1/2 cup apple, julienned
1 tsp shallot, diced
1 tsp Dijon mustard
2 T pear infused vinegar
1/4 cup extra virgin olive oil
salt and pepper to taste

In a large bowl, gently mix arugula, muscadines, and apple. Set aside.

For the vinaigrette, combine the shallots, mustard, and pear vinegar in a small bowl. Using a whisk, mix together and slowly add the olive oil until smooth. Season with salt and pepper. Pour the vinaigrette over the salad and toss gently.

ATLANTA BOTANICAL GARDEN