



Wheatberry Salad

Chef Tim Hill
CENTER Banquet Kitchen

2	cup	Wheatberries
3¼	cup	Dried Blueberries
¼	cup	Dried Cranberries
¼	cup	Walnuts, toasted
1	ea	Apple, medium dice
6	floz	Loganberry Vinegar (or any berry vinegar)
2	T	Sugar
3	floz	Olive Oil

Cook wheatberries in simmering water till they are plump and tender (about 25 min.). Strain and cool wheatberries. Combine the vinegar and sugar and bring to a boil. Pour over dried berries and let macerate till the dried fruit starts to soften. Add mixture to wheatberries and toss in remaining ingredients. Let salad sit for two hours before serving.

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