

Louisiana Sunburst Salad

(makes 4 salads)



Ingredients:

- 24 oz Mesclun mix (mixed Mâche, Frisée, Radicchio, Baby Spinach, etc.)
- 2 oz dried Cranberries
- 2 oz Almonds, sliced & toasted
- 1 tsp ground Cinnamon
- 1 oz Vegetable oil
- Salt & freshly ground black Pepper to taste
- 2 oz crumbed Stilton Cheese (or Blue Cheese)
- 2 oz ruby Port wine
- 2 oz Raspberry vinegar
- 1 tsp Sugar
- 1 oz water
- 5 dashes of Tabasco

Directions:

- Soak the cranberries over night in the port.
- In a large mixing bowl, add the oil, water, vinegar, Tabasco and cinnamon and whisk until emulsified.
- Add the lettuces and toss.
- Season with salt and pepper.
- Separate the greens onto four plates and garnish each salad with crumbled cheese, cranberries and almonds.