

Louisiana Sunburst Salad

(10 servings)



Salad

Ingredients:

- 12 oz Mesclun mix or a Spring mix
- 4 tbsp dried Cranberries (Craisins)
- 4 tbsp Ruby Port wine
- 3 oz Almonds sliced, toasted
- ½ Stilton Cheese, crumbled or Blue Cheese

Directions:

- Soak the cranberries over night in the port, or for at least 6 hours.
- To toast the almonds: Preheat oven to 350°.
- Scatter almonds on a baking sheet covered with parchment paper.
- Bake them 5-7 minutes or until just starting to turn golden and are fragrant.
- Watch them closely, as they can burn easily.

Vinaigrette

Ingredients:

- ½ cup Vegetable oil
- ¼ cup Raspberry Vinegar
- 1 tbsp Water
- 10 dashes Tabasco sauce
- 1 tsp ground Cinnamon
- 2 tbsp Sugar or Honey
- Salt & Pepper, to taste

Directions:

- In a large mixing bowl, or wooden salad bowl, add the oil, water, vinegar, Tabasco, cinnamon and sugar.
- Whisk until emulsified.
- Add the lettuce and toss.

Season with salt and pepper.

You can also add the vinaigrette ingredients to a mason jar and shake the jar to emulsify. Place the greens on serving plates and garnish with the crumbled cheese, cranberries, and almonds.

Serve immediately.