

Louisiana Sunburst Salad

Yield: 6 Servings

Vinaigrette:

1	tsp	Shallot, minced
1	ea.	Garlic clove, minced
1	Tbsp	Dijon mustard
¼	cup	Raspberry vinegar
¼	cup	Red wine vinegar
4	oz	Olive Oil
4	oz	Vegetable Oil
2	Tbsp	Water
3-5	dashes	Tabasco sauce
1	tsp	Cinnamon, ground
1	Tbsp	Sugar
		Salt and pepper

Salad:

½	cup	Dried cranberries, (optional, soak in 1 cup of port wine)
2	ea.	Oranges, supreme or one can of mandarin oranges
12	oz.	Salad Mesclun mix
4	oz	Almonds sliced, toasted
½	cup	Blue cheese, crumbled

Method:

1. Preheat oven to 350 degrees F.
2. Toast the almonds. Scatter almonds on a baking sheet covered with parchment paper. Bake them for 5 – 7 minutes or until just starting to turn golden and are fragrant. Watch them closely, as they can burn easily.
3. For the vinaigrette, place all ingredients in the vita mix except the oil. Blend on high until smooth, then slowly add oil to emulsify. Season to taste and adjust consistency.
4. Place the greens on serving plates and garnish with the cranberries, orange supremes, crumbled cheese and almonds.