

MIXED GREEN SALAD

with Dried Cranberries, Toasted Pecans and Cambozola Crostini

Ingredients:

Vinaigrette:

7 tbsp olive oil
4 tbsp white wine vinegar
6 tbsp orange juice
2 tbsp grated orange peel

Salad:

10 cups mixed baby greens
1 cup dried cranberries, soaked in 1 cup orange juice
5 cups pecans, toasted

Crostini:

10 crostini
Wedge of Cambozola cheese, room temperature

Directions:

Vinaigrette:

Whisk oil, vinegar, orange peel and orange juice in small bowl to blend. Season the dressing to taste with salt and pepper. Cover and refrigerate. Bring to room temperature before serving.

Cranberries:

Bring 1 cup of the orange juice to simmer in heavy small saucepan. Remove from heat. Mix in dried cranberries. Let stand until softened, about 30 minutes. Drain well; discard soaking juice.

Toasted pecans:

Heat the oven to 350°F. Place pecans pecan halves in metal baking pan in oven. Roast for 10 minutes. Do not let pecans burn. When pecan halves have cooled, break into chunks. Note: **Do not** chop pecans with a knife.

Crostini:

Immediately before serving, spread crostini with Cambozola cheese. Place in 350°F oven until cheese melts, 2 - 3 minutes.

For Salad:

Place greens in large bowl. Toss with vinaigrette. Divide greens among the plates. Scatter with dried cranberries and toasted pecans. Place one cambozola crostini on each plate.