

C's "Yummy" Salad!

Yields: 4 Dinner Salads

**This salad is by far the most loved salad that I have ever made.
There are many variations,
but this is the version that I serve most often.**

Ingredients:

**1 bag Spring Mix lettuce leaves
small log soft Goat Cheese
1/2 cup candied/toasted pecans (recipe follows)
1/2 cup dried sweetened cranberries
*Bernstein's Balsamic Italian Dressing**

Directions:

Place lettuce into a large salad bowl. Break up cheese into bite sized pieces (it'll be mushy) using a knife or fork. Add nuts and cranberries. Toss with dressing right before you are to eat it.

***Experiment with the amount of dressing. Start with very little and add sparingly. Balsamic vinaigrettes are very strong!**

Variations:

**-Add in diced fresh pears.
-Omit the cranberries and add fresh raspberries.
-Use candied/toasted walnuts instead of pecans.
-Use toasted pine nuts instead of any other varieties.
-Marinate chicken in the same dressing. Grill it up then add it to the salad in bite sized pieces while it is still warm.**

To candy nuts:

Toast them in an oven at 300° for 20 minutes. Remove them and place them in a deep sauté' pan waiting with

melted butter and brown sugar (amount varies on amount of nuts). When all the nuts have been coated, pour them onto a wax paper sheet to cool. Make more than you'll need. Store in an air-tight container for up to 2 weeks.