

Seasonal Eating



Winter Salad with Cranberry Vinaigrette

- 1/3 cup fresh or frozen cranberries
- 3 tablespoons orange juice concentrate
- 1 tablespoon white wine vinegar
- 1 teaspoon Dijon style mustard
- 1 teaspoon honey
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 6 tablespoons olive oil
- 1 bag romaine lettuce
- 3 stalks celery, sliced
- 3 green onions, sliced
- 1/2 cup dried cherries
- 1/2 cup pistachio nuts
- 1/2 cup goat cheese, crumbled

To make Cranberry Vinaigrette: Bring cranberries and orange juice to a boil in a small saucepan over high heat. Remove pan from heat, cover, and let stand until berries have softened, about 5 minutes. Transfer to a blender or food processor and cool to room temperature, 5-7 minutes. Process cranberry mixture, vinegar, mustard, honey, salt and pepper until smooth. With machine running, pour in oil and process until thoroughly combined. Taste and adjust seasoning with salt and pepper. Can be refrigerated in airtight container for 4 days.

For Salad: Toss lettuce, celery and onions with enough dressing to just coat. Divide among 4 plates. Sprinkle with cherries, nuts and cheese. Drizzle with a little more dressing.