



Raspberry Almond Salad

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Serves 6 -8

Ingredients:

8 cups Mixed Greens
(Preferably a blend of spring mix and spinach)
¼ cup Slivered Almonds
¼ cup crumbled Feta Cheese
½ cup diced Celery
3 Scallions thinly sliced (green part only)
6 oz. fresh Raspberries



For the vinaigrette:

2 TBSP Red Wine Vinegar
¼ cup Raspberry Preserves (seedless)
2 TBSP plus 1 tsp Liquid Sugar in the Raw or Honey
¼ tsp Ground Mustard
½ tsp Sea Salt
3 turns freshly cracked Black Pepper
¼ cup good quality Extra Virgin Olive Oil

Directions:

Prepare the vinaigrette. Combine the vinegar, preserves, liquid sugar, ground mustard, sea salt and pepper. Slowly whisk in the olive oil. Combine the greens and scallions and toss. Dress the salad just before serving. Working in batches, drizzle some of the vinaigrette in the bottom of a large mixing bowl, add some of the greens and toss to coat. Turn out onto a serving platter or dish. Repeat with remaining dressing and greens until all of the greens are dressed. Use just enough dressing to coat the lettuce – you may have extra. Top with celery, almonds raspberries and feta cheese.