



CHRISTMAS SALAD

by Chef Jeremy Langlois

Ingredients

For Salad

- 5 ounces of salad greens
- 2 navel oranges, peeled and cut into sections
- 4 ounces shelled, roasted and pecans
- 4 ounces dried cranberries
- 2 ounces crumbled goat cheese

For Dressing

- 5 tablespoons fresh-squeezed orange juice
- 4 teaspoons honey
- 3 1/2 teaspoons champagne vinegar
- 1 tablespoon canola oil
- 1/2 teaspoon Creole mustard
- Salt and pepper to taste

Directions

Place greens in a large serving bowl. Arrange oranges, pecans, and dried cranberries over top of greens. Sprinkle with goat cheese.

For dressing, whisk together orange juice, honey, champagne vinegar, canola oil, mustard, salt, and pepper until the salt has dissolved and the dressing is emulsified. Dress salad just before serving, or pass the dressing at the table.

SERVES 12