

*European Greens with Blue Cheese, Dried Cranberries,
Maple Glazed Pecans with Balsamic Vinagrette
(PWCA Teacher Appreciation Lunch 2002)*

*European Salad Greens
Crumbled Blue Cheese
Dried Cranberries
Whole Pecans
100% Pure Maple Syrup
Balsamic Vinegar
Olive Oil
Salt
Pepper
Sugar*

*Wash/ Dry greens well, add crumbled cheese, cranberries,
*pecans, toss gently with **dressing serve immediately.*

**PECANS: Toast Pecans in a dry non stick skillet until you smell a nice aroma, slowly pour in enough syrup to cover nuts. Gently stir to coat nuts evenly. As the liquid begins to evaporate, continually reduce the temperature. You will start to see the crystalization of the sugar on the nuts. Once all the liquid is gone remove from heat and spread nuts on a cool surface. Let cool completely before adding to salad.*

***DRESSING: This dressing is a 4 parts Extra Virgin Olive Oil to 1 part Good Balsamic Vinegar. Salt, Pepper, Sugar are to taste. Wisk the Oil, Vinegar first then add the salt, pepper, sugar to taste.*