

Tasty Recipes for You to Try



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Spinach Salad with Candied Pecans and Strawberry Vinaigrette

Shared by: Jim Norton

Ingredients:

Spinach Salad

1 bag fresh baby spinach
Dried cranberries
Crumbled Feta Cheese
Candied Pecans

Candied Pecans

2 C. pecan halves
1/2 C. brown sugar
2 tsp. water

Strawberry Vinaigrette

1/3 C. sugar
4 Tbsp. red wine vinegar
1/3 C. canola oil
Juice from 1/2 lemon
Salt, pepper and garlic salt to taste

Directions:

FOR THE CANDIED PECANS:

1. Preheat oven to 400.
2. On a cookie sheet, spread out 2 cups of pecan halves. Bake the pecans for approximately 6-7 mins allowing them to toast nicely but not burn. Shake your cookie sheet every couple of minutes. Remove from oven and set aside.
3. In a sauté pan, add 1/2 cup brown sugar and 2 tbsp of water. Over medium-high heat, melt sugar while stirring. Once the sugar begins to foam, about 3 minutes, remove from heat and immediately add 2 cups of toasted pecans. Stir to coat the pecans. Spread on a piece of waxed paper and cool.

FOR THE STRAWBERRY VINAIGRETTE:

4. In a mixing bowl, add the vinaigrette ingredients and whisk for approximately 2 minutes to dissolve the sugar. Done! So easy!

To plate the salad:

Place baby spinach on a salad plate. Top with dried cranberries, candied pecans and crumbled feta. Drizzle with your homemade vinaigrette.