

Submitted by: Donna Grotheer

Recipe Name:

Meghan's Mandarin Salad



Ingredients:

DRESSING:

½ cup olive oil

1 tsp. salt

pepper to taste

generous cup curly parsley

4 Tbsp. sugar

4 Tbsp. white vinegar

4 dashes Tabasco

SALAD:

greens of your choosing

scallions and red onion

mandarin oranges, 1 can, drained.

TOPPING:

1 cup sliced almonds

3 tbsp sugar

strawberries, quartered (optional)

Add all of these four items in amounts that work for the number of people you are feeding

Directions:

To make the Dressing:

Put all dressing ingredients into a food processor and pulse until well combined (you will probably still see little specks of parsley)

Chill to combine flavors.

For the topping:

Combine 1 cup sliced almonds and 3 Tbsp. sugar in large non-stick skillet — cook over medium/high heat, stirring constantly until toasted — stir while they are cooling or they will seriously stick together!!

Combine salad ingredients and toss with dressing just before serving

Donna's note: I use less sugar than listed. I also have been known to use honey instead of sugar (for the dressing). Adjust to taste.