

*Kim Cox's*  
**FESTIVE HOLIDAY  
SALAD**

INGREDIENTS:

- 1 CUP COARSELY CHOPPED WALNUTS
- 3 TABLESPOONS BUTTER
- 1/4 CUP SUGAR
- 1 TEASPOON SALT
- 12 CUPS TORN MIXED SALAD GREENS
- 3/4 CUP DRIED CRANBERRIES
- 4 OUNCES CRUMBLED FETA CHEESE

DRESSING:

- 1/4 CUP RED WINE VINEGAR
- 1/4 CUP VEGETABLE OIL
- 1/2 CUP LOOSELY-PACKED FRESH PARSLEY SPRIGS
- 1/4 CUP CHOPPED RED ONION
- 2 GARLIC CLOVES, PEELED
- 1 TABLESPOON SUGAR
- 1/2 TEASPOON DRIED OREGANO
- 1/8 TEASPOON SALT
- 1/8 TEASPOON PEPPER

*Kim Cox's*  
**FESTIVE HOLIDAY  
SALAD**

DIRECTIONS:

1. IN A SKILLET, COOK AND STIR WALNUTS IN BUTTER UNTIL TOASTED, ABOUT 5 MINUTES. REMOVE FROM THE HEAT. STIR IN THE SUGAR, PEPPER AND SALT.
  2. IN A SALAD BOWL, TOSS THE GREENS, CRANBERRIES, CHEESE AND WALNUTS.
  3. PLACE THE DRESSING INGREDIENTS IN A BLENDER OR FOOD PROCESSOR; COVER AND PROCESS UNTIL SMOOTH.
  4. DRIZZLE DESIRED AMOUNT OVER SALAD; TOSS TO COAT. SERVE IMMEDIATELY. REFRIGERATE LEFTOVER DRESSING.
- YIELD: 12 SERVINGS