



# Put Some Spring in Your Salad

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## **GREENS WITH RASPBERRIES AND CANDIED PECANS**

1/3 cup (75 mL) sugar	1 tbsp (15 mL) mayonnaise
1 tsp (5 mL) butter	1/4 tsp (1 mL) freshly ground pepper
1/2 cup (125 mL) pecans	8 cups (2 L) torn mixed greens
1/4 cup (50 mL) raspberry or red wine vinegar	1/3 cup (75 mL) sliced Walla Walla or Vidalia onion
2 tbsp (25 mL) olive oil	1 cup (250 mL) raspberries
2 tsp (10 mL) honey	1 cup (250 mL) crumbled feta cheese

In a frypan over medium heat, cook sugar, butter and pecans, stirring occasionally, until sugar is melted. Continue cooking until sugar is amber coloured and coats pecans. Transfer pecans to a sheet of greased foil and cool. To prepare dressing, whisk together next 5 ingredients (vinegar through pepper). Combine greens, onion, raspberries and cheese in a bowl. Toss with dressing. Add pecans and toss lightly. Serve immediately. Serves 6 - 8.

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