

# Forest-floor Salad



## Forest-floor Salad 1

About a cup of greens per guest. (10)

2 cups fresh broccoli florets

½ cup raisins or currents

½ cup pine nuts

½ cup chopped red onion

½ cup bacon bits.

Combine ingredients and add dressing. (Honey Mustard Dressing) Do not drown the salad in dressing, but just enough to lightly coat everything. Place extra dressing on the table.

## *Honey Mustard Salad Dressing*

- \* 1/3 cup prepared mustard
- \* 1/3 cup honey
- \* 1/2 cup mayonnaise
- \* 1/2 teaspoon garlic powder
- \* 1 teaspoon dried dill weed

In a small bowl, whisk the yellow mustard, honey, mayonnaise, garlic powder and dill weed together until well blended.



## Forest-floor Salad 2



### Forest-floor Salad 2

About a cup of greens per guest. (10)  
½ cup soft dried cranberries.  
½ cup pecans  
½ cup chopped celery  
1 cup shredded mozzarella cheese  
2or 3 apples, cut in 5 or 6 wedges each.

Combine ingredients and add dressing. (Balsamic Vinaigrette) Do not drown the salad in dressing, but just enough to lightly coat everything. Place extra dressing on the table.

### *Balsamic Vinaigrette*

¾ cup extra-virgin olive oil (175 mL)  
⅓ cup balsamic vinegar ⅓ (75 mL)  
1 tbsp lemon juice (15 mL)  
1 tsp Dijon mustard (5 mL)  
1 clove garlic , minced  
¼ tsp salt (1 mL)  
¼ tsp pepper (1 mL)



In liquid measure or small bowl, whisk together oil, vinegar, lemon juice, mustard, garlic, salt and pepper. (Make-ahead: Refrigerate in airtight container for up to 3 days.)