

WINTER CITRUS SALAD

In an attempt to force some vegetables into me, my mom believed that salad was the key. But, it was always the same—iceberg lettuce, sliced cucumbers and tasteless supermarket tomatoes tossed with a dressing made from one of those Italian seasoning packets. It was not exactly a dish that I looked forward to.

But, in an effort to brush off the past and forge a new alliance with salad in my life, I've experimented with variations on the classic vinaigrette theme. Here's a winter salad I made for New Year's Eve and it was a big hit. It was the only dish that had no leftovers. Enjoy!

INGREDIENTS (Serves 4-6)

FOR THE SALAD

1 cup shredded Napa Cabbage

3 large handfuls lettuce and/or spinach mix (rough chop)

$\frac{1}{2}$ English cucumber, skinned and sliced

12 cherry tomatoes, quartered

1 carrot, julienned

$\frac{1}{4}$ red onion, thinly sliced

$\frac{1}{4}$ cup pecans, rough chop

$\frac{1}{4}$ cup dried cranberries

$\frac{1}{2}$ cup Mandarin orange slices (best from can)

$\frac{1}{2}$ cup feta cheese, crumbled

FOR THE DRESSING

4 tablespoons olive oil

1 tablespoon fresh lime juice

1 tablespoon fresh lemon juice

3 tablespoons fresh orange juice (or use Mandarin juice from can)

1/2 teaspoon Dijon mustard

salt and pepper to taste

PREPARATION

In a small bowl, whisk together all of the dressing ingredients. Set aside.

In a large bowl, lightly toss all of the salad ingredients together, but only half of the feta cheese. Pour the dressing on top and lightly toss. Garnish with the remaining feta cheese.