



*Enjoy this delicious salad with cinnamon flavored pecans, tangy Feta cheese and a fresh tasting Raspberry Vinaigrette that is becoming a restaurant classic.*

## Assorted Greens with Feta, Cinnamon Dusted Pecans & Raspberry Vinaigrette

Makes 10 Servings

### Ingredients:

#### Cinnamon Dusted Pecans:

2 tablespoons sugar  
1 teaspoon Durkee® Ground Cinnamon  
1 ounce (2 tablespoons) butter  
6 ounces (1-1/2 cups) whole pecans

#### Raspberry Vinaigrette:

3 ounces (2/3 cup) raspberries, frozen whole  
2 ounces (1/4 cup) water  
2 ounces (1/4 cup) red wine vinegar  
4 ounces (1/2 cup) Karo® Light Corn Syrup  
1-1/2 teaspoons Durkee Ground Mustard  
8 ounces (1 cup) Mazola® Vegetable Oil  
1-1/2 teaspoons Durkee Chives  
Dash salt  
Dash Durkee Regular Ground Black Pepper

#### Salad:

5 ounces salad greens  
5 ounces feta cheese, crumbled

### Directions:

#### To Make Cinnamon Dusted Pecans:

Combine sugar and cinnamon and set aside. Melt butter in a large sauté pan on medium heat. Add pecans and stir constantly until pecans are lightly toasted about 5 minutes. Remove from heat and immediately add cinnamon sugar mixture. Stir well to mix. Transfer pecans to parchment paper and cool completely. Store in a closed container for up to 2 weeks.

#### To Make Raspberry Vinaigrette:

Combine raspberries, water, vinegar, corn syrup and ground mustard in a food processor. Blend until smooth. Gradually add oil until well emulsified. Stir in chives and season with salt and black pepper. Chill until ready to serve.

#### To Make Salad:

Portion salad greens on 10 plates. Top with feta cheese and Cinnamon Dusted Pecans. Drizzle with Raspberry Vinaigrette