

Winter Salad

By Mary Kay Mohrmann

(12 servings)

Dressing :

- ½ c. sugar
- 1/3 cup lemon juice
- 2 tsp. chopped onion
- 1 tsp. Dijon Mustard
- ½ tsp. salt
- 2/3 cup oil
- 1 TBS. poppy seed

Salad:

- 1 Large head of Romaine lettuce, torn into bite size pieces (about 10 cups)
- 1 cup shredded swiss cheese
- 1 cup cashews
- ½ cup dried cranberries
- 1 apple, cubed
- 1 pear, cubed

1. In blender container or food processor bowl with metal blade, combine sugar, lemon juice, onion, mustard and salt. Cover, process until blended. With machine running, add oil in a slow steady stream, processing until thick and smooth. Add poppy seeds; process a few seconds to mix.
2. In a large serving bowl, combine all salad ingredients; toss to mix. Pour dressing over salad; toss to coat.

***To prevent the fruit from browning when making in advance, add the fruit to the dressing until serving time. Make sure container is large enough.