

***NR# 80 Harvest Fall Salad***

***Serving Size and Ingredients: (1 cup lettuce, 1/2c apple & pears, ½ slice bacon, 1 TBSP Cranberries, 1 TBSP Cheese, 2 TBSP Dressing***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 25 cups | 50 cups | 100 cups | Mixed Green Salad, rinsed |
| 6 ¼ | 12.5 | 25 | Pear, thinly sliced |
| 6 ¼ | 12.5 | 25 | Apple thinly sliced |
| 1.5 cups | 3 cups | 6 cups | Dried cranberries |
| 12 ½ | 25 | 50 | Bacon slices |
| 1.5 cups | 3 cups | 6 cups | Feta Cheese |
| 4 1/8 cups | 8 ¼ cups | 16.5 cups | Apple Cider |
| ½ cups | 1 cups | 2 cups | Apple Cider Vinegar |
| 6 ¼ TBSP | 1/3 cup | 2/3 cup | Minced shallots |
| 4 1/8 TBSP | ¼ cup | ½ cup | Dijon mustard |
| 4 1/8 TBSP | ½ cup | 1 cup | Honey |
| 8 1/3 tsp | 1/8 cup | ¼ cup | Olive oil |
| To Taste | To taste | To Taste | Pepper |

**North Central New Mexico Economic Development District**

**Council of Governments**

**Non-Metro Area Agency on Aging**

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***NR# 80 Harvest Fall Salad***

***Instructions:***

***Salad***

**1. Combine all salad ingredients into a large bowl and toss together.**

**Vinaigrette:**

**1. Add apple cider, apple cider vinegar and shallots to a small pan over high heat.**

**2. Bring the liquids to a boil and cook for about 7 or 8 minutes or until it has reduced to about ½ cup then remove from heat.**

**3. Allow cider liquid to cool slightly then add to a bowl.**

**4. Whisk in remaining ingredients until it is completely smooth and well mixed.**

**5. Pour over salad and toss together and serve.**