

Romaine, Pecan, Mandarin Orange Salad

Blend:

¼ c white wine vinegar

½ c sugar

½ small red onion - chopped

1 c vegetable oil

1 tsp salt

1 tsp dry mustard

2 tbsp water

Toast a small package of pecans (or you can use slivered almonds) lightly on a cookie sheet in the oven. (I use a frying pan on the stove.) They don't take long, so watch them. Drain a can of mandarin orange sections. Rip up romaine lettuce, pour dressing (which comes out pink) on the lettuce. Add orange sections, pecans/almonds, and toss.

The dressing makes a lot, so you may want to halve it unless you are having a lot of company or you are going to make the salad a lot over a few days. Salad does not keep well once dressed.