

Day After Thanksgiving Salad with Cranberry Vinaigrette

Salad

Fresh organic greens (baby romaine or mesclun are favorites)
An apple, cut into bite sized pieces
Pecans or walnuts ([How about these Maple Glazed Walnuts from Elie Krieger?](#))
Dried cranberries
Pepitas (pumpkin seeds)
Turkey, cut into bite sized pieces
Feta cheese, crumbled

Rinse and dry the organic greens. Sprinkle with apple pieces, maple glazed nuts, dried cranberries, pepitas, and turkey. Toss with cranberry vinaigrette (recipe below) and top with crumbled feta. Muah!

Cranberry Vinaigrette

4 tablespoons cranberry sauce
4 teaspoons balsamic vinegar (white balsamic if you have it)
6 tablespoons grapeseed or canola oil
3 tablespoons orange juice
2 teaspoons prepared mustard
A squeeze or two of lime juice
Salt and pepper to taste

Place all ingredients in a small bowl or 2 cup measuring cup and whisk together until thoroughly combined. Or, if you prefer whip it all up in a blender.