

## **A Salad For Special Occasions**

- 2/3 c dried cranberries
- 1/3 c balsamic vinegar
- 16 c mixed greens: lettuce, arugula, watercress, endive
- 2/3 c chopped scallions
- kosher salt and freshly ground pepper
- 1/4 c olive oil
- 5 ounces fresh goat cheese, crumbled
- 1/2 c lightly toasted pecans or pumpkin seeds

In a small saucepan, combine cranberries with vinegar. Bring to a boil over high heat, then set aside to cool to room temperature.

Just before serving, combine greens and scallions in a large bowl. Season with salt and pepper. Add olive oil, cranberries and vinegar, tossing well. Serve each portion topped with crumbled goat cheese and sprinkled with pumpkin seeds. Serves 8.

**Jittery Cook**