



## Orange Cranberry Salad with Walnuts and Blue Cheese

### Salad:

1 head Butter, Boston or Bibb lettuce  
4 oranges, peeled and sectioned  
handful of sweetened, dried cranberries  
handful of toasted walnuts  
crumbled blue cheese

### Dressing:

4 T. fresh orange juice  
1 T. white wine vinegar (or anything you have on hand)  
1 clove garlic, minced or pressed  
4 T. olive oil  
pinch of salt  
freshly ground black pepper

1. Wash and dry lettuce, tear into manageable pieces and put in salad bowl.
2. Using a knife and working over a bowl to catch the juice, peel and section oranges, tossing the orange slices onto the salad as you free each one.
3. As you finish each orange, squeeze juice from whatever orange flesh is left on the peel and from the handful of membrane you should have left over. Set bowl of juice aside.
4. Add the cranberries, walnuts and blue cheese to the salad then place in refrigerator while you make the dressing.
5. Measure out four tablespoons of orange juice into a small mixing bowl. Add vinegar and garlic then slowly whisk in the four tablespoons of oil.
6. Season dressing with salt and pepper to taste.
7. Just before serving, add desired amount of dressing to salad (you'll probably have some left over) and toss well.
8. Enjoy!