

Strawberry Pecan Salad



Ingredients

Dressing

¼ Cup Vinegar
½ Cup Sugar
1 tsp Dry Mustard Powder
1 Tbsp Grated Onion
½ Cup Vegetable Oil
1 Tbsp Poppy Seeds

Salad

2 x Romaine Lettuces
2 x Celery Stalks, chopped
1 Small Onion, chopped
1 lb Strawberries
¾ Cup Sugar Baked Pecans

Directions

Prepare dressing ahead of time to allow for chilling time: Put all dressing ingredients in a container with a tight lid. Shake well, then chill. Wash and tear lettuce and place in salad bowl. Add onion and celery and toss. Wash and cut strawberries into pieces (Quartered, sliced or halved depending on strawberry size). Toss lettuce, onion and celery mix with the dressing. Sprinkle strawberries and pecans over the top. Serve immediately.

Notes

To make sugar baked pecans - take pecans and toss with a mixture of ½ Cup sugar and 2 Tbsp Water. Pour on baking sheet and bake at 375°F for 20-25 minutes or until sugar has crystalized on the pecans. Remove from oven and removed nuts from pan to cool before using.

