



This salad is one that I like to make in December and January when clementine's are available. If you find some watercress it would be a nice addition to the other greens. If you have a pear on hand you could chop it up and add it as well. The salad can be served as a main course.

Makes 4 Servings or 2 – 3 Main Course Servings

4 – 6 large handfuls of mixed salad greens
½ cup toasted walnuts** broken up
1/3 cup dried cranberries
3 – 4 clementine's, peeled & divided into segments
3 – 4 oz. mild goat's cheese
Very thinly sliced red onion (4 – 6 slices)

Sherry Wine Vinaigrette

1 Tbsp. minced shallots
2 Tbsp. Sherry wine vinegar
1 tsp. Dijon mustard
1/8 tsp. salt or to taste
Pinch of freshly ground black pepper
6 Tbsp. EVOO

Make the Dressing:

Whisk together all ingredients except the EVOO in a small bowl; slowly drizzle in the EVOO, whisking constantly until the dressing is emulsified. Set aside.

Assemble the Salad:

Mix the salad greens, walnuts, cranberries, red onion slices & clementine segments together. Toss with enough of the dressing to lightly coat the salad. Crumble the goat's cheese over & toss again. Serve immediately.

****If you would like to see how to toast the nuts, please go to [Toasting Nuts](#).**

