

Candied Pecan Salad

By Chef John Varanese

Candied Pecans

- 4 oz. Pecans
- 1 ea. Egg white, whipped
- 2 oz. Sugar

Method: Heat pecans in a 350-degree oven on a sheet tray for 2 min. Toss pecans in a bowl with egg whites and 1/2 of the sugar. Bake in oven for 5 min. and toss with remaining sugar and let cool

Caramelized Onion Vinaigrette

- 1 ea. Onion, Large, sliced
- 1c. Sugar
- 1c. Rice Vinegar
- 3c. Salad Oil
- 2 ea. Egg Yolks
- S&P to taste

Method: Caramelize the onions over a low heat. Place everything except oil in a blender, puree and then slowly emulsify the oil in slowly. Season to taste.

Salad (Makes 4)

- 4c. Spring Mix (local baby greens)
- 1/3 c. Dried Cranberries
- 1 ea. Granny Smith Apples, Sliced
- 1/3 c Candied Pecans
- 1/4 c Carrots, Shredded
- Caramelized Onion Vinaigrette