

Best Salad Ever Recipe

From: www.dabblesandbabbles.com

Ingredients

- 1/2 cup of sliver almonds
- 2 tbsp sugar
- 1-2 heads of romaine lettuce
- 1/3 cup chopped celery
- 4 shallots or green onions, chopped
- 1 can mandarin orange pieces
- 1 diced avocado
- 1 diced apple
- 1/2 cup dried cranberries
- 1/2 cup crumbled feta cheese
- 1 cup bread to make homemade croutons (sourdough or focaccia bread works well)
- 1 tsp garlic powder
- 1 tbsp olive oil



Dressing Ingredients

- 1/4 cup olive or vegetable oil
- 2 tbsp balsamic vinegar
- 1 tbsp red wine vinegar
- 1 tbsp old fashion (grainy) mustard
- 1 tsp sugar
- 1/2 tsp salt and pepper

Directions:

1. Preheat oven to 350 degrees F. Cut up about 1 cup of bread into 1 inch cubes and place in a bowl. Add 1 tbsp of olive oil (add a little more if it's too dry) and sprinkle evenly with garlic powder. Mix and spread on a baking sheet. Bake in the oven for about 15 minutes or until golden brown. Remove from oven and let cool.
2. Place sugar and almonds in sauce pan or skillet and cook over medium heat until sugar melts and starts turning brown. Remove from heat and place on a plate to cool.
3. Mix all the ingredients together for the salad and finish off with the croutons, nuts and salad dressing.