



# Mandarin Orange Salad with Red Wine Vinaigrette

## INGREDIENTS

- 1/2 cup vegetable oil
- 1/4 cup red wine vinegar
- 1/4 cup sugar
- 1/2 teaspoon Tabasco sauce
- 1 teaspoon salt
- 1 head of romaine lettuce, torn
- 1 (11oz) can of mandarin oranges, drained, or diced strawberries are also fabulous during the summer.
- 1/2 cups almonds, toasted. Toasted pecans are a delicious alternative.
- 1/2 red onion, thinly sliced

## DIRECTIONS

1. To prepare the vinaigrette, whisk the oil, vinegar, sugar, Tabasco sauce, and salt in a bowl. Chill covered for 8-10 hours. A mason jar works great for this.
2. To prepare salad, combine the lettuce, fruit, nuts, and onions in a salad bowl. Add the vinaigrette and toss. Enjoy!