
KITCHEN CONNAISSEUR

Mango, Orange, and Jicama Salad with Connaisseur Vinaigrette



A truly rejuvenating combination! This refreshing mixture of crisp lettuce, exotic fruits, and tangy "Connaisseur Vinaigrette" has so much bite it's invigorating.

ingredients

CONNAISSEUR VINAIGRETTE

1/2 Cup	Raspberry Wine Vinegar
1/2 Cup	Basil Flavoured Walnut Oil
2 Tbsp	Brown Sugar
3/4 Tsp	Salt
1/4 Tsp	Black Pepper, freshly ground
2 Tbsp	Garlic, minced

SALAD

2	Medium Oranges, peeled, seeded, and sectioned
2	Medium Mangoes, pitted, peeled and sliced or diced
1	Small Jicama*, peeled and sliced or diced
1/4	Medium Red Onion, cut in fine circles
1 Tbsp	Cilantro, coarsely chopped
6 Cups	Crisp and clean lettuce such as red leaf, curly endive, or radicchio

instructions

1. In a blender thoroughly mix the vinaigrette ingredients. Cover and refrigerate.
2. Toss the lettuce and cilantro together. Place in a salad bowl. Top with the orange sections, mango pieces, jicama, and red onion. Pour the vinaigrette over the lettuce. Serve immediately. Serves 10.

** Jicama can be hard to find in certain locales and seasons. If you can not find it, use a winter pear.*