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# KITCHEN CONNAISSEUR

## *Mixed Greens with Candied Almonds and Goat Cheese*



This outstanding recipe comes from a fellow book club member. She served it at our pot luck dinner, where everyone asked for the recipe. Since that time I've prepared it for several occasions and each time, someone again asks for the recipe. Finally, here it is! I usually double or quadruple the dressing and candied almond portion of this exceptional recipe, because they are the most timely to prepare and they both keep, in the fridge, for several weeks.

Serves 6 large and 10 small servings.

### *ingredients*

#### **Dressing**

4 cups	Apple Cider
1/4 cup	Red Onion- chopped
2 Tbsp	Dijon Mustard
1/4 Cup	Raspberry Wine Vinegar
1/2 Cup	Basil Flavoured Walnut Oil
To Taste	Salt- Preferably Fleur de Sel
To Taste	Black Pepper- Freshly Ground
1 Tbsp	Poppy Seeds

#### **Candied Almonds**

1/4 Cup	Butter- unsalted
1 1/2 Cups	Almonds- slivered
1/2 Cup	Maple Cappuccino Sauce
Dash	Cayenne- ground

#### **Salad**

2 five oz packages	Mixed Greens- washed and dried
1 twelve oz packages	Goat Cheese- soft

### *instructions*

## **Dressing**

1. Place the apple cider in a large sauce pan or roaster. On medium low heat simmer the cider until the 4 cups is reduces to 1/2 cup. The cider will become fairly dark in colour and the texture of gelatin. Depending on the level of simmer, this will take 1 – 2 hours. Remove from the saucepan and let cool.
2. Place the reduced cider, red onion, Dijon and raspberry wine vinegar in a blender. On medium speed puree all the ingredients. In a slow steady stream, add the Walnut Oil, allowing the dressing to thicken.
3. Remove from the blender and add the salt, pepper and poppy seeds. Store the dressing in a sealed container in the refrigerator until ready use.

## **Candied Almonds**

1. Prepare a baking sheet with parchment paper or a silpat.
2. In a sauce pan or in the micro wave, heat the Maple Cappuccino Sauce until it becomes very thin – approximately 1 minute on high heat.
3. Melt the butter in a large sauce pan, on medium high heat. Add the almonds and stir thoroughly until they are evenly coated with butter. Continue to stir until the almonds become golden brown. Sprinkle the almonds with cayenne. The recipe calls for a “dash” but the size of the dash should be adjusted to your personal tastes. If you like hot foods add a very large dash!
4. Pour the Maple Cappuccino Sauce over the almonds. Allow the mixture to come to a quick boil. Remove from heat and spread the nuts on the prepared baking sheet. Refrigerate for at least 1 hour. Take the baking sheet out of the fridge and break the candied almonds into bite size pieces. Place the pieces in a sealed container and refrigerate until ready to use.

## **Salad**

1. To prepare the salad, place the greens in a large bowl. Crumble the goat cheese over the top. Spread the candied almonds over the top. Toss the dressing throughout the greens and serve immediately.