

## *Strawberry Salad with Goat Cheese, and Candied Pecans*



### Salad Ingredients

12 oz mixed salad greens, or spinach, rinsed and dried thoroughly  
6 tbsp crumbed Chev re (soft goat cheese) or feta cheese  
6 tbsp Candied Pecans (see recipe for Candied Pecans)  
½ cup Strawberry Balsamic Vinaigrette or as desired (see recipe for Strawberry Balsamic Vinaigrette)  
12 large ripe Florida Strawberries, hulled and sliced or quartered  
Thinly sliced red onion or Strawberry Onion- if desired  
Kosher salt and ground black pepper to taste

### Candied Pecans

1 tbsp unsalted butter  
¼# pecan pieces  
3 tbsp granulated sugar  
1 tsp ground cinnamon  
Pinch cayenne pepper  
Pinch kosher salt

Melt butter in a heavy bottom sauté pan over medium heat. Combine cinnamon, salt, and cayenne. When butter is bubbly and brown, add pecans. Stir to coat pecans evenly. Toast in butter for 1 minute. Add an equal amount of sugar to the spice mixture. While stirring, sprinkle ¼ of the spice mixture. Stir until mixture is absorbed. Continue to add white sugar, while stirring, until all sugar is added or pecans are completely coated. Place pecans, out on lined sheet tray and dry completely. Makes about 1 cup.

### Strawberry Balsamic Vinaigrette

1 cup dark balsamic vinegar  
1 cup Florida Strawberries, washed and hulled  
½ cup extra virgin olive oil  
Pinch granulated sugar  
Kosher salt and ground black pepper to taste

Place vinegar in a heavy bottomed non-reactive sauce pan and simmer over medium low heat until reduced to about ¼ cup. (Be careful not to let it burn). Place strawberries, vinegar reduction, sugar, salt and pepper into a blender. Puree until smooth. While the

blender is running ,slowly drizzle in the olive oil until smooth. Adjust seasonings with salt and pepper and sugar as desired. Makes about 2 ½ cups

1. In a large bowl put the salad greens. Season with salt and pepper. Add about ½ cup Strawberry Balsamic Vinaigrette, or as desired. Toss to coat.
2. Distribute among chilled plates, if using or keep in bowl.
3. Sprinkle top with candied pecans, and onions, if using.
4. Place sliced strawberries on top, and sprinkle with goat cheese.
5. Serve extra vinaigrette on side.

Serves 6