SWEET POTATO, NUT, & CHERRY SALAD WITH CRANBERRY VINAIGRETTE

All the tastes of Thanksgiving served on a bed of greens. Delightful!

Chef John Finley, Executive Chef, University Club of MSU

Featured Food: Thanksgiving

Yield: Serves 10

Ingredients

Cranberry Vinaigrette:  
- 1 c vegetable oil
- ¼ c champagne vinegar
- 1 T Dijon mustard
- 1 T water
- 2 T sugar
- 1 c cranberries, ground in food processor
- Salt, pepper

Salad:
- 2 sweet potatoes, diced and cooked
- 1 c dried cherries
- ½ c pecans, toasted
- 20 oz mixed greens

Preparation

For the vinaigrette:

Blend all ingredients in a blender or food processor. Taste, chill and serve.

To assemble the salad:

Mix the potatoes, cherries and pecans together in a medium bowl. Place the mixed greens onto 10 plates and top with the sweet potato mix. Drizzle the cranberry vinaigrette over the top and serve.