

## **ALMOND MANDARIN SALAD**

**SOURCE: QUICK COOKING MAY/JUNE 2002**

### **INGREDIENTS:**

1/2 C sliced almonds  
1 TBS sugar  
1/4 C vegetable oil  
2 TBS orange juice  
1 TBS lemon juice  
1 TBS cider OR red wine vinegar  
1 tsp sugar  
1 tsp Worcestershire Sauce  
1/4 tsp salt  
1/4 tsp grated orange peel  
8 C torn mixed salad greens  
1 can (11 oz) mandarin oranges, drained  
2 celery ribs, chopped  
1/4 C chopped green onions

### **DIRECTIONS:**

In small skillet, heat almonds & sugar over low heat. Cook/stir till almonds are coated with sugar glaze - remove & cool.

In jar with tight-fitting lid, combine next 7 ingredients (vegetable oil > grated orange peel) - shake well.

In bowl, combine greens, oranges, celery & onions. Add dressing & almonds - toss to coat.

Yield: 6-12 servings