

Mandarin - almond Salad

- 1/2 c. sliced almonds
- 3 T. sugar
- 1/4 c. oil
- 2 T red-wine vinegar
- 2 T. sugar
- 1/2 tsp. salt
- dash pepper
- few dashes Tabasco sauce
- 1 head romaine or mixed greens
- 1 c. chopped celery
- 4 green onions, thinly sliced
- 1-11 oz can mandarin oranges

Method

Almond & 3 Tablespoons
sugar in a skillet over

low heat stirring
constantly; heat until
sugar melts & starts to turn
light brown. Cool on
wax paper. Breaking clumps;
For the dressing: blend
together oil, vinegar,
sugar, salt, pepper & Tabasco
When ready to serve,
toss dressing & almonds
with romaine, celery,
onions & oranges -