



Stuffed Butter Lettuce Salad with Warm Salad Streusel

A beautiful head of lettuce unfolds into a bowl of fresh salad

Balsamic Cherry Berry Dressing:

- 2 Tablespoons balsamic vinegar
- 1 Tablespoon red wine vinegar
- 1 Tablespoon water
- 1/2 cup dried cherry infused cranberries
- 1/4 teaspoon salt
- 1/8 teaspoon ground black pepper,
- 1/2 teaspoon Dijon mustard
- 1 Tablespoon mixed berries jam or preserves
- 1/4 cup olive oil

Butter Lettuce Salad

- 1 head organic Butter Lettuce with root
- 2 mini cucumbers, halved lengthwise, sliced

1/3 cup fine chopped red onions
1/2 cup coarse chopped walnuts, toasted

Salad Streusel

4 ounces goat cheese, crumbled
1/2 cup butter garlic croutons, fine crushed

Prepare Balsamic Dressing:

Place balsamic vinegar, red wine vinegar, and water in microwave safe bowl; cook 20 to 30 seconds on high power until hot; remove from microwave; stir in cherry cranberries; set aside for 10 to 15 minutes.

Remove cranberries from liquid; set aside in medium sized bowl. Place remaining 3 Tablespoons vinegar liquid into small whisking bowl; add salt, black pepper, Dijon mustard, and jam. Whisk in olive oil to form the dressing. Set aside.

Prepare Butter Lettuce Salad: Do not tear the lettuce apart. Remove; discard the lettuce root; carefully wash any loose dirt from leaves, leaving the leaves intact. Place lettuce head into wide serving bowl, spread the outer leaves away from the head to the outer edge of serving bowl. Cut, remove the lettuce core, and tear into bitesize pieces; add to medium bowl with cranberries.

Add sliced cucumbers, red onions, and walnuts to the bowl. Toss lightly with about 1-1/2 to 2 Tablespoons prepared dressing. Spoon into the prepared lettuce head. Serve remaining dressing on the side.

Prepare Salad Streusel: In 10-inch Teflon skillet, toss crumbled goat cheese with fine crushed croutons; cook over medium heat about 1 minute 20 seconds until cheese becomes warm and binds with the crumbs. Toss desired amount of salad streusel over salad. Serve remaining salad streusel on the side.

Yield: Serves 4

About the Recipe: The tender Butter Lettuce head is filled with chilled mini cucumbers, balsamic cherry flavored cranberries, walnuts, red onions, and bits of soft lettuce leaves. They are dressed in a balsamic berry flavored dressing and topped with warm crisp goat cheese salad streusel. It looks so elegant, but it's easy to prepare.

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