

Mixed Green Salad with Pecan Vinaigrette and Spiced Pecans

Ingredients:

Serve tossed from a large wooden bowl.

12 lbs Mixed Greens

1 gallon Pecan Vinaigrette (Recipe Below)

4 cups Spiced Pecans

Pecan Vinaigrette:

1 cup Dijon Mustard

4 cups Sherry Vinegar

1/2 cup Toasted Pecans

8 ounces Sweet Onion

3 T Cracked Black Pepper

1 cup Pecan oil or Walnut Oil

10 cups Olive oil or Salad Oil

Preparation:

Blend the first batch of ingredients with mixing wand then drizzle oil over slowly to emulsify (add cool water if the dressing gets to thick while blending). Finish with salt pepper and chopped parsley.

Spiced Pecans Ingredients:

(Yields 11 Cups)

9 c pecan halves

2 c sugar

1 c chili powder

2 T kosher salt

1 t cayenne

Preparation:

Soak nuts in cold water for 30 minutes. Drain the nuts and add dry mixture; toss. Bake in convection oven for 15 - 25 minutes until crunchy.

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