

# 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:	Salad:
1 c vegetable oil	2 sweet potatoes, diced and cooked
¼ c champagne vinegar	1 c dried cherries
1 T Dijon mustard	½ c pecans, toasted
1 T water	20 oz mixed greens
2 T sugar	
1 c cranberries, ground in food processor	
Salt, pepper	

## 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.