

Chopped Blue Cheese and Candied Walnut Salad

- 3 heads of romaine lettuce, washed, dried and chopped
 - You can adjust the amount of lettuce and other ingredients depending on the size of the crowd you are feeding
 - 2 – 3 oz of blue cheese crumbles
 - 1/3 C. pecans
 - ½ teaspoon cinnamon
 - 1 Tablespoon dark brown Sugar
 - 1 ½ teaspoons butter, melted
 - Uncle Ken’s Honey Mustard Dressing
1. Preheat oven to 375 degrees F.
 2. Slice each pecan half into at least three lengthwise pieces
 3. Combine the cinnamon and brown sugar
 4. Toss the pecans with the melted butter, then with the cinnamon/sugar mixture, making sure to coat them all evenly.
 5. Put the nuts on a parchment-lined baking sheet and bake for 5-8 minutes, until sugar is caramelized.
 6. Remove the baking sheet from the oven and slide the pecans off of the parchment to cool. (I place in refrigerator when cooled until it is time to serve)
 7. Wash the romaine lettuce really well, dry the lettuce, cut into very thin ribbons, you should also chop after. You want bite size bites, not large chunks. You may want to use a salad spinner. Refrigerate.
 8. Mix lettuce w/blue cheese and dressing. Add candied walnuts too.
 9. Serve.