

Salad Greens in a Raspberry Jam Vinaigrette

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This is a simple salad base and dressing that you can add vegetables or fruits to accommodate any taste! Adjust the dressing to suit your seniors, and yourself!

Ingredients

• 5 ounces mixed baby lettuce greens mix or (1) 5 oz bag organic mixed baby salad greens, washed and spun dry

Salad Dressing

- 2 Tablespoons Raspberry Jam (Low Sugar)
- 1 Tablespoon Balsamic Vinegar
- 1 Tablespoon Dijon Mustard
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper, ground
- 2 Tablespoons water

Directions

- Combine jam, balsamic vinegar and Dijon mustard in a bowl and mix together with a
 whisk until ingredients don't separate and it becomes very thick. Add salt, pepper
 and water and whisk again until you have a smooth creamy salad dressing and set
 aside.
- 2. In a large salad or mixing bowl place salad greens and dress with salad dressing. Place equal portions of the greens on each plate and serve immediately.

Serves 6.