Walnut Mandarin Salad

Francie's - Du Quoin, IL The Great Country Inns of America Cookbook (2nd ed) (1992)

Servings: 6

3/4 cup large walnut pieces
2 tablespoons butter
1/4 teastroom garlic minered or

1/4 teaspoon garlic, minced or crushed

1 large or 2 small heads chilled lettuce 1/2 cup thinly sliced red onion rings 1 can (11 ounce) mandarin orange sections, drained ORANGE VINAIGRETTE

ORANGE VINAIGRETTE DRESSING

1/2 cup oil

3 tablespoons red wine vinegar

3/4 teaspoon salt

1 teaspoon grated orange peel

1 teaspoon basil, crumbled

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In a small skillet over moderately low heat, saute' the walnuts with the butter and garlic, stirring constantly, for about 5 minutes or until lightly brown. Cool.

Prepare the Orange Vinaigrette Dressing: Combine the oil, vinegar, salt, orange peel and basil in a small jar. Cover and shake well to blend. Shake again just before using.

At serving time, tear the lettuce into bite-size pieces to measure 1-1/2 quarts. Top with the onion rings., drained orange sections, garlic and toasted walnuts.

Pour the dressing over the salad and toss lightly.

Per Serving (excluding unknown items): 197 Calories; 22g Fat (98.4% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 10mg Cholesterol; 306mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fruit; 4 1/2 Fat; 0 Other Carbohydrates.

Salads

Dar Camina Mutritional Analysis

Calories (kcal):	197	Vitamin B6 (mg):	trace
% Calories from Fat:	98.4%	Vitamin B12 (mcg):	trace
% Calories from Carbohydrates:	1.4%	Thiamin B1 (mg):	0mg
% Calories from Protein:	0.2%	Riboflavin B2 (mg):	trace
Total Fat (g):	22g	Folacin (mcg):	1mcg
Saturated Fat (g):	9 4g	Niacin (mg): Caffeine (mg):	trace
Monounsaturated Fat (q):	· ·		0mg
wonounsaluraled Fal (g):	12g		

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Polyunsaturated Fat (g):	4g	Alcohol (kcal): % Pofuso:	0
Cholesterol (mg):	10mg		n n%
Carbohydrate (g): Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg): Calcium (mg): Iron (mg): Zinc (mg): Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):	1g trace trace 306mg 18mg 9mg trace trace 1mg 169IU 38 1/2RE	Food Exchanges Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates:	0 0 0 0 0 0 4 1/2 0

Nutrition Facts

Servings per Recipe: 6

Amount	Per	Serving

Calories 197	Calories from Fat: 193
	% Daily Values*
Total Fat 22g	34%
Saturated Fat 4g	22%
Cholesterol 10mg	3%
Sodium 306mg	13%
Total Carbohydrates 1g	0%
Dietary Fiber trace	0%
Protein trace	
Vitamin A	3%
Vitamin C	1%
Calcium	1%
Iron	1%

^{*} Percent Daily Values are based on a 2000 calorie diet.