**Holiday Green Salad Recipe (Serves 3-4)**

A simple salad is sure to lighten up the holiday meal.

About 5 cups mixed salad greens
1/2 medium red onion, thinly sliced into half-circles
1/3 cup dried cranberries
1/4 cup walnut halves
1/3 cup crumbled bleu cheese or goat cheese (optional)

**Salad Dressing Recipe**

2 tsp balsamic or red wine vinegar
2 tbsp each: olive oil and cranberry juice
1/2 tsp each sugar and Dijon mustard
1/4 tsp salt
Freshly ground pepper

Wash the lettuce and dry thoroughly in a salad spinner or wrap in a towel. Refrigerate until ready to toss. Whisk the dressing in a glass measuring cup until smooth. Toss together with the lettuce, onion, cranberries and nuts. Place onto salad plates and top with a small amount of crumbled cheese.

Note: Nuts taste better when they are toasted. If you have time, toast the walnuts in a dry skillet over medium heat for a minute or so, or place them on a cookie sheet and toast them in the oven (along with the turkey) for a few minutes.

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