**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.

[​Mother Earth News](https://www.motherearthnews.com/real-food/thanksgiving-recipes-for-two-zmaz00onzgoe?utm_source=wcemail&utm_medium=email&utm_campaign=men%20slcs%20enews%2011.27.19&utm_term=men_slcs_enews&_wcsid=7ec0bb8f0d5922921c1d1e4b4e9fb42fb5aeed200a2c0bc9#headline6)