



## LIBERTY'S SALAD

### Per individual serving:

2 cups romaine, washed and dried, torn into bite sized pieces  
1 oz sugared pecans (recipe below)  
2 oz bleu cheese, crumbled  
½ Granny Smith apple, peeled and thinly sliced, soaked in lemon juice  
Green Onion Vinaigrette (recipe below)

Toss above ingredients with Green Onion Vinaigrette until well coated and serve in a chilled bowl.

### Green Onion Vinaigrette

2 oz rice wine vinegar  
4 oz canola oil  
2 Tbsp honey  
2 bunches of green onions (green tops only, remove and discard root end and white bottoms) -  
blanched  
1 tsp salt  
1 tsp black pepper

Blanch green onion tops. Place rice wine vinegar, canola oil, honey, blanched green onion tops, salt and pepper in a blender and puree until emulsified.

### Spicy Sugared Pecans

2 cups pecan pieces  
3 Tbsp Tabasco® Brand Worcestershire sauce  
Creole Seasoning  
1 cup sugar  
Water

Toss pecans in Worcestershire sauce and lay on sheet pan. Season with Creole Seasoning. Bake at 350° for 15 minutes, stirring once to prevent sticking.

In a medium sized pot, place 1 cup sugar and add just enough water to wet the sugar. Do not stir.

Place on high heat and bring to a rolling boil for 3 minutes or until it reaches 239° (softball stage) on a candy thermometer. Remove from heat and add the toasted pecans to the sugar mixture. Stir with wooden spoon until sugar crystallizes (turns white). Spread pecans on sheet pan to cool. Store in a covered container in a cool, dry place.