

Crawfish Salad

Written by

Wednesday, 22 June 2011 16:04 - Last Updated Wednesday, 06 July 2011 02:25

2 cups cooked Louisiana crawfish tails 1 head red leaf lettuce 1 10-ounce package of baby spinach leaves ½ cup crumbled bacon ¼ cup chopped white onion 2 cups mandarin orange sections 1 cup sliced mushrooms ¾ cup salad oil ½...

- 2 cups cooked Louisiana crawfish tails
- 1 head red leaf lettuce
- 1 10-ounce package of baby spinach leaves
- ½ cup crumbled bacon
- ¼ cup chopped white onion
- 2 cups mandarin orange sections
- 1 cup sliced mushrooms
- ¾ cup salad oil
- ½ cup cider vinegar
- ¼ cup sugar
- ¼ cup orange juice
- 1 tsp dried mustard
- 1 TBS chopped sage
- 1 TBS chopped basil
- ½ tsp salt
- ½ tsp black pepper

1. Wash lettuce & spinach leaves and dry; remove stems and tear into 1" pieces; place into a large mixing bowl
2. Add crawfish, bacon, onions, mandarins, and mushrooms, toss well to blend
3. Into separate bowl, combine oil, vinegar, sugar, and juice; whisk until all ingredients are well blended;
4. Add mustard, sage, basil, salt and pepper, blend well and pour over salad greens
5. Toss to coat all ingredients well
6. Serve on chilled salad plates

Serves 6-8

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