

Mixed Greens with Goat Cheese and Candied Almonds

BON APPÉTIT NOVEMBER 2000 CREW, SCOTTSDALE, AZ

Yield Makes 8 servings

Ingredients

Candied almonds

1 cup sugar

1/4 cup water

1 1/2 cups slivered almonds, toasted

Salad

4 cups apple cider

1/4 cup apple cider vinegar

2 tablespoons grated onion

2 tablespoons Dijon mustard

1 tablespoon poppy seeds

1 cup olive oil

2 bunches mixed baby greens

12 ounces soft fresh goat cheese, crumbled

Preparation

For almonds:

Place foil on work surface. Stir sugar and 1/4 cup water in heavy medium saucepan over low heat until sugar dissolves, brushing down sides of pan with wet pastry brush. Increase heat and boil without stirring until mixture turns deep amber color, occasionally brushing down sides of pan with wet pastry brush and swirling pan, about 9 minutes. Mix in almonds. Immediately pour out onto foil, separating almonds with fork. Cool completely (mixture will harden).

For salad:

Boil apple cider in heavy large saucepan until reduced to 1/2 cup, about 23 minutes. Transfer to medium bowl and chill until cold. Add vinegar, onion, mustard and poppy seeds. Gradually whisk in olive oil. Season dressing to taste with salt and pepper. Toss greens, cheese and almonds in bowl with enough dressing to coat; serve.