



spoon & whisk

ESSENTIAL KITCHENWARE & CUTLERY
FOR THE WELL-STOCKED KITCHEN

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Butterhead Lettuce and Strawberry Salad with Blue Cheese and Candied Pecans

Serves 4 - 6

This beautiful salad is a vibrant celebration of summer's freshest flavors. Juicy strawberries, creamy blue cheese, and molasses-spiced candied pecans create the perfect balance of savory and sweet all with a satisfying crunch. Tossed in a bright balsamic vinaigrette, it's an elegant salad, yet effortless to make!

Salad Ingredients:

2 heads butterhead lettuce, torn
16 oz strawberries, washed, trimmed, and sliced
1/2 red onion, chopped
4 oz blue cheese, crumbled
1 cup candied pecans (see below)

Dressing Ingredients:

1/4 cup olive oil
1 small shallot, minced
1 clove garlic, minced
1/4 teaspoon Kosher salt
1/8 teaspoon freshly cracked black pepper
1 tablespoon balsamic vinegar
1 lemon, juiced
1 teaspoon Dijon mustard

Candied Pecan Ingredients:

1/2 teaspoon Kosher salt
1/4 teaspoon cayenne pepper
1/4 teaspoon coriander
1/4 teaspoon cinnamon
1/4 teaspoon paprika
1/4 teaspoon cumin
2 tablespoons unsalted butter
2 tablespoons molasses
2 cups pecan halves

Directions:

1. Line a rimmed baking sheet with parchment paper and set aside. Preheat the oven to 250°F. In a small dish, mix the salt, cayenne pepper, coriander, cinnamon, paprika, and cumin until evenly combined.
 2. In a microwave-safe dish, melt the butter. Mix the molasses with the warm butter. In a small bowl, drizzle the pecans with the butter molasses mix. Sprinkle with the spice mixture, and gently toss until the seasoning has evenly coated the pecans.
 3. Spread the coated pecans evenly on the lined baking sheet. Allow space between the pecans. Bake in a preheated oven for 35-45 minutes, stirring occasionally until the pecans are evenly browned. Once finished toasting, cool and prepare the salad.
- NOTE: This recipe will leave you with additional pecans. Use them for snacking, gifting, eating with yogurt and berries, topping on ice cream, or whatever you desire!
4. Prepare all of the salad ingredients. Wash and tear the Bibb lettuce into large pieces. Wash, trim, and slice the strawberries. Chop the red onion.
In a large bowl, combine the lettuce, strawberries, and red onion.
 5. In a large-mouthed jar, whisk together all of the dressing ingredients until emulsified.
 6. Drizzle the salad ingredients with the dressing and gently toss. Top with the blue cheese and pecans. Add additional salt and pepper to taste.