



Mandarin Orange Salad

Servings: **6 servings**

Ingredients

1/2 head shredded lettuce
1 c. celery (chopped)
1 tbsp. minced parsley
2 green onions and tops, sliced
11 oz. can mandarin oranges, drained
1/2 tsp. salt
2 tbsp. sugar
2 tbsp. vinegar
1/4 c. salad oil
Few dashes Tabasco sauce
1/2 c. caramelized pecans
Dash of pepper

Directions

Place lettuce, celery, parsley, green onions and tops and oranges in a salad bowl. Shake together salt, sugar, vinegar, salad oil, Tabasco and pepper.

To caramelize pecans put 1/4 cup sugar in a small heavy skillet. Add 1/4 cup pecan halves which have been split lengthwise to sugar.

Stir constantly over low heat until sugar melts, turns brown and collects on pecans. Remove from heat and break apart. Just before serving, toss all ingredients together. Serves 6 to 8.

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