

Poppy Seed Orange Salad

Dried cherries add color and cashews bring fun crunch to this pretty green salad. Take it to a potluck or serve it at a luncheon.

Serves 10

1 package (10 oz) hearts of romaine salad mix
2 oranges, peeled and cut into wedges
1 c. cashews
3/4 c. shredded cheddar cheese
3/4 c. shredded Swiss cheese
1/2 c. dried cherries, chopped
3/4 c. poppy seed dressing

In a large salad bowl, combine the salad mix, oranges, cashews, cheeses and cherries. Drizzle with dressing; toss to coat. Serve immediately.

Poppy Seed Dressing:

2/3 c. honey
1 tsp. paprika
1 tsp. dry mustard
1/4 tsp. salt
1/3 c. lemon or lime juice
1 c. oil
1-2 tsp. poppy seeds

Combine honey, paprika, mustard and salt. Stir in lemon or lime juice. Add oil in a slow, steady stream, beating constantly with an electric mixer until thick. Beat in poppy seeds. Refrigerate.