

# Holiday Salad

## Serves

4-6

## Ingredients

4 Sweet red bell peppers  
1 cup Porcini mushrooms (shitaki are good also)  
1/2 cup pecans  
1/2 stick butter  
1/4 cup flour  
1/4 cup honey  
1/2 cup extra virgin olive oil  
1/2 cup balsamic vinegar  
1 bag of baby greens  
1/4 cup pomegranate seeds (in season)

## Preparation Instructions

Pre heat oven to 400. Cut peppers in rounds and remove seeds. Oil them and place on baking sheet and roast until done, about 45 minutes. Chop Porcini mushrooms and sauté in olive oil for about 3 minutes. Place mushrooms and roasted peppers in a bowl with balsamic vinegar, salt and black pepper. Let marinate for about 5 minutes. Add some chopped garlic to this. In a fry pan, melt butter and add pecans. Cover with flour on both sides. Drizzle honey over pecans to coat. Toast until pecans are soft and caramelized. Put peppers and mushrooms in pan for about 1 minute then pour over baby greens. Drizzle some balsamic and lemon juice over the salad. Garnish with pomegranate seeds.