

AÇAÍ WINTER SALAD

- 2 Tbsp **TSG Açai Berry & Cherry Preserves**
- 2 Tbsp red wine vinegar
- 3 Tbsp extra virgin olive oil
- 1/2 tsp Dijon mustard
- 1/2 tsp salt
- 1/4 cup chopped pecans
- 1/4 cup dried cranberries
- 1 head Boston Bibb lettuce

1. Combine TSG Açai Berry & Cherry Preserve, red wine vinegar, olive oil, mustard and salt together in a tight fitting lid container and shake well.
2. Next add pecans and cranberries to dressing and season with salt to taste.
3. Place Bibb lettuce in a large bowl, toss with dressing.
4. Serve right away.

Tip: Any lettuce could be substituted for Boston Bibb. Dressing can be made in advance as well for several days in the refrigerator.