

Sunshine Salad

Makes: 50 servings

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Ingredients	Weight	Measure
Lettuce,romaine	1 lb 3 oz	
Lettuce,green leaf	1 lb	
Spinach,raw	1 lb	
Carrots,shredded	7 oz	
Mandarin Oranges,canned,light syrup,drained		1 qt + 1 cup
Orange juice		4 1/4 cup
Oil,canola		1/3 cup
Sugar,light brown,packed		1/3 cup
Salt,table		1/4 tsp
Vanilla extract		1/2 tsp
Vinegar,distilled		1 Tbsp



Directions

1. Green leaf lettuces should be cleaned, chilled and well drained. It may be necessary to separate leaves for thorough washing. Wash in a spray of water or in a large container of cold water. Repeat if necessary until all grit disappears. Shake off excess water,

drain thoroughly in a colander or drip pan, and refrigerate.

2. Cut or tear the green leaf lettuces (with the exception of the spinach) into bite-size pieces. Hint: use a sharp knife if cutting the lettuce- a dull knife bruises the lettuce.
3. In a (12" X 20" X 4") steamtable pan, lightly mix the romaine lettuce, green leaf lettuce and spinach together until thoroughly combined. For 50 servings, use 1 pan.
4. Top with shredded carrots, grape tomatoes and mandarin oranges.

To prepare the orange dressing:

1. Combine orange juice, canola oil, brown sugar, table salt, vanilla extract and vinegar in a mixing bowl.
2. Stir with a wire whisk for 1 minute or until thoroughly combined.
3. Cover. Refrigerate until service. For best results, refrigerate overnight to develop flavor.
4. Stir or shake well before serving.
5. Just before serving, dress the salad with orange dressing drizzled on top.

Notes

Green leaf lettuces must not stand in water while chilling. Cover to prevent dehydration.

You can substitute fresh, seedless orange sections for the mandarin oranges.