

B-J's Family Favourite Recipes

Sarah's Mandarin Salad

This is one of my Mum's recipes. She's a great cook but this one's not too complicated. She makes it every year at home in Toronto, to break the Yom Kippur fast.



Ingredients

Romain lettuce
2 cans mandarin slices
1 small bag sliced almonds
poppy seed dressing
strawberries



Sarah (ex-Toronto)
Now in Auckland

Method

Put a saucepan over a low heat and dissolve the sugar in water. Until it becomes a slightly viscous consistency. Place the sliced almonds onto a sheet of aluminium foil and pour the sugar all over. Allow to cool, then place in the fridge overnight. Tear up the lettuce into a bowl, add the mandarins and sliced strawberries. Break the almond-sugar mixture into small bite-size pieces and then add the salad dressing.

And ENJOY!

Family Favourite Recipes

Compiled, designed and produced by Stan Rose for British-Jewry

Recipe No.

18