

Salad With Honey-Mustard Dressing

Yield: 10-12 servings.

Ingredients

- 1 cup vegetable oil
- 1/2 cup plus 3 tablespoons sugar, divided
- 1/4 cup vinegar
- 1/4 cup honey
- 2 tablespoons lemon juice
- 1 teaspoon onion powder
- 1 teaspoon salt
- 1 teaspoon celery seed
- 1 teaspoon ground mustard
- 1 teaspoon paprika
- 1/2 cup slivered almonds
- 9 cups torn romaine
- 1 cup (4 ounces) shredded cheddar cheese
- 2 hard-cooked eggs, diced

Directions

1. In a saucepan, combine the oil, 1/2 cup sugar, vinegar, honey, lemon juice and seasonings; cook and stir until sugar is dissolved.
2. Remove from the heat; set aside to cool.
3. In a skillet over low heat, cook almonds and remaining sugar until nuts are glazed; cool.
4. In a salad bowl, toss the romaine, cheese and almonds.
5. Top with eggs.
6. Drizzle with dressing.
7. Serve immediately.
8. Refrigerate any leftover dressing.