



Cranberry Balsamic Turkey Salad

This salad has festive flair for the holidays. Both the salad and vinaigrette may be made in advance.

Ingredients (Turkey Salad)

10 oz. turkey leftovers
4 oz water chestnuts, drained and chopped
½ cup mayonnaise
½ cup raisins
1 tbsp. rice vinegar
¼ cup chopped, toasted pecans (optional)

Ingredients (Cranberry Balsamic Vinaigrette)

¾ cup salad oil
¼ cup **Balsamic Vinegar with Garlic** (may use regular balsamic)
½ jar **Cranberry Garlic Rum Preserve**
Salt and pepper to taste



Directions

Make vinaigrette: combine salad oil, **Balsamic Vinegar with Garlic**, **Cranberry Garlic Rum Preserve** and salt and pepper to taste. Process in blender until smooth.

Mix turkey, water chestnuts, mayonnaise, raisins, rice vinegar and pecans together so that they are well coated.

Place turkey salad on a bed of greens and drizzle with Cranberry Balsamic Vinaigrette.

NOTE: May be made ahead and refrigerated until ready to serve.

Serves 4



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