

Sipping Dreams Chocolate Crusted Goat Cheese Salad

4 servings



Ingredients:

| | | | |
|---|-----|--------|---|
| A | 4 | ounces | goat cheese (usually available as a small chub) |
| | 1 | square | Sipping Dreams Drinking Chocolate Bar (1/4 bar, approximately .85 ounces) |
| B | 3/4 | cup | pecans, coarsely chopped |
| | 4 | Tblsp | sugar, white granulated |
| | 1 | tsp | salted butter, softened |
| | 1 | tsp | tap water |
| C | 1 | head | Romaine lettuce, leaves rinsed, dried, ribbon chopped |
| | 1 | cup | dried cranberries |
| D | 8 | Tblsp | balsamic vinaigrette (like Newman's Own) |

Directions:

- 1 Cut chilled goat cheese "chub" lengthwise into 4 logs. Use fingers to shape. Finished logs should be 1/2" in diameter by 4" long.
- 2 Grate square of Sipping Dreams chocolate onto a paper plate. Roll each goat cheese log in chocolate to cover. Chill logs.
- 3 Measure out all "B" ingredients and have ready by the stove.
- 4 Place pecans in a medium-sized, non-stick, fry pan and warm (but do not toast) nuts over medium-high heat.
- 5 Sprinkle 3 of the 4 tablespoons of sugar over the nuts.
- 6 Add butter and the water to pan.
- 7 Use a wooden spoon to stir nuts. Sugar will melt and a glassy film will cover the nuts. Keep stirring slowly.
- 8 As the glassy film starts to grain and look more like sugar again, add the last tablespoon of sugar.
- 9 Stir until nuts are evenly coated and are separating. Be careful not to burn nuts. Pour nuts onto a paper plate and let cool.
- 10 Divide "C" ingredients among 4 large salad plates. Place lettuce on plate first and sprinkle cranberries on top.
- 11 Pull out chilled goat cheese logs and slice into 1/4 inch pieces. Place goat cheese pieces evenly over salads.
- 12 Drizzle approximately 2 tablespoons of "D" balsamic vinaigrette over each salad.
- 13 Break pecans apart and generously sprinkle nuts over all the salads. Serve immediately.