

## **Orange Avocado Salad**

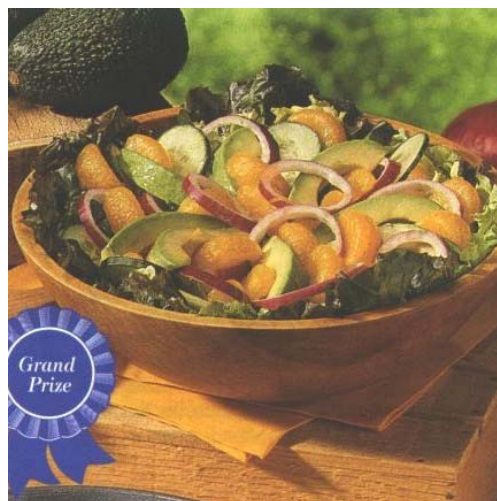
Grand Prize Winner. I got this in the Taste of Home magazine and Latressa Allen of Fort Worth, Texas was the winner. A great summertime salad to serve with grilled meat.

### **DRESSING:**

1/2 cup orange juice  
1/4 cup vegetable oil  
2 Tb. red wine vinegar  
1 Tb. sugar  
1 tsp. grated orange peel  
1/4 tsp. salt

### **SALAD:**

1 medium head iceberg lettuce, torn  
2 cups torn red leaf lettuce  
1 medium ripe avocado, peeled and sliced  
1/4 cup orange juice  
1 cucumber, sliced  
1 medium red onion, thinly sliced into rings  
1 can (11 oz.) mandarin oranges, drained



In a jar with tight-fitting lid, combine dressing ingredients; shake well. Chill.

Just before serving, toss greens in a large salad bowl.

Dip the avocado slices into orange juice; arrange over greens (discard remaining juice).

Add cucumber, onion and oranges.

Serve with dressing.

Yield: 6 - 8 servings.