

DINNER SALAD WITH SWEET ONION PECAN VINAIGRETTE

8-10 cipolini onions (or pearl onions)
1 large clove garlic, unpeeled!
1 tbsp thyme
olive oil
salt and pepper
1/3 cup white wine vinegar
1/3 cup olive oil
1/3 cup pecan pieces



Place the onions and garlic on a baking sheet, drizzle generously with olive oil and thyme. Sprinkle with salt and cracked pepper and bake at 400 degrees for about 15 minutes.

In your food processor or blender, blend onions (peeled) and garlic, peeled. Process until blended. Add thyme and olive oil from the baking sheet, along with the vinegar. Process again. Now, in a slow steady stream, add olive oil. Then the pecans. Make sure everything is well blended.

Recipe Courtesy of Jennifer Raper, www.KitchenPsycho.com