

Volcano Salad with Sliced Brisket



Ingredients:

- 1 bag spring salad mix
- 3 C. Julienned vegetables (such as zucchini, yellow/orange/red bell pepper, celery, carrots and turnips)
- Fresh asparagus tips
- Pea pods
- Kalamata olives, halved
- Roma tomatoes, halved
- Sliced white button mushrooms
- Sliced white onion
- Pine nuts, for garnish
- 1/2 lb. Painted Hills beef brisket, cooked and sliced across the grain
- 1 C. Vinegar/oil dressing
- 6 slices of bacon, cooked and crumbled

Directions:

Mound lettuce mix high into the middle of a large, shallow bowl. Mix bacon crumbles into salad mix. Arrange vegetables, beginning with asparagus, pea pods and julienned peppers, if using, upright along the perimeter of the bowl to achieve the "volcano" look. Place salad dressing in sauté pan. Add cooked beef brisket to dressing and warm. Pour warmed meat and dressing over top of the greens and vegetables. Garnish with sliced white onion and pine nuts.