



## Grilled Game Bird Salad with Raspberry Vinaigrette

### Raspberry vinaigrette

1 cup raspberry preserves  
1/4 cup seasoned rice vinegar  
2 tablespoons red vinegar  
2 tablespoons white vinegar  
1/2 cup water

Combine above ingredients and mix well. This will last a long time in your refrigerator.

### Sugared almonds

2 cups slivered almonds  
1/2 cup powdered sugar

### Directions

Heat a sauté pan with 1/4 cup salad oil and add almonds and sugar. Cook over medium low heat until almonds are golden brown. Transfer hot almonds into a bowl with 1/2 teaspoon oregano, 1/4 teaspoon cayenne and 1/4 cup white sugar. While tossing almond mix add 1/2 teaspoon vanilla.

You can keep these in the freezer until you need to use them.

Check the breast of your game bird of choice for shot and lightly pound it until it is the same thickness throughout. Marinate in a little extra virgin olive oil, salt, pepper, and coriander. Grill the breast over medium heat and try to pull off the heat when medium rare. Place in aluminum foil to rest and continue cooking for at least five minutes before slicing in strips.

Place some mixed greens in a bowl and add some of the dressing. Serve salad with bleu cheese crumbles, sugared almonds, raisins and the sliced game bird.