



HOLIDAY BERRIES AND BOWS

- 8 ounces bow tie (farfalle) or other pasta
- ½ cup lemon juice
- 3 tablespoons finely chopped shallots or red onion
- 1 teaspoon sugar
- 1 teaspoon salt
- ½ cup olive oil
- 1 package (5 oz.) sweetened dried cranberries
- 1 ½ cups sliced small broccoli florets 1 cup thin strips smoked or roasted turkey (optional)
- ½ cup walnuts or pecans, toasted
- ½ cup crumbled blue or feta cheese
- 1/3 cup thinly sliced fresh sage or basil or chopped parsley

Cook pasta in boiling, salted water as package directs. Drain, rinse with cold water and drain again. While pasta boils, combine lemon juice and shallots in small bowl.

Stir in sugar and salt until dissolved. Slowly stir in olive oil. In large bowl, toss pasta with dressing, cranberry fruit lings, broccoli, turkey, walnuts, blue cheese and sage. Chill.

Makes about 6 cups.