

## *Stacked Salad*

*Stephanie Collins*

*Here's a smart secret for the busy host. These individual stacked salads are made a day ahead of time in rocks glasses, the short wide glasses used from mixed drinks.*

Shredded organic beets  
Chopped mushrooms  
Radish micro-greens  
Dried cranberries  
Crumbled blue cheese  
Bacon crumbles

Shredded carrots  
Chopped tomatoes  
Balsamic vinaigrette  
Cheese  
Grilled chicken, shrimp, or crab

Using 12-ounce rocks glasses, start with 1 ounce of dressing in the bottom, then add other ingredients – uniform bits of chopped vegetables, cheese, and a protein such as grilled chicken, shrimp, or crab – in layers. (Can use arugula or spinach in place of micro-greens.) Choose ingredients according to flavor and color. Layer them in, pressing slightly to compress the salad to it hold together. Cover and refrigerate overnight.

To serve, place a 7-inch or larger plate over the glass and slowly turn it over. The glass will be upside down on the plate. Slowly remove the glass by lifting straight up, leaving the salad mounded on the plate. The dressing will filter down through the layers, making a salad that's beautiful but not at all soggy. Press down lightly on the center of the salad to knock it over, then begin eating. For a smaller salad, use 8- or 10-ounce glasses.