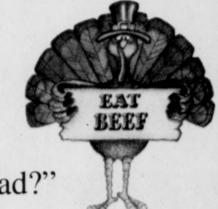
FOOD

"May I suggest ... a simply sumptuous salad?"



Caramelized Pears and Walnuts Salad

"An amazing blend of different flavors in this salad will impress your guests. The salad dressing is orange vinaigrette. I prefer to use Asian pears in this salad, but you can substitute Bosc or Anjou."

Ingredients

- · 2 cups fresh orange juice
- 2 Tbs. red wine vinegar
- 2 Tbs. finely chopped red onion
- 1 Tbs. white sugar
- 1 Tbs. white wine
- · Salt and pepper to taste
- 3/4 cup extra virgin olive oil
- 1 Tbs. butter
- 2 pears peeled, cored and cut into wedges
- · 1 cup walnut halves



- 1/2 cup white sugar
- 1/4 cup water
- 1/4 pound Prosciutto, cut into thin strips
- · 2 romaine hearts, rinsed and torn

Directions

- 1. In a medium saucepan, heat orange juice over medium-high heat, whisking often, until it is reduced by 1/4.
- 2. Add to a blender, along with the vinegar, onion, sugar, wine, salt and pepper, and process until smooth. Then, while blending on a low speed, remove cap and slowly drizzle in the olive oil to emulsify (thicken) the dressing. Chill until ready to use.
- 3. Melt butter in a non-stick skillet over medium heat. Sauté pears and nuts in butter for 3 minutes. Add sugar and water and cook, stirring constantly, until golden brown and caramelized. Remove from heat and set aside to cool.
- 4. In a large bowl, combine Prosciutto, lettuce and the pear and walnut mixture. Add vinaigrette and toss to coat.



Delicious Apple Salad

"This salad is great after dinner. It's become a classic in my house. Everyone enjoys it, and you'll love it too! I like to also add Craisans and walnuts for even more flavor."

Ingredients

- · 10 Granny Smith apples peeled, cored and chopped
- 2 (8 ounce) cans pineapple chunks
- 2 cups raisins
- 1 cup chopped pecans
- 20 ounces sour cream
- · 1 teaspoon granulated sugar

Spinach and Scallop Salad

Combine the apples, un-drained pineapple, raisins,

pecans and sour cream. Mix well and add sugar to

Salad Ingredients

taste. Serve chilled.

- 2 Tbs. olive oil
- · 4 large shallots, chopped
- 1 bunch green onions, chopped
- 1/2 cup pine nuts
- 1/2 cup dried tomatoes in oil, drained and chopped
- 1 Tbs. minced garlic
- 1/2 tsp. salt, divided
- 1/2 tsp. freshly ground pepper, divided
- 16 large sea scallops (about 1 pound) • 2 Tbs. fresh lemon juice
- 2 (6-ounce) packages fresh baby spinach

Salad Directions

1. Heat oil; in a large nonstick skillet- over medium heat. Add shallots and next 4 ingredients; cook 15 minutes or until pine nuts are golden brown. Remove from heat; stir in 1/4 teaspoons each salt and

pepper. Combine scallops and lemon juice. Coat food rack with cooking spray; place on grill over medium-high heat. Place scallops on rack, and grill 5 minutes on each side or until done. Sprinkle with remaining 1/4 teaspoon

each salt and pepper. 3. Combine spinach and 1 cup Balsamic-Lemon Vinaigrette in a large bowl,

Balsamic-Lemon Vinaigrette

Vinaigrette

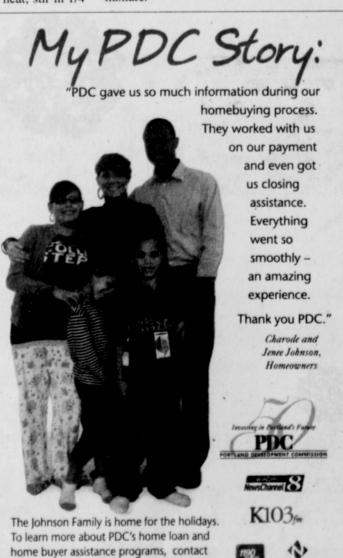
- Ingredients
- 2 cups olive oil • 1/3 cup fresh lemon juice
- 1/4 cup balsamic vinegar
- 1 Tbs. prepared mustard • 1 tsp. Salt
- 1 tsp. Freshly ground pepper

Vinaigrette Directions

Combine all ingredients in a jar; cover tightly, and shake vigorously.



tossing to coat. Reserve remaining vinaigrette; for another use. Arrange spinach mixture and scallops on plates. Sprinkle with pine nut



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