The 縣ortland (1)hsertuer

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 vincer
2 Tbs. red wine vinegar
2 Tbs. finely chopped red onion
1 Tbs. white sugar
Salt and pepper to taste
-3/4 cup extra virgin olive oil
1 Tbs. buter
2 pears - peeled, cored and cut into wedges 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
. In a medium saucepan, heat orange juice over medium-high heat, whisking often, until it is educed by $1 / 4$.
. Add to a blender, along with the vinegar, onion, sugar, wine, salt and pepper, and process until mooth. Then, while blending on a low speed, remove cap and slowly drizzle in the olive oil to mulsify (thicken) the dressing. Chill until ready to use,
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.

Directions
Ingredients
10 Granny Smith apples - peeled, cored and
chopped
-2 (8 ounce) cans pineapple chunks
.
2 cups raisins
1 cup chopped
and sour cream. Mix well and add sugar to -20 ounces sour cream
taste. Serve chilled. $\quad 1$ teaspoon granulated sugar
Spinach and Scallop Salad Salad Ingredients
2 Tbs. olive oil
4 large shallots, chopped
$1 / 2$ cup pine nuts

- $1 / 2$ cup dried tomato
$1 / 2$ tsp. salt, divided
- $1 / 2$ tsp. freshly ground pepper, divided
- 16 large sea scallops (about 1 pound)

2 Tbs. fresh lemon juice
(-ounce) packages fresh baby spinach


## Salad Directions

Seat oil; in a large nonstick skillet- over tossing tocoat. Reserve remaining vinaigrette; medium heat. Add shallots and next 4 ingredi- for another use. Arrange spinach mixture and ents; cook 15 minutes or until pine nuts are scallops on plates. Sprinkle with pine nut golden brown. Remove from heat; stir in 1/4 mixture.
teaspoons each salt and
pepper.
2. Combine scallops and lemon juice. Coat food rack
with cooking spray; place with cooking spray; place
on grill over medium-high on grill over medium-high
heat. Place scallops on rack, and grill 5 minutes on each side or until done. Sprinkle withremaining $1 / 4$ teaspoon each salt and pepper.
3. Combine spinach and cup Balsamic-Lemon BalsamicLemon Vinaigrette

## Vinaigrette

Ingredients

- 2 cups olive oil - 1/4 cup balsamic vinegar 1 Tbs. prepared mustard 1 tsp. Salt
-1 tsp. Freshly ground pepper
Vinaigrette Directions
Combine all ingredients ina
jar;cover tightly, and shake
jar;covertig.
vigorously.


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