

THE OLIVE AND THE GRAPE

Mentor West Side Market Kamm's Corners
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POMEGRANATE PEAR FIELD GREENS SALAD



Makes 6 servings.

Prep Time: 20 minutes

Pomegranate Vinaigrette:

1/3 cup *extra virgin olive oil* (We suggest our *Spanish EVOO* or *Moroccan Arbequina EVOO*)

2 Tbsp. *Aged Pomegranate Balsamic Vinegar* (*Traditional, White, Black Cherry, and Fig* work very well also)

½ teaspoon *Ground Cinnamon*

½ teaspoon *Ground Ginger*

1 package (6 ounces) field greens

2 ripe pears, cored and thinly sliced

1/3 cup dried cranberries

1/3 cup toasted walnut pieces

6 tablespoons crumbled blue cheese

1. For the Vinaigrette, mix all ingredients in small bowl with wire whisk until well blended.
2. Just before serving, toss greens with pears, cranberries, walnuts and blue cheese in large bowl. (Or divide among individual serving plates.) Drizzle with Pomegranate Vinaigrette. Toss lightly to serve.

Items in *bold italic* are available at THE OLIVE AND THE GRAPE