

PORT ORCHARD PEAR SALAD

6 Servings; please adjust if you are having 8 dinner guests

Salad Ingredients:

1/4 cup port
1/2 cup dried figs
1 head butter lettuce
1 head radicchio
4 pears, cored and sliced into thin wedges
1/4 cup feta cheese
1/4 cup walnuts, toasted and chopped

Dressing:

2 tbsp red wine vinegar
1 tbsp lemon juice
2 tsp Dijon mustard
1/3 cup olive oil
freshly ground pepper to taste

Soaking time 4 hours

For the Dressing: In a small bowl, combine vinegar, lemon juice and mustard. Slowly whisk in olive oil until well-blended. Whisk in pepper. (Can be prepared 1 week ahead). Cover and refrigerate

Warm port in a small saucepan. Add figs and let soak 4 hours or as long as overnight. Drain figs and cut into thin strips.

Tear lettuce into bite-sized pieces and place on individual serving plates. Arrange pears on top and drizzle with dressing. Sprinkle feta, figs and walnuts evening over each plate.

Serve immediately