

## ROYAL RIVIERA ROGUE VALLEY SALAD

*(recipe adapted from Harry & David)*

*for the dressing:*

2 tbsp Champagne vinegar

1 tbsp Dijon mustard

1 tsp agave nectar

1/2 tsp sea salt

1 tsp freshly ground pepper

1/2 cup walnut oil

*for the salad:*

1 head butter lettuce, washed and dried

1 large Royal Riviera Pears, peeled, cored and sliced

1/4 cup Rogue Creamery or other blue cheese, crumbled

1/2 cup toasted walnuts

*Make the dressing:*

Mix together the first five ingredients. Gradually whisk in the walnut oil. Chill for 20 minutes.

Gently tear the lettuce into bite sized pieces. Arrange on four chilled plates. Top with fans of pear slices. Sprinkle blue cheese evenly over the pears and lettuce and top with nuts. Drizzle the dressing generously over the salad, and serve at once.