

GREENS WITH ASIAN PEARS AND SAVEUR SPICED FIG, MAPLE & PEAR BALSAMIC VINEGAR



SAVEUR PRODUCT USED

SPICED FIG, MAPLE & PEAR BALSAMIC VINEGAR, SPICY CAJUN MIX, GARLIC MIX, SEASONED SALT, HIMALAYAN SALT & PEPPER, CINNAMON BLEND BAKING SPICE

SALAD INGREDIENTS

4 cups bitter greens

1 or 2 ripe pears, sliced

Crumbled goat cheese

Caramelized pecans (see below)

Salad greens

Crumbled feta

CARAMELIZED PECAN INGREDIENTS

½ cup Saveur Spiced Fig, Maple & Pear Balsamic Vinegar

½ tsp Saveur Spice Cajun Seasoning or Saveur Garlic Mix

Pinch of Saveur Seasoned Salt

½ tsp. Saveur Cinnamon Blend Baking Spice

DRESSING INGREDIENTS

½ cup fresh pressed extra virgin olive oil (optional)

3 tbsp Saveur Spiced Fig, Maple & Pear Balsamic Vinegar

1 pinch Saveur Seasoned Salt or Saveur Himalayan Salt & Pepper

CARAMELIZED PECAN METHOD

Simmer Saveur Spiced Fig Maple Pear Balsamic Vinegar with spices in a saucepan until reduced by half.

Stir in pecans and continue to stir until almost all liquid is gone. The spices will begin to crystallize on the pecans.

Turn off heat and continue to stir. When completely cooled, transfer add to salad.

SALAD METHOD

Toss salad ingredients together and drizzle with dressing and serve immediately.

DRESSING METHOD

Combine dressing ingredients in container with lid and shake. Dress salad right before serving.

