

## Pear and Feta Salad with Port Vinaigrette

### **Ingredients:**

2 Tanimura & Antle Romaine Hearts, chopped  
1/4 cup feta cheese, crumbled  
1 ripe pear, sliced  
red onion, sliced  
1/4 cup pecans, chopped

### **Dressing:**

3 shallots, minced  
2 cups extra virgin olive oil  
1 cup port wine  
1/4 cup balsamic vinegar  
2 Tbs. honey  
2 Tbs. fresh lemon juice

### **Directions:**

Pour oil over minced shallots and heat until oil begins to sizzle. Reduce heat and simmer 2 minutes. Remove from heat. Whisk port, vinegar, honey and lemon juice together. Whisk in hot oil and shallots. Toss Romaine Hearts and ingredients with just enough dressing to coat salad. Salt and pepper to taste. Serve immediately. Dressing yields 3 cups - retain remaining dressing for your next salad.

**Serves 4-6**



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