LA CUCINA AT THE MARKET

Cultivate Your Passion for Cooking

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Bosc Pear and Blackberry Salad

Ingredients
4 Bosc pears
1 pint blackberries
4 heads romaine lettuce (washed and torn into bite-sized pieces)
1 small red onion (thinly sliced)
¼ cup white wine vinegar
½ cup extra virgin olive oil
2 tablespoons honey
Kosher salt to taste

Tear romaine; thinly slice red onion, Cut pears into matchstick (keeping core intact). Keep all the components apart until ready to toss..

Whisk together vinegar and honey. Slowly drizzle in olive oil; continue whisking until creamy and shiny.

When ready to serve, gently toss each of the components (lettuce, pears, onions blackberries) with dressing and salt.

Compose on a large oval platter and serve.

Buon Appetito!