

Featuring Tennessee Gourmet® Products

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Sassy Salad

½ cup pine nuts, toasted
10 cherry tomatoes, sliced in half
1 bunch heart of romaine lettuce, sliced into rings
1 bunch endive, sliced into rings
5 oz Le Gourmet Connection Italian Pesto, shredded
½ cup Tennessee Gourmet® Apricot & Spice Sassy (your choice of flavor)
⅓ cup aged balsamic vinegar (not the cheap stuff)
Salt and pepper to taste

In a small sauce pan, add Apricot & Spice, and balsamic. Bring to a quick boil and remove from heat. Allow to cool completely.

Arrange lettuce, endive and tomato slices on plates. Sprinkle with cheese, pine nuts and drizzle with salad dressing mixture. Cover with plastic film and refrigerate for at least 30 minutes.