



pomegranate, apple & pear salad

Really, the title of the lip-smacking recipe should read: Incredible Salad of Crisp Romaine, Tart Pom Seeds, Crunchy Apples and Sweet Pears, all tossed in a Maple Balsamic Dressing and topped with Homemade Bacon Roasted Pecans. A mouthful, but a delicious one at that.

SERVES: 4



julie albert & lisa gnat



ingredients

Bacon Roasted Pecans

- 6 slices bacon
- 1 1/2 cups pecan halves
- 1 tbsp bacon grease
- 1 tbsp maple syrup
- 1/4 tsp kosher salt
- 1/8 tsp ground cinnamon

Maple Balsamic Dressing

- 1/4 cup balsamic vinegar
- 1/4 cup maple syrup
- 1 tsp Dijon mustard
- 1/2 tsp brown sugar
- 1/2 cup olive oil
- Kosher salt, to taste

- 8 cups chopped romaine lettuce
- 6 bacon slices, cooked and crumbled
- 1/2 cup pomegranate seeds
- 1 large pear, chopped
- 1 large apple, chopped
- 1 1/2 cups bacon roasted pecans

print



directions

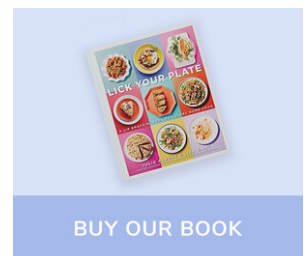
1. For the bacon roasted pecans, preheat oven to 375°F. Using a large skillet, cook bacon and reserve 1 tablespoon of grease. Remove bacon and set aside. In a medium bowl, toss pecans with bacon grease, maple syrup, salt and cinnamon. Place on a baking sheet that has been lined with parchment paper. Bake 10-12 minutes, stirring once halfway through. Remove from oven and let cool.
2. For the balsamic dressing, in a small bowl, whisk balsamic vinegar, maple syrup, Dijon mustard and brown sugar. Gradually whisk in olive oil. Add salt to taste.
3. To assemble the salad, in a large serving bowl, combine lettuce, bacon, pomegranate seeds, pear, apple and pecans. Toss with maple balsamic dressing just before serving.

“Bacon is sex in the skillet. It’s the ultimate aphrodisiac for all living things. Except pigs, of course.”

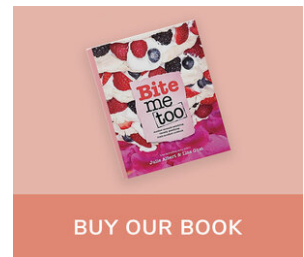
— DAN PHILLIPS



PRE-ORDER OUR NEW COOKBOOK



BUY OUR BOOK



BUY OUR BOOK

