

# POMPADOUR SALAD

Sweet, spring salad!

*by Jill Yarbrough, Dining Services Test Kitchen Manager*

**Featured Food:** Spinach

**Yield:** Serves 6

## Ingredients

Shallot Sherry Vinaigrette	3 c. Romaine lettuce, chopped
¼ c. shallots, finely minced	3 c. fresh baby spinach leaves
7 T. vegetable oil, divided	1 large D'anjou or Barlett pear, thinly sliced
2 T. sherry wine vinegar	1 c. red seedless grapes
1 T. + 1 t. red wine vinegar	¾ c. pistachio nuts, coarsely chopped
2 t. dark molasses	½ c. gorgonzola cheese
¼ t. salt	½ c. dried cranberries or cherries

pepper to taste

Salad

## Preparation

Make shallot sherry vinaigrette (or substitute ½ c bottled vinaigrette): Over medium heat, caramelize shallots in 2 tablespoons oil for 7-10 minutes. Stir frequently to prevent burning. Let cool.

Add shallots, vinegars, remaining oil, molasses, salt and pepper to blender container. Blend well.

Combine romaine and spinach.

Toss with other ingredients including the vinaigrette.