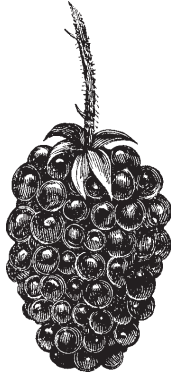




RASPBERRY VINAIGRETTE



PEAR, WALNUT AND BLUE CHEESE SALAD

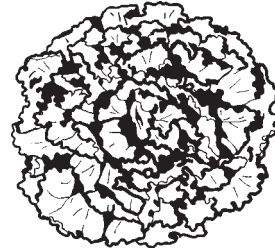
10 oz. Spring Mix Lettuce
2 pears, sliced
4 oz. Blue Cheese (Gorgonzola or Stilton can be substituted)
½ cup walnut pieces
¼ cup Raspberry Vinaigrette

Toss all the ingredients together and serve immediately.
Serves 4

COUSCOUS, PEA AND FRESH MINT SALAD WITH RASPBERRY VINAIGRETTE

1 cup of dry couscous
1 bunch of scallions, minced
1 1/4 cups of water
1/2 cup fresh mint, minced
1/2 tsp. salt
1 cup of peas, thawed
1/2 cup Tait Farm Raspberry Vinaigrette
Extra salt, pepper & Raspberry Vinaigrette to taste

In a saucepan, bring water, oil and salt to a boil. Add dry couscous. Cover and remove from heat. After 5 minutes fluff with a fork. Allow to cool before adding peas, scallions, mint and the dressing. Taste for seasoning, adding salt, pepper or more dressing as desired. Serves 4.



BEEF SALAD WITH RASPBERRY VINAIGRETTE

4 medium sized beets, cooked, peeled and diced (2 cups)
1 Belgian endive, sliced crosswise
1 small bunch of watercress, cleaned and trimmed of big stems
3 cups romaine, torn into bite size pieces
2/3 cups walnuts
1/2 cup (or more) feta cheese
Tait Farm Foods Raspberry Vinaigrette

In a shallow salad bowl or platter, layer the greens...first the romaine, then the watercress and endive. Arrange the diced beets in the center of the greens leaving a border of greens showing. Crumble the feta cheese on top of the beets. Sprinkle the walnuts over all. Drizzle with Raspberry Vinaigrette.

You can toss the salad beforehand if you wish, but the layered presentation is more attractive. Serves 4-6.