

Garden Greens & Truffle Tremor Salad

3 ea. freshly picked garden greens (I love a mixed variety)
3 kinds of ripe yet firm organic pears-no dents.
3 bunches seedless champagne grapes (available late summer, early fall) or covered variety.

4 ea. wonderful "Truffle Tremor" Goat blue cheese from Cypress Groves

1 cup roasted organic walnuts

1/2 cup Salad Girl Sunny Pear Organic Salad Dressing

To Prepare:

divide greens amongst 4 salad plates

slice pears from cores into 4 even slabs.

and then slice each slab into 3 pretty sections or slices

sprinkle fresh side with Salad Girl Sunny Pear Organic

Salad Dressing, divide and fan pear slices

upon the garden greens.

divide the grapes into 4 tiny bunches on each plate.

slice 12 even slices of the Truffle Tremor upon the greens

sprinkle with nuts, and put salads in fridge until ready

to serve/drizzle with dressing right before serving. Enjoy!

