

SALAD/LUNCH ENTRÉE/BRUNCH

ARUGULA SALAD

PREMIO HOT ITALIAN SAUSAGE WITH PEARS, WALNUTS

1 LB. PREMIO HOT ITALIAN SAUSAGE, PRECOOKED AS PER
DIRECTIONS AND DICED ½ INCH.
12 OUNCES ARUGULA, WASHED AND TRIMMED
1 CUP WALNUT PIECES
2 CUPS CANNED PEARS, IN QUARTERS
½ CUP RED ONION, DICED ½ INCH
1 CUP CRUMBLED GORGONZOLA CHEESE
2 OUNCES RED WINE VINEGAR
4 OUNCES EXTRA VIRGIN OLIVE OIL
SALT AND PEPPER

1. WHISK TOGETHER THE VINEGAR, OIL AND 3 TBS.
GORGONZOLA.
2. COMBINE ALL INGREDIENTS IN LARGE BOWL. SEASON
WITH SALT AND PEPPER.
3. DRIZZLE DRESSING OVER AND TOSS.