

Boston Bibb Salad with Warm Pepperoni Vinaigrette

Rose Product used: Pepperoni

Salad ingredients:

- 2 heads hydroponic boston bibb lettuce
- 1/2 cup crumbled gorgonzola cheese
- 1/2 cup whole black olives
- 1/2 cup pepperoncini peppers
- 1/2 cup shaved or very thinly sliced red onion
 - *set aside in ice water*
- 4 red radishes - shaved or very thinly sliced
 - *set aside in ice water*
- 1/2 cup shaved or very thinly sliced fennel
 - *set aside in ice water*
- 1/4 cup italian parsley leaves
 - *set aside in ice water*
- 1/4 cup hearts of frisee
 - *set aside in ice water*

Warm Pepperoni Vinaigrette ingredients:

- 1 cup ground or very finely chopped pepperoni
- 1 tbs minced garlic
- 1/4 cup finely diced white onion
- 1/4 cup finely diced sundried tomatoes
- 1/2 cup pomace olive oil



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- 1 cup red wine vinegar
- 1/2 cup honey
- 1 tbs lemon zest
- 1 tbs orange zest
- 2 tbs chopped rosemary

To make the vinaigrette:

Place pepperoni in a pot on medium heat. Lightly brown and then add garlic and onions. Cook a few minutes until onions are translucent. Add rest of ingredients and bring to a simmer. Reserve warm until ready to serve.

To make the salad: Quickly remove ingredients from ice water and pat dry with paper towel. Place ingredients into a bowl and lightly toss together. Arrange onto a plate or into a serving bowl and drizzle with warm dressing when ready to serve.

Finish with Cracked Black Pepper.

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Recipe by Chef Kenny J. Gilbert