



Thai-style Pear Salad

Ingredients:

- 1 cup red wine vinegar
 - 2 tbs. Thai fish sauce or light soy sauce
 - 1 tsp. sugar
 - 1 tsp. crushed red pepper
 - 1 cup vegetable oil
 - 3 lbs. (appros. 3 gal) romaine Lettuce, shredded
 - 9 ou (3 cups) carrots, julienned
 - 4 lbs. Oregon Trail diced pears, drained
- Garnish:**
- Roasted peanuts
 - Fresh mint, chopped & sprigs
 - Egg Roll wrapper, cut into strips & deep fried

Directions:

Whisk together rice wine vinegar, fish or soy sauce, sugar, & crushed pepper. Whisk in oil; reserve 1/2 cup for the marinade. Marinate pear chunks in dressing for at least 1 hour.

For each order: Toss 2 cups romaine and 2 tbs. carrot with 1 tbs. Dressing. Top with 2 1/2 ounces (1/2 cup) diced pears; sprinkle with peanuts, mint, & egg roll wrapper.