



MAINES

PAPER & FOOD SERVICE, INC.

Country Salad

Ingredients **Yield: 8 Servings**

- 2 ea. Boston Bibb Lettuce
- 1 1/2 ea. Romaine Lettuce Head, Chiffonade
- 16 ea. Belgian Endive, Leaves
- 4 oz. Red onion, fine dice
- 8 oz. Blue cheese, crumbles
- 3 ea. Honey Crisp Apple, peeled, cored, batons
- 6 oz. Carrot, julienne
- 16 ea. Yellow pear tomato
- 16 ea. Red pear tomato
- As needed: Olive oil, extra virgin
- t.t. Salt
- t.t. Black pepper, café

Preparation Instructions:

1. Rinse lettuces thoroughly. Drain well, dry and fabricate accordingly. Keep the lettuce well chilled until ready for service.
2. Place the amount of romaine lettuce required in a mixing bowl. Add bacon and a sufficient amount of dressing to lightly coat the leaves. Toss the salad gently to coat evenly.
3. Mound the lettuce on a chilled salad plate and garnish with carrots, red onion, apple, pear tomatoes and blue cheese crumbles.

Ingredients		Maines Product Code #	Amount	
Boston Bibb Lettuce	Fresh	O97342	2 ea.	
Romaine Lettuce	Markon	O97369	1 1/2 ea.	
Belgian Endive	Fresh	O97181	16ea.	
Red onion	Fresh	O97480	4 oz.	
Blue cheese crumbles	Great Lakes	O10132	8 oz.	
Honey Crisp Apple	Fresh	O96027	3 ea.	
Carrot	Fresh	O97095	6 oz.	
Yellow pear tomatoes	Nourish	O97994	16 ea.	
Red pear tomatoes	Fresh	O97783	16 ea.	
Olive oil, extra virgin	Trifoglio	370868	As needed	
Salt	Katy's Kitchen	340620	t.t.	
Black pepper, café	Culinary Secrets	345631	t.t.	

White Balsamic Vinaigrette

Ingredients **Yield: 16 oz.**

- 5 oz. White Balsamic Vinegar
- 10 oz. Olive oil, extra virgin
- 1 oz. Garlic, clove, chopped
- 2 oz. Sugar, granulated
- 1/4 tsp. Red pepper flakes
- 2 Tlb. Whole fennel seed
- 1 Tlb. Basil leaves, dry

1 Tlb. Oregano leaves, dry
 1 Tlb. Salt
 1/2 Tlb Black pepper, café

Preparation Instructions:

1. In a food process add the vinegar, garlic, sugar, red pepper flakes, fennel seed, basil leaves, oregano leaves, salt and pepper. Pulse to incorporate.
2. Turn on processor to go continuously, and slowly drizzle olive oil until mixture emulsifies. Remove vinaigrette from food processor and store in air tight container under refrigeration until needed for service.

Ingredients		Maines Product Code #	Amount	
White Balsamic Vinegar	Roland	305030	5 oz.	
Olive oil, extra virgin	Trifoglio	370868	10 oz.	
Garlic, clove	Markon	097210	1 oz.	
Sugar, granulated	Domino	380424	2 oz.	
Red pepper flakes	Culinary Secrets	345645	1/4 tsp.	
Whole fennel seed	Culinary Secrets	345320	2 Tlb.	
Basil leaves, dry	Culinary Secrets	345097	1 Tlb.	
Oregano leaves, dry	Culinary Secrets	345536	1 Tlb.	
Salt	Katy's Kitchen	340620	1 Tlb.	
Black pepper, café	Culinary Secrets	345631	1/2 Tlb.	