



**PAPER & FOOD SERVICE, INC.**

# The Perfect Summer Salad

**Ingredients** **Yield: 16 Servings**

- 2 3/4 # Smoked Salmon, sliced
- 4 1/4 # Frisee, torn, rinsed and spun dry
- 1 1/2 # .Radicchio, separated into leaves, rinsed, spun dry, and shredded
- 4 ea. Asian pears, cored and cut into 1/2 inch pieces
- 3 oz. White-wine vinegar
- 2 tsp. Dijon mustard
- 3 oz. Walnut oil
- 3 oz. Olive oil, extra virgin
- 1/2 c. Walnuts, sugar glazed, pieces
- t.t. Salt
- t.t. Black Pepper, café

**Preparation Instructions:**

1. In a food processor add the white-wine vinegar, Dijon mustard, salt and pepper and combine. Then add the oils in a stream, until the dressing is emulsified. Refrigerate until service
2. To serve add the frisee, radicchio and Asian pear in a mixing bowl and combine with the salad dressing.
3. Divide the salad greens on serving plates and top with smoked salmon. Garnish with sugared walnuts.

Ingredients		Maines Product Code #	Amount	
Smoked Salmon	Duck Trap	O69800	2 3/4 #	\$45.43
Frisee	Fresh	O97338	4 1/4 #	\$12.45
Radicchio	Fresh	O97710	1 1/2 #	\$4.46
Asian Pears	Fresh	O96421	4 ea.	\$7.76
White-wine vinegar	Colavita	909772	3 oz.	\$0.18
Dijon mustard	Grey Poupon	304637	2 tsp.	\$0.18
Walnut oil	Rema Foods	623088	3 oz.	\$1.53
Olive oil, extra virgin	Gem	370864	3 oz.	\$0.48
Walnuts, sugar glazed	Sugar Foods	301181	1/2 c.	\$0.46
Salt	Katy's Kitchen	340620	t.t.	\$0.04
Black Pepper, café	Culinary Secrets	345631	t.t.	\$0.06

Recipe Cost	\$73.03
Portion Cost	\$4.56

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$10.95	\$4.56	\$6.39	41.64%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$11.95	\$4.56	\$7.39	38.16%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$12.95	\$4.56	\$8.39	35.21%