

Spring Greens Salad w/Grapefruit Dressing



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

3 large pink grapefruit

1/3c olive oil

2 green onions, minced

6c baby spring greens

2T white wine vinegar

4oz bacon, cooked crispy, crumbled

1t fresh tarragon, chopped

1oz Parmesan cheese, shaved

Cut peel and pith from grapefruit. Tear into segments over large bowl, making sure to catch all juices that are released. Place segments in bowl and let sit at room temperature 20 minutes.

Combine green onion, white wine vinegar and tarragon in small bowl. Let stand 20 minutes. Measure out 1/4c of grapefruit juice from the bowl of segments. Whisk grapefruit juice into vinegar mixture. Whisk in olive oil until emulsion occurs. Season with salt and pepper.

Place salad greens in large bowl and drizzle with salad dressing. Toss greens and place on individual plates. Garnish with crumbled bacon and shaved Parmesan and drizzle with remaining salad dressing.

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Debbie Spangler ~ Certified Personal Chef

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