

## PEACHES CASTELLANO

### Ingredients

6 Oregold® Peaches, halved and pitted  
12 Tbsp. Rogue Creamery® or other blue cheese, at room temperature  
12 Tbsp. almonds or pecans, coarsely chopped  
12 Tbsp. honey

### Directions

Lightly oil and preheat grill to medium-high. Grill the peaches cut-side down until well marked and lightly cooked. Arrange the peaches cut-side up on six plates. Fill each cavity with 1 tablespoon of blue cheese and 1 tablespoon of nuts. Drizzle honey over the peaches. Serves 6.



## ROYAL VERANO PEAR SALAD

### Dressing Ingredients

¼ cup Champagne vinegar  
1 Tbsp Dijon mustard  
1 Tbsp honey  
½ tsp sea salt  
1 tsp freshly ground pepper  
¾ cup walnut oil

### Directions

To create dressing, whisk together the first five ingredients. Gradually whisk in the walnut oil. Gently tear lettuce into bite-sized pieces. Arrange on four chilled plates. Place fans of pear slices on lettuce. Crumble blue cheese evenly on top. Drizzle dressing generously over the salad. Sprinkle with nuts and serve at once. Serves 4.

### Salad Ingredients

1 head butter or other lettuce, washed and dried  
2 Royal Verano Pears, peeled, cored, and sliced  
¾ cup blue cheese  
¾ cup candied nuts or toasted walnuts



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- 12 Tbsp. honey

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## ROYAL VERANO PEAR SALAD

### Dressing Ingredients

- $\frac{1}{4}$  cup Champagne vinegar
- 1 Tbsp Dijon mustard
- 1 Tbsp honey
- $\frac{1}{2}$  tsp sea salt
- 1 tsp freshly ground pepper
- $\frac{3}{4}$  cup walnut oil

### Directions

To create dressing, whisk together the first five ingredients. Gradually whisk in the walnut oil. Gently tear lettuce into bite-sized pieces. Arrange on four chilled plates. Place fans of pear slices on lettuce. Crumble blue cheese evenly on top. Drizzle dressing generously over the salad. Sprinkle with nuts and serve at once. Serves 4.

### Salad Ingredients

- 1 head butter or other lettuce, washed and dried
- 2 Royal Verano Pears, peeled, cored, and sliced
- $\frac{3}{4}$  cup blue cheese
- $\frac{3}{4}$  cup candied nuts or toasted walnuts

