

# Cooking Corner



## Grill Adds A Thrill To Sensational Salad

(NAPSA)—Thanks to some culinary creativity, salads aren't a garden-variety dish anymore.

That's because chefs are venturing beyond vegetables to bring new taste sensations to salads. At Smokey Bones, for example, a spinach salad gets topped with grilled pears and roasted pecans for a delightful combination.

"Our menu is both about honoring the traditions of slow-smoked foods and introducing new trends," explains John McLaughlin, who leads the restaurant's culinary team. "Adding fruits and nuts to a salad expands its taste and texture. Our new Grilled Oregon Pear and Spinach Salad may be the most flavorful salad you'll find in a casual dining restaurant."

And if you want to savor restaurant fare at home, try this recipe for a sensational salad:

### At-Home Recipe For Smokey Bones' Grilled Oregon Pear and Spinach Salad

*Serves 4*

#### Ingredients:

- ¼ pound whole pecans
- 2 Bosc or Bartlett pears
- 2 Tbsp. vegetable oil
- 2 bags leaf spinach (9 oz. each), washed
- 1 lb. red seedless grapes, washed
- 2 cups bleu cheese crumbles
- ½ medium red onion, sliced



Not your ordinary garden variety type: This delightful salad topped with succulent grilled pears reflects today's trend in creating new textures and tastes.

- 1 cup diced Roma tomatoes
- 1 cup raspberry vinaigrette dressing (or vinaigrette dressing)
- 1 can (15 oz.) mandarin orange segments, drained

#### Preparation:

- Chill one large mixing bowl and four large individual salad bowls.
- Preheat oven to 350°F and preheat charcoal or gas grill to medium-high heat.
- Set pecans on baking tray and place in oven for 10-15 minutes until dark brown, taking care not to burn. Remove pan from oven and set aside to cool.
- Cut each pear in half lengthwise and remove stem, bottom and seeds. Slice each half into approximately ¼"

slices.

- Immediately brush each pear slice lightly with oil on both sides, then place on grill for approximately 1 minute per side. Remove from grill, place on pan and chill in refrigerator.

Completing Grilled Oregon Pear and Spinach Salad:

- Cut chilled pear slices in half lengthwise.
- Chop cooled pecans into approximate ¼" x ¼" pieces.
- In large chilled mixing bowl, place spinach, grilled pears, grapes, bleu cheese crumbles, red onion slices, chopped roasted pecans, tomatoes and vinaigrette dressing.
- Toss well and portion into individual salad bowls. Garnish each salad with ¼ of the drained mandarin oranges.

Smokey Bones has a reputation for great food and its award-winning culinary team has been featured on the *Food Network*. Its menu features tender chicken, choice steaks, signature burgers, seafood and fresh salads.

The restaurant features a rustic mountain lodge dining environment using tall timbers, stacked stone, fireplaces and images from the mountains.

To learn more or to find the location nearest you, visit [www.smokeybones.com](http://www.smokeybones.com).