

# 2009 PEACHY RECIPE CONTEST

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## 2<sup>nd</sup> Place – Main Dish

“Peach Berry Pork Salad with  
Peach Dijon Dressing”

By Dwayne Schumpert

### Salad Dressing

1/3 cup apple cider vinegar  
10 oz. peach preserves  
2 tbsp. Dijon mustard

### Salad

3 cups cooked pork, thinly sliced  
10 oz. fresh spinach leaves  
3 cups peaches, thinly sliced  
1 cup strawberries, thinly sliced  
2/3 cup blueberries  
½ cup pecans, finely chopped

Marinate the cooked pork in the salad dressing for at least ½ hour. Place the spinach leaves on a serving plate. Top the spinach with the peaches, pork, strawberries, blueberries, and pecans. Add the desired amount of salad dressing.

## **Dressing**

- 1 or 2 fresh peaches
- 2 tbsp. balsamic vinegar
- 3 tbsp. peach preserves
- 2 tbsp. olive oil
- 2 tbsp. corn syrup
- 1 tsp. granulated garlic
- 1 tbsp. fresh lime juice
- 1 tsp. salt
- Dash or two of red pepper

Puree peaches, add vinegar, peach preserves, olive oil, corn syrup, garlic, lime juice, salt and pepper. Blend together and set aside.

## **Salad**

- Mixed baby greens
- Grape tomatoes
- Feta Cheese crumbles
- Roasted walnut pieces

Place greens, tomatoes, cheese, and nuts on platter, top with grilled peaches and seared pork slices. Dress with Peach Vinaigrette Dressing.