

Mixed Greens with Strawberries, Lavender Poached Pears & Lavender Honey Raspberry Dressing

Ingredients

6 cups of mixed salad greens
1 pint of fresh strawberries
2 Lavender poached pears (recipe follows)
½ cup Lavender honey raspberry dressing (recipe follows)

Directions

Choose any combination of your favorite mixed greens and add to a large serving bowl. Cut the strawberries into small pieces and add on top of the salad greens. Cut the Lavender poached pears into small cubes and add on top of the salad greens. Drizzle the salad with the Lavender honey raspberry dressing and toss gently.

Lavender Poached Pears

Ingredients

2 firm pears
2 tablespoons whole culinary dried Lavender

Directions

Fill a medium saucepan with water, add the Lavender and bring to a slow boil. Peel the pears. When the water is boiling add the pears and continue to boil slowly until soft enough to pierce with a fork, but not mushy – no more than 10 minutes.

Raspberry & Lavender Honey Vinaigrette

Ingredients

1/2 cup raspberry vinegar
1/4 cup fresh or frozen raspberries
1/4 cup Lavender infused honey
1/2 cup fresh basil leaves
3/4 cup extra-virgin olive oil

Directions

In a blender or food processor, combine raspberry vinegar, raspberries, honey, and basil; whirl 1 minutes or until well blended. With the motor on, add olive oil in a slow steady stream, whirling until dressing is smooth. **Note: By gradually whisking or blending the oil into the vinegar, you create an emulsion (a mixture of two liquids that usually don't combine smoothly).**

Store covered in the refrigerator. Serve at room temperature. Yields 1 cup.