



SALAD WITH PEARS AND GORGONZOLA MADE WITH RUSTLIN' ROB'S SWEET RED ONION WHITE BALSAMIC DRESSING

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HEAT LEVEL: MILD

INGREDIENTS:

- 1 jar [Rustlin' Rob's Sweet Red Onion White Balsamic Dressing](#)
- 2 small ripe pears, peeled and diced
- 1/4 cup (2 oz) gorgonzola cheese, crumbled
- 2 heads butter leaf lettuce
- 1 oz (about 20 halves) [Rustlin' Rob's Honey Roasted Pecans](#)
- 1/4 cup dried cranberries
- [Rustlin' Rob's Rattlesnake Bite](#), to taste

DIRECTIONS:

1. In a salad bowl combine butter leaf lettuce, pears, gorgonzola cheese, cranberries and pecans, sprinkle with Rattlesnake Bite, to taste.
2. When you are ready to serve, add the dressing and toss well.
3. Serve immediately.