

SALAD OF FIGS, POMEGRANATES, PERSIMMONS AND RED BARTLETT PEARS

If Muscat grapes are unavailable, substitute halved green and red seedless grapes

- ½ cup late harvest Riesling wine**
- 1 ½ tablespoons white wine vinegar**
- 3 tablespoons extra virgin olive oil**
- Kosher salt and freshly ground black pepper**
- 2 large bunches frisee, ends trimmed**
- 1 Fuyu persimmon, cut into thin slices**
- 1 red Bartlett pear, halved, cored cut into thin slices**
- 6 figs, halved**
- 1 small pomegranate, peeled and seeds removed and separated**
- 1 ½ cups Muscat grapes, halved and seeded**
- 1/2 cup pecan or walnut halves, toasted**

Place the Riesling in a small saucepan over high heat and reduce until 2 tablespoons remain. Pour into a small bowl. Let cool 2 minutes. Add the vinegar and olive oil. Season with salt and pepper.

Place the frisee, persimmons, pears and figs in a bowl. Add the dressing and gently toss together. Place on individual salad plates. Garnish with pomegranates, grapes and pecan or walnut halves and serve immediately.

Serves 6

