

# RV GODDESS: Oregon Salad

Oregon grows 90% of America's hazelnuts, over ten percent of America's cranberries, plus Oregon is home to the fabulous Rogue Creamery. This southern Oregon dairy produces a blue cheese that is smoked over hazelnut shells. The taste is distinctive and extraordinary. Substitute regular blue cheese if you can't find smoked blue cheese. Allowing the pear and cranberries to marinate in the dressing for a few minutes gives the salad the perfect sweetness.

## DRESSING:

- 1 teaspoon hazelnut oil
- 1 Tablespoon extra virgin olive oil
- 1 teaspoon white wine or champagne vinegar
- 1 Tablespoon white wine (or water)
- Pinch of kosher salt
- Freshly ground pepper, to taste

## SALAD:

- 1 Bartlett or Anjou-type pear, peeled, cored and sliced lengthwise in thin strips
- 2 Tablespoons dried cranberries
- 3-4 ounces lettuce, (spring mix, butter lettuce, or baby spinach)
- 1 ounce smoked blue cheese, crumbled
- Handful (about 16) hazelnuts, toasted and coarsely chopped

Mix the dressing ingredients to the bottom of a large salad bowl. Add the sliced pear and dried cranberries to the dressing and let marinate for fifteen minutes. Just before serving, add the lettuce and blue cheese. Toss and sprinkle the toasted hazelnuts over.

Serves 2-4.