

Pomegranate, Avocado and Ruby Red Grapefruit Salad

This is one my favorite salads, I love to serve it with our 2003 Hillside Chardonnay at dinner parties. It pairs so nicely with other foods and the clean citrus flavors of the grapefruit pairs beautifully with the rich fruit flavors of our 2003 Hillside Chardonnay.

3-4 Cups of Organic Baby Greens

Seeds from half a medium size pomegranate

1 Large Ruby Red Grapefruit, sectioned and all skins and membranes removed

1 Large Avocado, peeled, seeded and sliced

1/2 Cup toasted Pine Nuts

1/2 Cup Feta Cheese

Blood Orange Olive Oil with Sauvignon Blanc Vinegar *

Mix pomegranate seeds, grapefruit sections, avocado slices in a large mixing bowl and splash enough dressing to coat mixture well. Refrigerate at least 30 minutes to allow flavors to blend. Just before serving toss baby greens and mixture and top with toasted pine nuts and feta cheese. Serve with beef, grilled fish or pasta!

Recipe by Sandy Taylor Carlson

* Tres Classique is one of my favorites!