

Recipe Courtesy of INDIANA PORK PRODUCERS



Facts

- In a recent study, the estimated direct contribution of the pork industry to the Indiana economy was:
 - \$5.5 billion overall
 - \$912.4 million in labor
 - 25,730 jobs



INDIANA
STATE FAIR



INDIANA PORK

BBQ Pork Salad with Summer Fruits & Honey Balsamic Vinaigrette



INGREDIENTS

- 4 cooked pork chops sliced
- 8 cups mixed greens
- 2 nectarines cut into 12-wedges each
- 1 grapefruit segmented
- 2 avocados cut into wedges
- 16 cherry tomatoes
- 1 tablespoon salad oil
- 2 tablespoons almonds toasted and slivered
- Salt and black pepper
- 2 tablespoons balsamic vinegar
- 2 tablespoons honey
- 1½ tablespoon Dijon-style mustard
- 2 tablespoons mayonnaise
- 1 teaspoon chili powder
- 1 teaspoon black pepper
- ¾ cup salad oil

INSTRUCTIONS

For the Vinaigrette:

1. In a blender, combine all ingredients except oil.
2. Blend at medium speed for one minute.
3. With blender at medium speed, pour oil very slowly into blender. Add salt and pepper.

For each serving:

1. Toss 2 cups greens with 2 tablespoons dressing.
2. Top with 4 cherry tomatoes, 1 sliced pork chop, ½ avocado, sliced in wedges, ½ nectarine sliced in wedges, ¼ grapefruit segments.
3. Drizzle with more dressing and sprinkle with toasted almonds. Serve immediately.