

Pears Nordica



- ¾ cup Napoleon Olive Oil*
- 3 drops Tabasco sauce*
- juice of 1 orange*
- juice of 2 lemons*
- ¾ tsp salt*
- ¼ cup Napoleon Red Wine Vinegar*
- 1 Tbs pimento strips*
- 2 Tbs finely chopped parsley*
- 1 oz Napoleon Rolled Anchovies, minced*
- ½ lemon cut into paper thin slices*
- 2½ lb can Bartlett pear halves*

- Combine all ingredients except pears.
- Arrange canned pears in flat pan. Pour mixture over the fruit.
- Refrigerate for 24 hours before serving.
- Serve with entrée plating or as a salad when no other dressing is required.

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