



courtesy of Who Are Those Guys? BBQ Competition Cooking Team

<http://www.watgbbq.com/>

Pecan and Strawberry Salad

Not a grilled or smoked entrée, but a darn good salad that goes well with anything coming off the grill or smoker. I think the salad serves best when the plates are chilled before assembling.

SALAD

3 hearts of Romaine lettuce
Qt red ripe strawberries
Pecan pieces (toasted)

VINAIGRETTE

1 cup olive oil
½ cup red wine vinegar
1 cup sugar
¼ tsp white pepper
1 tsp sweet paprika
5 ripe strawberries puréed (optional)

- Grated monterey jack cheese
- Prepare plates by arranging quartered strawberries on top of the lettuce. Cover with plastic wrap and refrigerate until well chilled.
- Wisk vinaigrette ingredients together in a medium sized mixing bowl. When well blended, store in an airtight container at room temperature.
- To serve, add pecan pieces, then the vinaigrette, topping with the grated cheese.

Variations

- Try adding a few pieces of fried, chunked, thick sliced bacon to each plate.
- Smoked chicken or ham works well too.
- Use smoked paprika instead of sweet.
- Substitute your favorite smoked cheese instead of the monterey jack.