

# Island Blend Salad

*Two great products coming together to Excite your Taste Buds!*



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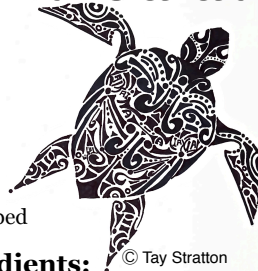
**Products available at  
Stratton's Market (405 East 3<sup>rd</sup>, Little Rock, AR),  
Raimondo Winery, or FennelandFire.com**

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## Island Blend Salad

### Salad Ingredients:

- 1 Mango - Peeled and Cubed
- 1/2 Centered Pineapple - Cubed
- 12-15 Cherry Tomatoes - Quartered
- 8-12 Large Blackberries - Sliced
- 1 Ear of Sweet Corn - Shaved
- 1 Avocado - Cubed
- 1 Tbsp of Cilantro - Chopped
- 20 Laffitte's Candied Jalepenos - Chopped



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### Dressing Ingredients:

- 1 Tbsp Raimondo Winery Cilantro Olive Oil
- 1 Tbsp Raimondo Winery Sicilian Lemon Balsamic
- 8 Twist of Fennel and Fire Citrus Peppercorn
- 1 Tsp of Fennel and Fire Margarita Fajita Spice
- 8 Twist of Fennel and Fire Pink & Pink Blend
- 1 Tsp of liquid from Laffitte's Candied Jalepenos.

### Directions:

Put all salad ingredients in bowl. Whisk all dressing ingredients together.  
Pour over Salad ingredients. Gently Toss.  
Serve at room temp or slightly chilled.

### Variations:

Dice smaller to make a salsa and serve with Tortilla Chips  
Use Raymond Roasted Red Pepper Oil & Blood Orange Balsamic  
for a little more heat.

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Fennel and Fire & Raimondo Winery