

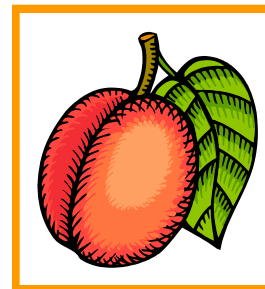
**Pair these together for a great Summertime meal!**

## Grilled Nectarine Salad

### DRESSING:

3 Tbsp. Rice Wine Vinegar  
1/3 c. Olive Oil

1 Tbsp. Dijon Mustard  
1/2 tsp salt



### SALAD:

3 Nectarines  
(pits removed and cut into wedges)  
5 Cups Fresh Express Spring Mix  
1/3 cup crumbled feta cheese

1 Tsp Salt  
1Tbsp. Olive Oil  
1/2 cup chopped walnuts

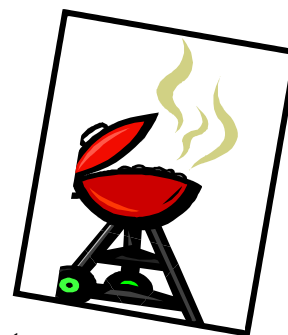
Preheat a Grill to Medium high heat. Dressing: Combine the rice wine vinegar and Dijon in a small bowl. Slowly pour the olive oil into the bowl, whisking constantly to emulsify. Season with salt. Salad: Place the peaches in a bowl and drizzle with olive oil. Sprinkle with salt and toss well. Place on the grill and cook for 1 to 2 minutes on each side. Place the spring mix in a large bowl. Add chopped walnuts, feta and cooked peaches. Drizzle salad with dressing and toss to coat.

Source: foodnetwork

## Grilled Tri-Tip

4lbs. Tri-tip roast  
3 tbsp. Salt  
1/3 cup garlic salt

4 cloves garlic,  
peeled and thinly sliced  
1/3 cup black pepper



Using sharp knife, cut small slits into the top of the roast. Stuff the slits with slices of garlic. Mix together salt, pepper and garlic salt. Rub entire mixture all over the tri-tip. Refrigerate at least an hour and up to all day. Take the meat out of the refrigerator about 20 min before grilling. Preheat an outdoor grill for high heat. Place the meat directly above the flame for 5-10 min per side to sear the meat and lock in the juices. Turn the grill down to medium and continue to cook for another 25-30min. Trying not to flip it too much. Check for doneness with a meat thermometer. Thermometer should read at least 145 degrees F for medium rare. Let stand, covered loosely with aluminum foil, for 5 min before slicing.



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