

Tropical Salad with Pineapples

- 6 slices bacon
- 1/4 cup pineapple juice
- 3 Tablespoon Migliore Mango White Balsamic Vinegar
- 1/4 cup Migliore Extra Virgin Olive Oil (Any choice)
- salt & pepper to taste
- 1 – 10oz. package chopped Romaine or Spring Mix lettuce
- 1 Cup pineapple chunks
- 3 chopped green onions
- 1/2 cup chopped Kauai Nut Roasters
- 1/4 cup toasted flaked coconut

Cook bacon until crisp, drain, crumble and set aside. Combine *pineapple juice, pomegranate balsamic vinegar, salt & pepper in a small bowl. Whisk in olive oil slowly. On a large platter, place Romaine lettuce, pineapple chunks and green onions. Pour dressing over and toss. Top with Kauai chopped pecans, crumbled bacon and **toasted coconut and serve.

* If I buy a fresh pineapple, I also make my own juice, by taking a chunk (2" x 3") of fresh pineapple and place it in food processor, to make juice.

**To toast coconut – place flaked coconut on baking sheet and toast for approximately 15 min in 350 degree oven.