



# BURGER PARTIES

*Featuring Winning Recipes from Sutter Home Winery's  
Build a Better Burger® Contest* | JAMES MCNAIR AND JEFFREY STARR



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*Photography by Dan Mills*



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# PARTY TIME

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**A great burger is reason enough for a party!** For many of us, life just doesn't get any better than biting into a big, juicy burger. When all the components are perfect—a patty that's charred on the outside and moist and tender inside, a high-quality bun that's toasty warm, spreads that are packed with flavor, toppings that are crisp and cool and balance the burger with sweet and acidic flavors—the combination creates a party in the mouth. It's no wonder that burgers are America's favorite food and today are more popular than ever.

The celebrations that we've created for your pleasure are all centered around some of the best—and most unique—burgers you'll ever taste. Each was a prizewinner or an outstanding finalist in Sutter Home Winery's Build a Better Burger® Recipe Contest and Cook-Off. The annual search for the best home-cooked burgers in America has been going on since 1990, and James has been head judge ever since the contest began. Jeffrey has been the culinary director and executive chef for Sutter Home Winery and for the contest since 1999. During those years, we've encountered an amazing array of creative burgers from good cooks across the country and have chosen some of the best to star in this collection.

We've let the burgers guide us in choosing party themes and offer ideas for creating a festive atmosphere, with suggestions for decorations, table settings, music, and activities. We've developed side dishes and sweet endings to complement each burger, along with some spirited wine-based cocktails and wine pairings.

All of us at Sutter Home Winery's Build a Better Burger hope that this book provides inspiration for fun celebrations that are perfect for today's emphasis on relaxed, festive, and inexpensive entertaining. Let's party!



# CREATING FUN PARTIES

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**Put down that spatula!** Before throwing patties on the grill to entertain your friends, you need to do some planning to create a perfect party that is fun for everyone, including yourself.

First, you need to concoct a guest list of compatible people and send out invitations. Draft the guest list to include an interesting mix of friends with shared or dissimilar interests, which can lead to sparkling conversation. Limit the invitees to a number that you can accommodate comfortably. Remember the “old days” of mailing written invitations? Such thoughtfulness still makes a great impression and can go a long way in establishing the party theme. Our fast-paced lives, however, allow for invitations via personal phone calls, e-mails or online invitation websites. Even text messages may be okay for invitations to very casual last-minute parties such as [Flip 'n' Splash](#).

Next, turn your attention to creating the right ambience for the party. “Staging” a party with creative, fun decorations and tableware is important to set the mood and atmosphere; our suggestions go for the optimal experience, but you may choose to elaborate further or simplify.

When planning table settings and linens, keep your parties environmentally friendly by choosing washable real dishes, glasses, flatware, and napkins, or buying disposable products that are eco-friendly and biodegradable. Keep in mind that everything on the table doesn't have to match, but the pieces should be compatible. Dishes in white, beige, or earth tones can mix and match with just about anything and any theme. A collection of California pottery plates in various colors always go together, as do mixtures of black and white patterns or collections of hand-painted designs. If you have plenty of room and few budget restraints, you might have fun building a party pantry with dishes that work for various themes and seasons that you can use year after year.

Nice glasses influence our perception of wine and make the experience of drinking seem more pleasurable. If you have room for only one or two sets, choose an all-purpose wine glass or one with a large bowl for reds and one with a bit smaller bowl for whites. Don't forget the European tradition of bistro glasses for wine as an alternative to stemware for casual burger parties.

Be sure to have lots of napkins on hand—the best burgers can be very messy! Dish towels make great oversized napkins for drippy burgers. White napkins are always acceptable, but colorful solids or prints add a festive note.

While it's impossible to beat fresh flowers on the table, consider other options: seasonal fruits or vegetables, potted herbs or flowering plants, a grouping of candles, a collection of seashells, interesting rocks, or other natural elements that enhance the party theme. The photos in this book will give you lots of good ideas.

Music can play a big role in establishing the mood, and choosing it requires some thought and probably a trip to a music store (check “world music” sections for ethnic music) or ordering from an online seller or downloading. For most of the parties in this book, we



suggest theme-enhancing music. It's always special to have live music, so if someone in your group plays guitar or another portable instrument, ask him or her to bring it along. Or tune up and dust off your piano, and plan for live entertainment at some point in your gathering. A sing-along is always a fun party activity.

Evening parties can be greatly enhanced by lighting that creates a mood appropriate to the party theme. Light switch dimmers can quickly create a romantic feeling. For outdoor parties pull out the strings of tiny white lights from your box of Christmas decorations. They can add a lot of atmosphere to a garden all year round, as can tiki torches, hanging paper lanterns, and strings of overhead bulbs. And indoors or out, nothing beats lots of candles adding their special glow to the night.

Once you've chosen your party theme and made a head count, you need to create a shopping list before you hit the grocery store or farmers' market. Choose a party menu with recipes that use ingredients in season, and, when you shop, always look for the best ingredients you can find. If a burger calls for sliced tomatoes, choose vine-ripened ones from the backyard garden or local farmers' market.

When making your shopping list, take note that all the parties and recipes in this collection have been written to serve six people generously. Just scale recipes up for more guests or folks with big appetites. In addition to the shopping list, jot down a quick list of everything that you need to do before the guests arrive so you're not stressed out when it's time to party.

When you're ready to throw the burgers on the grill, you'll want it to be smokin' hot! Be sure you've got enough charcoal or fuel on hand—nothing spoils a party faster than a raw burger. Our burger recipes are written for cooking all the components on the grill, as required in Sutter Home Winery's Build a Better Burger contest rules, but feel free to use your stovetop when prepping your party burgers.

When shopping for wine, keep in mind that a 750-milliliter bottle contains five 5-ounce servings of wine, and a 1.5-liter bottle has twice as many. Plan accordingly for the number of guests you expect. For casual parties you may wish to stock up on individual 187-milliliter bottles.

Okay, you've got the ingredients, you've stocked up on wine, the party site is decorated, and the table is set. Put on an apron and get chopping! Even though many burgers and accompanying recipes in this book have several steps, none of the individual steps is difficult and most of the prep work can be done well ahead of time. Many of the starters, side dishes and sweets can be made the day before, allowing you time to devote to the burgers and last-minute details on party day. An hour or so before guests are due, put together the burger ingredients and refrigerate the patties. Just be sure to take the patties out of the fridge half an hour before cooking—throwing a cold patty on a grill can cause it to stick and cook unevenly. (Fish and poultry patties need to stay chilled until just a few minutes before cooking to prevent spoiling.)

Guests are due to arrive soon, so set out glasses and wine, and be sure you've got a corkscrew handy. If you don't store your wines in a wine refrigerator or cool cellar, we recommend following the simple rule of 20/20: thoroughly chill white wines in the refrigerator and remove about 20 minutes before serving, or refrigerate room-temperature red wines for 20 minutes before pouring. Nonalcoholic beverages—water, juice, lemonade,

iced tea, or sodas—should also be available with plenty of ice.

Now slip into your party clothes, fire up the grill, start the music, pour yourself a glass of wine, sit down, and relax until your guests arrive.

One last bit of advice: you've taken the effort to create a fun party, and everyone's having a great time, so don't break the spell. Delay most cleanup tasks until the last guest departs.

# MAKING BETTER BURGERS

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**Whether you're making burgers** for one of the parties in this book or creating your own burgers, here are some tips that we've developed while working with Sutter Home Winery's Build a Better Burger competition.

Because any ground meat dries out quickly, buy it freshly ground from a reliable butcher on the day you plan to use it; or purchase boneless meat, and grind or mince it just before cooking.

To grind meat at home, cut the meat and any attached fat into 1-inch chunks and place it in the freezer—along with the grinder or food processor bowl and blade—for about 30 minutes. Partially freezing the meat not only is a safety measure but also firms the meat for easier grinding and makes the lean and fat less homogenous, producing moister, less dense patties. If using a meat grinder, put the chilled meat through the cold grinder fitted with a ¼-inch blade. If using a food processor, place small batches of chilled meat in the cold processor bowl and pulse just until the meat is minced; avoid overprocessing.

To incorporate flavor into every bite, thoroughly mix seasonings into the ground ingredients. Contrary to popular culinary myth, salting ground meat a few minutes before cooking it will not draw out the moisture and create a dry burger. For our tastes, 1 teaspoon of kosher or coarse sea salt to every pound of meat is a perfect ratio, but if you're adding other salty components, reduce the amount of salt you use.

If making beef burgers, keep in mind that the lower the fat content, the less the flavor and the tougher the cooked patty. Ground chuck, usually around 24 percent fat, and other fatty cuts make the best patties.

When using lean meats, add a little ground fat, a bit of chilled wine or broth, and extra seasonings to keep the patties moist and flavorful.

Throughout the patty-making process, the colder you keep the mixing bowl, meat, wine, broth, and other ingredients, the better.

For a lighter texture and tender patties, handle the mixture as little as possible when mixing in seasonings, and mix with a spoon, because using your hands will warm the fat and lead to a drier, denser burger. Rinse your hands under cold running water to cool them before forming patties, and handle the mixture as little as possible to prevent compacting.

Cook patties shortly before serving, and let them rest under a foil tent for a few minutes for the juices to redistribute.

Brush the hot grill rack with vegetable oil before adding patties, to help keep them from sticking. Alternatively, brush the patties with oil before placing them on a hot grill rack.

Place patties directly over the heat source if you want them well charred on the outside and moist and juicy inside. But when grilling patties with a high fat content or dripping marinades, offset them from the fire to prevent flare-ups.

To keep all the delicious juices inside, avoid pressing down on patties with a spatula during cooking.

When topping with cheese, wait until the patties are almost done. Close the grill lid after

adding the cheese, to melt it more quickly.

Burgers taste best when the buns are hot and the cut sides are lightly toasted on the grill during the last few minutes.

Once everything is ready, assemble the burgers quickly and serve immediately.

For easier eating, cut each burger in half before serving. If they are loaded with toppings, you may wish to insert a skewer into each burger half before cutting them, to hold everything in place until your guests are ready to pick them up and chow down.

# PAIRING WINE WITH BURGERS

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**Twenty years ago, most people** in the United States viewed wine as serious and intimidating, a beverage reserved for special occasions or for dining out. People were hesitant to buy and serve wine unless they were “experts.” When going out to dinner, some were afraid to order wine because they might choose the wrong one. Often, diners set aside the wine list and went straight for a more familiar beverage. Wine as a regular choice at home was almost unheard of here, although it was commonly enjoyed in the wine-growing countries of Europe.

The wine business was partly to blame. A mystique was cultivated around the enjoyment of wine, and experts touted rules to create an image of sophistication and luxury. Most of the time even the experts did not agree, but it gave everybody something to do. In 1990, Sutter Home Winery decided to put an end to this nonsense when we created the Build a Better Burger Recipe Contest and Cook-Off. We set out to take the fear factor out of the enjoyment of food and wine. And what everyday food is more familiar and less intimidating than the good old hamburger? You now see gourmet burgers in top restaurants, on television food shows, and on magazine covers—usually accompanied by a glass of wine.

Because the Sutter Home philosophy is to demystify the food and wine experience, the last thing we want to do is to suggest that with any particular burger there is one certain appropriate wine. We all have different tastes. That is why for every party in the book we have recommended several wines that we think you and your guests will enjoy paired with the starring burger and accompaniments. The bottom line is, if you like a certain food with a certain wine, that is really what it is all about.

That said, when it comes to pairing wine with food there is one key principle to remember: food changes the taste of wine. Have you ever brushed your teeth in the morning and then had a sip of orange juice soon after? The sweet toothpaste changes the taste of the orange juice, making it more sour, even bitter, less sweet, and less fruity. Certain foods can have a similar impact on the taste of wine.

If the change is profound, then the wine will not taste its best. Foods that are sweet, spicy (such as chiles), or high in umami (meaty or savory dishes) can all make the taste of wine *stronger*. On the other hand, salt and acidity in food can be a wine’s best friend. These tastes make wine taste *milder*; they are less likely to impair the taste of wine and may, in fact, bring out its best.

## WHAT IS UMAMI?

Long known in Asia, umami is Japanese for “savory” or “meaty” and is one of our five basic tastes along with sweet, sour, salty, and bitter. It is found in protein-rich foods in the form of amino acid glutamates. Among foods that are high in umami are red meats,

shellfish, mushrooms, tomatoes, potatoes, and cheese. Aging, curing, fermenting, and ripening foods increases the concentration of umami.

At the Sutter Home Culinary Center, when chefs prepare foods that are sweet, spicy, and high in umami, they balance the taste of those foods with a little salt or acidity, such as a squeeze of lemon juice, to bring the recipe into taste balance with the wines.

Because burgers dominant in sweet, spicy, or umami tastes, often found in Asian or Latin recipes, can make wines taste stronger, avoid pairing them with the stronger wines. Milder wines, such as Sauvignon Blanc or Pinot Grigio, are good choices. If the food is extremely sweet or spicy, mild wines with a touch of sweetness, such as Riesling, Gewürztraminer, or White Zinfandel, are better yet.

Burgers with classic European tastes, such as those with roots in French, Italian, Spanish, or Mediterranean cuisine, are not typically high in sweet, spicy, or umami tastes and thus will not adversely affect the bigger, stronger wines, such as Cabernet Sauvignon or Merlot.

Use our [chart of wine and burger pairings](#) as a general guide. We also list specific wines for appetizers, the main course (burgers and sides), and desserts in each party menu.

# Chart of Wine and Burger Pairings

## MILD WINES:

Chenin Blanc, Gewürztraminer, Moscato, Pinot Grigio, Riesling, Sauvignon Blanc, White Zinfandel

Burgers that are sweet, spicy, or high in umami. Especially good with burgers with Asian or Latin flavors, like the [Albuquerque Chicken Burgers](#), [Hawaii Da Kine Burgers](#), and [Sweet-Hot Thai Burgers](#).

## MEDIUM WINES:

Chardonnay, Sutter Home Red, White Merlot, Zinfandel

Burgers that are slightly sweet or spicy. Medium wines pair beautifully with burgers that have a sweet-and-sour relish, condiment, or spread, like the [Fruit of the Vine Burgers](#), [Pineapple Upside-Down Jerk Burgers](#), and [Sweet and Spicy Red Fez Burgers](#).

## STRONG WINES:

Cabernet Sauvignon, Merlot

Burgers that are only very slightly sweet and spicy and are balanced with nice acidity. Reserve these wines for big, robust burgers with bold additions, like bacon, blue cheese, mushrooms, and grilled onions. The [Home on the Range Buffalo Burgers](#), [Opa! Burgers](#), and [Smoky-Sweet Bacon Burgers](#) are good choices with strong wines.



# A Place in the Sun

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## Wine Country-Style Outdoor Lunch

A vineyard ... a meadow ... a field ... a lawn... a deck ... a balcony ... Pick your own favorite sunny spot, and invite some sun-loving friends for a salute to wine country. All that sunshine may become too much of a good thing after a while, so be sure there's a shade tree, an arbor, or an umbrella close at hand.

Set the table with sunny, colorful dishes and linens. Hand-painted dishes from the wine regions of France, Italy, and Spain are popular in Napa Valley, as is more casual and richly hued pottery from Mexico and California. A simple country-style bouquet of sunflowers or other cheerful summer blooms adds to the sun-drenched theme. And warm, relaxing Spanish or Latin guitar music will complete the wine-country ambience.

Wine, naturally, is the star at any wine-country gathering. Serve those suggested in our menu, or ask guests to bring along a favorite bottle. Then pair the dishes with various wines and share what works and doesn't work to everyone's taste. Even though you're feasting in the sun, try to serve wine at a [proper temperature](#) to show it off best.

### Menu

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#### Spicy Gazpacho Shooters

*with Quick-Pickled Cucumbers*

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#### Fruit of the Vine Burgers

*with California Relish*

#### Bibb Lettuce and Endive Salad

*with Crisp Prosciutto, Pear, Goat Cheese, and Verjus*

#### Summer Pearl Couscous Salad

Sutter Home Sauvignon Blanc

Sutter Home White Zinfandel

Sutter Home Zinfandel

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#### Almond-Olive Oil Cake

*with Strawberries*

**Sutter Home Moscato**





*Spicy Gazpacho Shooters*

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# Spicy Gazpacho Shooters *with Quick-Pickled Cucumbers*

Enjoy shots of this zesty soup while the burgers are on the grill. Instead of the usual chopped vegetables added to gazpacho, we've topped the shooters with a bit of freshly pickled cucumbers. (See [photo](#))

**Serves 6**

## Pickled Cucumbers

- ½ cup peeled, seeded, and diced (⅛ inch) cucumbers
- ¼ cup unseasoned rice vinegar
- 1 tablespoon sugar
- 1 tablespoon minced fresh basil

## Gazpacho

- 2 pounds vine-ripened tomatoes, cored and coarsely chopped
- 6 tablespoons coarsely chopped green onions, including green tops
- 1 red bell pepper, seeded and coarsely chopped
- 1 jalapeño chile, seeded and coarsely chopped
- 2 teaspoons coarsely chopped garlic
- 2 tablespoons balsamic vinegar
- 2 tablespoons freshly squeezed lemon juice
- 1 teaspoon Louisiana hot sauce
- 1½ teaspoons kosher or coarse sea salt
- ½ cup mild extra-virgin olive oil

To make the pickles, combine all the ingredients in a small stainless-steel or other nonreactive bowl, cover, and refrigerate for 1 hour.

To make the gazpacho, combine the tomatoes, green onions, bell pepper, chile, garlic, vinegar, lemon juice, hot sauce, and salt in a food processor or blender and puree until very smooth. With the motor running, drizzle in the oil. Pour the mixture through a fine-mesh strainer into a pitcher; extract all the liquid by pressing the mixture with the back of a spoon until it is dry. Discard the solids. Taste and add more lemon juice, hot sauce, and salt, if desired. Cover and chill the gazpacho thoroughly.

To serve, pour the gazpacho into 18 (2-ounce) shot or cordial glasses. Alternatively, pour some of the gazpacho into 6 small glasses and offer refills. Drain the pickled cucumbers and top each shooter with a small sprinkling of them.





*Fruit of the Vine Burgers*

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# Fruit of the Vine Burgers *with California Relish*

Diane Sparrow of Osage, Iowa, traveled to Napa Valley to participate in Sutter Home Winery's Built a Better Burger Cook-Offs in both 2001 and 2006. This wine-country burger was her creation in the first contest. Tomato preserves or jam are available in some supermarkets and from numerous mail order sources. (See [photo](#))

**Serves 6**

## Relish

- 1 cup golden raisins
- ¼ cup Sutter Home Zinfandel
- ¼ cup grapeseed oil or olive oil
- ½ cup oil-packed sun-dried tomatoes
- 1 small red onion, cut into chunks
- 2 teaspoons kosher or coarse sea salt
- 4 small chipotle chiles in adobo sauce
- 6 tablespoons tomato preserves or jam

## Patties

- 12 bottled brine-packed grape leaves, tough stems discarded
- 1 pound lean ground beef
- 1 pound lean ground pork
- 1 cup chopped seedless black grapes
- 6 tablespoons Sutter Home Zinfandel
- 1½ teaspoons kosher or coarse sea salt
- 1½ teaspoons crushed dried green peppercorns
- ¾ cup (about 3 ounces) crumbled feta cheese

- 2 (1 pound) loaves artisan country-style bread, preferably roasted garlic or herb flavor, sliced ½ inch thick to make 12 slices
- 12 crisp lettuce leaves

Prepare a medium-hot fire in a charcoal grill with a cover, or preheat a gas grill to medium high.

To make the relish, combine all the ingredients in a food processor and pulse until chopped coarsely. Transfer to a bowl, cover, and refrigerate until assembling the burgers.

To make the patties, roll the grape leaves, cut the rolls into very thin strips, chop finely, and transfer to a large bowl. Add the beef, pork, grapes, wine, salt, peppercorns, and cheese. Handling the meat as little as possible to avoid compacting it, mix well. Form the mixture into 6 equal patties to fit the bread slices.

Brush the grill rack with vegetable oil. Place the patties on the rack, cover, and cook,



turning once, until done to preference, about 5 minutes on each side for medium. During the last few minutes of cooking, place the bread slices on the outer edges of the rack, turning once, to toast lightly.

To assemble the burgers, on 6 of the bread slices, place 2 lettuce leaves, a patty, and a generous amount of the relish. Top with the remaining bread slices and serve.

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# Bibb Lettuce and Endive Salad *with Crisp Prosciutto, Pear, Goat Cheese, and Verjus*

Subtly sweet leaves of Bibb, Boston, or other butterhead lettuce teams with slightly bitter spears of endive in this garden-fresh mixture dressed with *verjus* ([see sidebar](#)). (See [photo](#))

**Serves 6**

## Dressing

- ¼ cup *verjus*
- 2 teaspoons Dijon mustard
- 1 teaspoon minced shallot
- 1 teaspoon minced fresh thyme
- 1 teaspoon minced fresh flat-leaf parsley
- ¼ teaspoon kosher or coarse sea salt
- ⅛ teaspoon freshly ground black pepper
- 3 tablespoons walnut oil

- 2 heads Bibb lettuce
- 1 head Belgian endive, preferably red variety
- 9 thin slices prosciutto
- 1 ripe but firm pear
- ¾ cup (about 3 ounces) crumbled fresh goat cheese

To make the dressing, combine the *verjus*, mustard, shallot, thyme, parsley, salt, and pepper in a small bowl and whisk to blend well. Add the oil and whisk until emulsified. Taste and add more salt and pepper, if desired. Cover and refrigerate until serving; whisk again, if necessary.

Remove any damaged outer leaves from the lettuce and tear the remaining leaves into 2- to 3-inch pieces. Cut off the root end of the endive and separate into individual spears. Wash the lettuce and endive in cold water and spin dry. Lay out on paper toweling or an absorbent kitchen towel and roll to wrap up. Refrigerate until well chilled.

Preheat the oven to 350°F. Line a baking sheet with parchment paper or a silicone baking mat.

Lay the prosciutto in a single layer on the baking sheet. Bake, turning once, until browned and crisp, 5 to 15 minutes, depending on the thickness of the slices. Carefully remove the prosciutto to a paper towel to cool, and then break into 2- to 3-inch pieces.

Core the pear. Cut it into thin lengthwise slices.

Combine the lettuce, endive, and pear in a serving bowl. Add just enough of the dressing to coat the leaves and toss. Add the prosciutto and half of the cheese and gently toss again, being careful not to break the delicate prosciutto. Taste and add more salt and pepper, if needed. Sprinkle on the remaining cheese and serve.

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