



GIRARD'S[®]

*Premium Dressings
Created in San Francisco
1939*



RECIPE COLLECTION





PREP TIME: 10 MIN.
COOK TIME: 10 MIN.
SERVES: 6

6 tbsp. **Girard's® Apple Poppyseed Salad Dressing**

¼ cup Dijon mustard

6 individual rectangular Italian rolls

2 Granny Smith apples, sides sliced into thin discs

12 oz. extra-sharp cheddar cheese, cut into ¼-inch thick slices

1 red onion, sliced into thin rings

GRILLED APPLE, CHEDDAR AND RED ONION PANINIS

Preheat a panini press or grill pan. Spread the bottom half of each roll with 1 tbsp. **Girard's® Apple Poppyseed Salad Dressing**, and each top with about 2 tsp. Dijon mustard. Layer each sandwich with 4-6 apple slices, 3 slices of cheese and some onion rings. Close sandwiches and grill, weighting down tops with a cast-iron skillet or panini weight, until cheese is melted and bread is toasted. Repeat with remaining rolls. Makes 6 sandwiches. Serve immediately.





PREP TIME: 20 MIN.
COOK TIME: 10 MIN.
SERVES: 4

$\frac{3}{4}$ cup **Girard's® Champagne Salad Dressing**, divided

4 tuna steaks, $1\frac{1}{2}$ " thick

Salt and pepper

2 tbsp. olive oil

2 cups cooked cous cous

1 tsp. fresh
chopped thyme

$\frac{1}{3}$ cup toasted almond slivers

$\frac{1}{3}$ cup chopped dried apricots

3 scallions, chopped

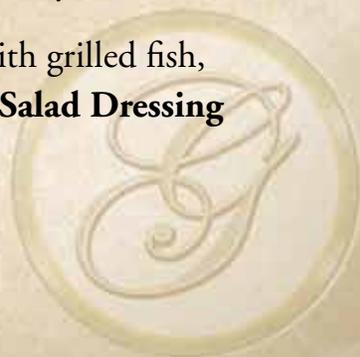
5 oz. fresh baby spinach

MARINATED GRILLED TUNA STEAKS WITH COUS COUS

Prepare a grill to medium high heat. Place tuna on a plate and season with salt and pepper. Drizzle tuna with oil. Grill fish for 3 minutes a side or to desired temperature. Slice into thin strips.

To prepare cous cous, combine with $\frac{1}{2}$ cup **Girard's® Champagne Salad Dressing**, thyme, almonds, apricots, and scallions in a bowl. Add spinach and gently toss.

Arrange salad mixture on plates and top with grilled fish, drizzle remaining **Girard's® Champagne Salad Dressing** over the fish and serve.





PREP TIME: 15 MIN.
COOK TIME: 1 HR. 15 MIN.
SERVES: 6-8

⅓ cup **Girard's® Apple Poppseed Salad Dressing**, plus more for drizzling

One 1-lb. challah bread or brioche, cut into 1-inch cubes, available in the fresh bread section of the supermarket

3 tbsp. canola oil, divided

¾ lb. sweet Italian sausage, casings removed

Salt and pepper

1 large onion, chopped

2 small cloves minced garlic

2 large Rome apples, peeled and cut into thick slices

3 stalks chopped celery

2 tbsp. chopped fresh thyme

⅓ cup dried cranberries

1 tsp. salt

½ tsp. pepper

2 cups heavy cream

1 cup milk

6 eggs

1 cup grated Gruyere cheese

SAVORY APPLE & SAUSAGE BREAD PUDDING

Grease a 9 x 13-inch baking dish and reserve. Preheat oven to 300°F. Arrange bread cubes on a baking sheet and toast until partially dried out, about 10-12 minutes. Remove from oven, cool and reserve. Raise oven to 375°F.

Heat 1 tbsp. oil in a large heavy skillet over medium-high heat. Cook sausage, seasoning with salt and pepper and breaking up with a wooden spoon, until no longer pink and cooked through, 6-7 minutes. Remove from skillet and reserve. Add remaining oil to skillet. Add onions and cook until soft, about 8 minutes. Add garlic and cook one additional minute. Add apples, celery and thyme and cook until apples and celery are crisp-tender, about 5-6 minutes. Return sausage to skillet and add **Girard's® Apple Poppseed Salad Dressing**, cranberries, salt and pepper. Stir through, cook for 1 minute, remove from heat and cool for 10 minutes.

Place bread cubes in a very large bowl. Add apple-sausage mixture and toss to incorporate. Arrange in prepared baking dish. Combine cream, milk and eggs and whisk to make a custard. Stir Gruyere into custard. Pour custard into sides of baking dish, tipping to distribute custard evenly among bread-sausage mixture. Bake until crust is golden brown, about an hour.

Remove from oven, cool slightly and serve. Drizzle with additional **Girard's® Apple Poppseed Salad Dressing**.



PREP TIME: 25 MIN.
SERVES: 8

$\frac{3}{4}$ cup **Girard's® Creamy Balsamic Vinaigrette**

2 cups chopped cucumber

1 cup diced red bell pepper

1 cup shredded carrots

$\frac{1}{4}$ cup chopped red onion

One 15oz. can chickpeas,
drained and rinsed

2 cups fresh cooked corn
kernels, or frozen and thawed

1 cup chopped celery

$\frac{1}{4}$ cup chopped fresh basil

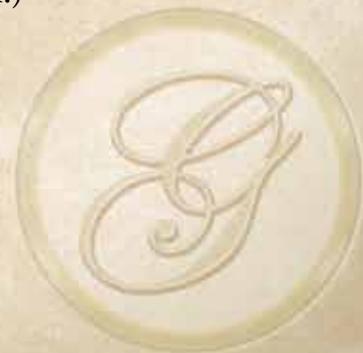
1 cup diced fresh mozzarella

Salt and pepper, to taste

FRESH FROM THE GARDEN SALAD

Place all ingredients in a large mixing bowl, add **Girard's® Creamy Balsamic Vinaigrette** and gently toss together. Season with salt and pepper and serve.

(Note: Prepare salad as a main course by adding tuna fish, grilled shrimp or shredded grilled chicken.)



PREP TIME: 15 MIN.
COOK TIME: 20 MIN.
SERVES: 6

For Scallops:

1 lb. large scallops, patted dry
salt and pepper

1 tbsp. vegetable oil

For Peach Beurre Blanc:

½ cup **Girard's® Peach
Mimosa Salad Dressing**

½ cup finely chopped shallots

½ cup dry white wine

¼ cup fresh lemon juice

1 stick butter, cut into small
pieces and chilled

¼ tsp. salt

For Pasta:

12 oz. dried spinach linguine

2 tbsp. olive oil

1 tbsp. lemon juice

2 tsp. lemon zest

½ cup loosely packed basil
leaves, thinly sliced, plus
more for garnish

2 tbsp. chopped parsley, plus
more for garnish

½ tsp. salt

¼ tsp. black pepper



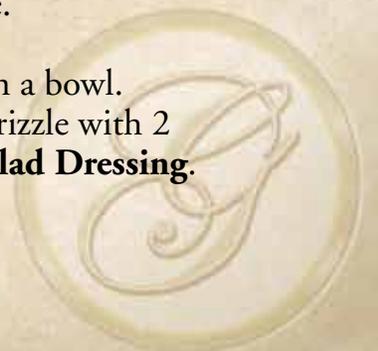
SEARED SCALLOPS WITH PEACH BEURRE BLANC & HERBED SPINACH LINGUINI

Peach Beurre Blanc: Combine shallots, lemon juice and wine in a saucepan, Bring to a boil and boil until all but 2 tablespoons of the liquid are evaporated, about 6-7 minutes. Add ½ cup of **Girard's® Peach Mimosa Salad Dressing**, then begin to add butter, 1 or 2 pieces at a time, whisking constantly. Remove from heat and whisk in salt. Cover with foil to keep warm.

Pasta: Cook pasta according to package directions. Toss with olive oil, lemon juice and zest, basil, parsley, salt and pepper.

Scallops: While pasta is cooking, heat oil in a nonstick skillet. Season scallops with salt and pepper and sear until exterior is browned, about 1 to 1 ½ minutes per side.

Assemble Plates: Mound 1 ½ cups pasta in a bowl. Arrange 4 scallops next to the pasta and drizzle with 2 tablespoons **Girard's® Peach Mimosa Salad Dressing**. Repeat with other plates.





PREP TIME: 10 MIN.
MAKES: 6 CUPS

½ cup **Girard's® Apple
Poppyseed Salad Dressing**

2 tbsp. lemon juice

2 tsp. Dijon mustard

½ tsp. salt

½ tsp. pepper

2 large or 2 medium carrots
(1 lb.) peeled and shredded

½ head red cabbage
(about 1 lb.), shredded

4 scallions, thinly sliced,
whites reserved for another
purpose

½ cup raisins

CARROT CABBAGE RAISIN SLAW

Whisk together **Girard's® Apple Poppyseed Salad Dressing**, lemon juice, mustard, salt and pepper in a bowl, then combine carrots, cabbage, scallions and raisins and serve immediately.





PREP TIME: 25 MIN.
SERVES: 8

$\frac{3}{4}$ cup **Girard's® Peach Mimosa Vinaigrette**

1 medium jicama, peeled and julienne (about 3 cups)

2 cups match stick or shredded carrots

1 red bell pepper, cut into thin strips

1 yellow bell pepper, cut into thin strips

2 peaches, peeled and cut into thin strips

$\frac{1}{4}$ cup chopped scallions

1 small jalapeno, minced

$\frac{1}{2}$ bunch cilantro, coarsely chopped

PEACH JICAMA SALAD

In a large bowl, combine **Girard's® Peach Mimosa Vinaigrette** with remaining ingredients and gently toss. Serve with favorite grilled fish, seafood or chicken.





PREP TIME: 10 MIN.
SERVES: 4-6

½ cup **Girard's® Creamy Balsamic Salad Dressing**

1 ½ lbs. cubed watermelon
(about 5 cups)

4 oz. crumbled feta cheese

½ small red onion,
thinly sliced

½ cup mint, thinly sliced
(or whole if small leaves)

½ tsp. fresh
ground black pepper

WATERMELON, MINT AND FETA SALAD

Place watermelon in a medium-sized salad bowl or serving platter. Top with red onion, feta and mint. Sprinkle with black pepper and drizzle with **Girard's® Creamy Balsamic Salad Dressing**.





PREP TIME: 10 MIN.
COOK TIME: 20 MIN.
SERVES: 8-10

$\frac{3}{4}$ cup **Girard's®**
Champagne Salad Dressing

3 lbs. new potatoes

12 oz. cooked
and crumbled bacon

4 scallions, chopped

$\frac{1}{2}$ cup parsley,
coarsely chopped

Salt and pepper to taste

HOT POTATO SALAD

In a large pot of water add potatoes and bring to a boil, reduce heat and cook until potatoes are tender when pierced with a fork, about 15 to 20 minutes, depending on size.

Drain potatoes, cool slightly (until they are cool enough to handle), dice and place in a non-stick skillet. Add **Girard's® Champagne Salad Dressing** and remaining ingredients and cook over medium heat until salad is hot. Serve.





PREP TIME: 25 MIN.
SERVES: 6

½ cup **Girard's®**
Champagne Salad Dressing

1 ½ lbs. medium shrimp,
cooked and diced

1 bunch green onions,
chopped

1 jalapeno, chopped
(with or without seeds)

½ cup fresh cilantro, chopped

1 yellow pepper, diced

2 oranges, peeled
and sectioned

1 cup cherry tomatoes, halved

3 avocados, pitted,
peeled and diced

6 loose Boston lettuce leaves

SHRIMP SALAD

In a large bowl, combine all ingredients (except lettuce leaves). Gently toss. Arrange lettuce leaves in individual martini glasses or bowls. Divide salad and serve. (Cooked chicken breast or scallops can be substituted for shrimp.)

