



Michigan Southern Belle Salad

Ingredients

- 1 8-ounce package spring mix
- 6 fresh Michigan peaches, halved
- 2 tablespoons [Fustini's Peach Balsamic](#)
- 8 ounces Buratta or Mozzarella cheese
- Herb Vinaigrette Dressing
- Candied Pecans

Herb Vinaigrette Dressing

- 2 tablespoons [Fustini's Garlic olive oil](#)
- 2 tablespoons [Fustini's Blood Orange olive oil](#)
- 1/4 cup [Fustini's Asian Blackberry balsamic](#)
- salt and pepper to taste

Candied Pecans

- 4 tablespoons butter
- 1 1/2 cups brown sugar
- 1 1/2 cups pecans

Directions

Step 1.

Preheat grill pan over medium heat. Brush peaches with Peach balsamic. Grill 3 minutes per side or until black char marks are prominent and peaches are slightly softened and fragrant. Remove from pan and slice halves into small wedges.

Toss greens with vinaigrette and divide among 6 plates. Top each salad with a wedge of cheese and evenly distribute peach slices and pecans over the top.

Step 2. Herb Vinaigrette Dressing

Whisk together all ingredients to combine.

Step 3. Candied Pecans

Melt butter in a small saucepan over medium-low heat. Add brown sugar and pecans. Cook, stirring at least once a minute until bubbles form; make sure mixture does not start to turn black. Continue cooking until thickened and reduced, about 2-3 minutes. Remove pecans and spread in a single layer on a sheet pan lined with parchment paper. Once cooled, pecans can be stored in an airtight container for up to 3 days.