Wild Boar Prosciutto and Blood Orange Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

- Romaine Lettuce and rucola (watercress if rucola is unavailable)
- Wild Boar Prosciutto (regular proscuitto may be substituted if you cannot get boar in your area)
- Fresh Parmesan (coarsely grated)
- 1-2 Blood oranges (can substitute with naval oranges)
- 1/2 tbsp. blood orange zest
- Freshly ground black pepper (to taste)
- Homemade croutons (preferably)
- 3/4 c. high quality balsamic vinegar
- 1/4 c. high quality extra virgin olive oil

Instructions

1. Chop Romaine, mix with rucola and rinse, set aside and let dry
2. Take orange zest before peeling your oranges, set aside; peel oranges and remove all pith
3. Remove all outter skin on the orange and cut into chuncks; set aside
4. Heat a griddle or frying pan; once hot, place your prosciutto all around the bottom of the pan, and fry on both sides until crisp. Set aside a let cool
5. Once the prosciutto has cooled and hardened, chop into slices
6. Add orange zest and pepper to balsamic vinegar and mix; add olive oil
7. Add greens to bowl, toss in orange chuncks, prosciutto, and a bit of the vinegar mix (save the rest for the top)
8. When ready to serve, add in croutons, use the rest of your balsamic vinegar mix, and top with coarsly grated parmesan and fresh ground black pepper.
9. Garnish with sliced blood orange if you wish (sans peel)