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NEWS RELEASE

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## "Quintessentially American" Black Walnuts on Menu at White House State Dinner

**Stockton, Missouri.** American Black Walnuts recently answered the call to serve their country by being served at the **White House State Dinner** honoring President Hu Jintao of China. The **Chinese delegation** requested a 'quintessentially American' menu of native fare. The beginning course was a **D'Anjou Pear Salad, featured Black Walnuts, Farmstead Goat Cheese, Fennel, and White Balsamic.**

**White House Executive Chef Cristeta Comerford** selected the **all-American ingredients** on attributes of "**affordability, sustainability, health, and delicious foods,**" mirroring the agenda set by First Lady, Michelle Obama.



"The president of China requested a meal that reflects the best America has to offer—and nothing embodies that better than the bold flavor of **American Black Walnuts,**" comments Brian Hammons, president of **Hammons Products Company,** the primary source for **Black Walnuts.**

Cooking with **Black Walnuts** dates back to the earliest days of America when **Honey Black Walnut Bread** was on the menu for explorers Lewis and Clark. Today, interest in **Black Walnuts** is growing along with America's taste for distinctive, full-flavored, natural ingredients that have a regional or heirloom story to tell. **Black Walnuts** are showing up everywhere from trendy urban menus and bakeries to home-style family gatherings. Unlike regular (English) walnuts, **Black Walnuts** are a totally wild crop, grown free from orchards and pesticides, and hand-harvested by local residents across the Midwest.

# White House State Dinner Salad

With D'Anjou Pears and Black Walnuts

(Recipe for the salad served at the State Dinner honoring President Hu Jintao of China. Adapted by Chef Rob Corliss of ATE-All Things Epicurean)

Serves 4

## Pear and Black Walnut Salad

### Ingredients:

- ¼ Cup **Black Walnuts**, toasted
- 4 Cups (1 large bulb) Fennel, fresh, chilled, cored, tops removed, sliced into thin strips
- ½ Red D'Anjou pear, quartered, cored, cut crosswise into thin slices
- ½ Green D'Anjou pear, quartered, cored, cut crosswise into thin slices
- ¼ Cup White balsamic vinaigrette
- 1-2 oz. Goat cheese, farmstead, small crumbles



**Black Walnuts** were chosen based on affordability, sustainability, health, taste, and American heritage

### Directions:

1. Place fennel, **Black Walnuts**, and vinaigrette in mixing bowl. Gently toss with your fingers to evenly combine and coat ingredients.
2. To assemble: Arrange equal amounts of red and green pears to form an overlapping ring in center of each chilled salad plate. (The ring should be hollow in the middle, allowing room for fennel to be placed inside.) Divide the fennel/**Black Walnut** mixture into four equal portions; then artistically mound each portion in center of the ring of pears. The presentation should look natural and somewhat loosely stacked, allowing the ring of pears to be seen.
3. Garnish by sprinkling goat cheese crumbles over the salads.
4. Serve immediately (this should be a cold salad), and enjoy!

## White Balsamic Vinaigrette

### Ingredients:

- ¾ Cup Olive oil, extra virgin
- ½ Cup White balsamic vinegar
- 1½ Tbsp. Honey
- To taste, Kosher salt and black pepper

### Directions:

1. Place ingredients in plastic container; cover with lid and shake vigorously to evenly blend.
2. Reserve for service. Yield: 1 1/3 cup.