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***If Veterans don't help Veterans, who will?***

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## ***Green Salad with Pomegranates and Persimmons***

- 1 Large head dark, leafy lettuce
- 2 Pomegranates
- 2 Fuyu persimmons
- 1/4 Cup shredded pecorino romano
- 3 Tbsp olive oil
- 2 Tbsp champagne vinegar
- Pinch salt
- A few grinds of fresh pepper

Wash and dry the lettuce. Seed the pomegranates and strain. Thinly slice the persimmons. Whisk the olive oil into the vinegar until it is quite thick, and then add the salt. Place the lettuce in your salad bowl, and lightly dress the leaves. Sprinkle in the persimmon and pomegranates and gently toss. Finish with the cheese and pepper, and serve.

Makes 4-6 Servings

