

Pear Salad w. Blue Cheese & Arugula

(10-12 servings)



Ingredients:

3 Pears, any type, juicy and ripe
1½ cup Walnuts (Pecans), whole
8 oz Arugula
8 oz Roquefort, Gorgonzola, Stilton or other good blue cheese, crumbled into chunks
1 cup dried Cranberries

Directions:

Preheat oven to 350°.
Halve the pears, scoop out the core.
Place cut face down and slice into ½"-wide slices.
Spread nuts on a tray and toast in the 350° oven for 8 minutes, or until they smell nutty.
Leave some whole, break some in half with your hands.
In a large bowl, toss arugula with 2 tbsp dressing.
Pile ⅓ arugula on a platter. scatter with ⅓ pears, ⅓ walnuts, ⅓ blue cheese crumbled into small chunks.
Repeat twice more.
Drizzle with remaining dressing just before serving.

Honey Mustard Dressing

Ingredients:

3 tbsp Dijon Mustard
3 tbsp Honey
3 tbsp Cider vinegar
3 tbsp vegetable or Olive Oil
½ tsp Salt
¼ tsp black Pepper

Directions:

Vigorously shake dressing ingredients together in a jar.