
From the kitchen of:

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Executive Chef



Warm Pear, Pecan and Gorgonzola Salad

Salad Ingredients

1 pear, cut in half, diced, cored and seeds removed

1 tbsp. of butter

2 cups of Mesclun mix

1/4 of a cup of whole pecans

1/8 of a cup of dried cranberries

1/3 of a cup of Gorgonzola or Stilton, or any blue cheese that you like

Lemon cream dressing— *Two tbsp. of mayo mixed with a two tbsp. of heavy cream. Add in a squeeze of fresh lemon juice and salt and pepper to taste. If it's too thin, add in a little more mayo.*

Instructions

Heat a heavy fry pan over medium and melt your butter. Once melted, add in the pears and fry until browned on both sides, about 3 or 4 minutes per side, or until nicely browned and smelling great. This is a good way to use up rock hard pears, as pears do not need to be ripened for this recipe, the sautéing step will sweeten them up regardless.

While the pears are sautéing, provided you've got room in your fry pan, toss the pecans into a corner of the pan and let them brown/toast for a minute or so—watching them closely and taking them off the heat after they've browned, but before they've started to blacken.

Assemble your salad greens on two serving plates and then arrange your warm pear around and on the mounded salad leaves. Toss on the pecans and the cranberries and then crumble the cheese over the top.

Serve with the dressing in a bowl at the table, so that people can add as much or as little as wanted.

Try to serve this shortly after frying the pears, as the contrast between cold salad leaves and the warm nuts and pears really makes all the difference—perfect for a cold weather salad when a little warmth is appreciated.
