

Our State eats

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Pear Salad

Yield: 6 servings.

For the dressing:

- 4 tablespoons balsamic vinegar
- 2 tablespoons honey
- 1½ teaspoons Dijon mustard
- ¼ cup blue cheese crumbles
- ½ cup extra-virgin olive oil
- Salt and pepper to taste

For the salad:

- 3 large ripe pears, cored
- 6 cups mixed spring greens
- ½ cup dried cherries
- ½ cup pecans

For the dressing: In a blender, add vinegar, honey, mustard, and blue cheese. Mix on low for 5 seconds. Remove top of blender and continue to blend on low speed for 5 more seconds while gradually adding olive oil. Taste and add salt and pepper if desired. Refrigerate until ready to serve.

Just before serving: Thinly slice pears, cover with plastic wrap, and set aside. Place mixed greens in a large bowl. Drizzle half of the dressing over greens and gently massage with clean hands. Add dried cherries and pecans; lightly toss.

Place dressed salad into individual salad bowls or on plates. Arrange pears over salad mix and drizzle a small amount of



dressing over pears. Refrigerate remaining dressing for up to 1 week. Serve salad immediately.

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