



SERVES 4 TO 6

MIXED GREENS AND ROASTED PEAR SALAD

Roasting pears in the oven gives them a delicious, caramelized flavor that transforms an ordinary salad into something special. I like Anjou pears, slightly ripened to the point at which my finger makes a dent when the fruit is pressed, but that are not too soft. Bake the pears until they are golden brown on the bottom (if they are not browning, turn up the heat as they bake, if they bake too fast, quickly turn them over).

3 pears, peeled, halved and cored

Olive oil

1 small head red leaf or bibb lettuce, washed and dried

1 bunch arugula, large stems removed, washed and dried

1/2 small red onion, thinly sliced

4 ounces goat cheese or blue cheese, crumbled

1/3 cup chopped, toasted walnuts

PEAR VINAIGRETTE

1/2 roasted pear

1/4 cup olive oil

1/4 cup apple or pear juice

2 tablespoons red wine, sherry or apple cider vinegar

1 teaspoon fresh lemon juice

Salt and pepper

1 Preheat the oven to 375°. Brush the pears with a little olive oil, place them on a baking sheet cut sides down, and bake for 20 to 25 minutes. The pears should be browned on the bottom and easily pierced with a fork. Set aside to cool. Reserve half of one pear for the dressing.

2 In a large bowl, mix the lettuce, arugula and red onion.

3 To make the vinaigrette, place the reserved roasted pear half, oil, apple or pear juice, vinegar, lemon juice, and salt and pepper in a food processor or blender. Process until mixture is pureed. Add a little more oil or juice to thin the mixture, if necessary. Add enough dressing to coat the salad; mix well, then divide the salad among individual plates. Top each serving with a roasted pear half and sprinkle goat or blue cheese over all. Top with toasted walnuts.