

# The Art of Cuisine



## Honey Roasted Pear Salad with Thyme Vinaigrette Dressing

### Dressing:

1/3 cup       tablespoon(s) apple juice or verjus  
2 tablespoons Late Harvest Riesling Vinegar or Champaign vinegar  
1/3 cup(s) olive oil, extra virgin or grapeseed oil  
1 large shallot, finely chopped  
2 teaspoon(s) thyme leaves, fresh  
1 teaspoon Parsley, fresh

### Pear

3 thyme sprig bunches  
4 large pear, ripe but firm Bartlett pears (about 2 1/2 pounds), halved, cored  
1/4 cup(s) honey

### Salad

Lettuce Baby Greens Organic Salad Spring Mix  
6 ounce(s) Blue cheese or gorgonzola  
1/2 cup(s) pecan halves toasted, coarsely chopped or Honey roasted nuts

### For dressing:

Whisk all ingredients in small bowl to blend. Season dressing to taste with salt and pepper.

### For pears and salad:

Preheat oven to 400°F. Scatter thyme sprigs on rimmed baking sheet. Place pear halves, cut side own, on work surface. Starting 1/2 inch from stem and leaving pear half intact, cut each lengthwise into scant 1/3- to 1/2-inch-wide slices. Press pear gently to fan slices; place atop thyme sprigs. Drizzle pears with honey; sprinkle with salt and pepper.

Bake until pears are tender, about 15 minutes. Let stand on baking sheet at least 30 minutes and up to 3 hours.

Combine lettuce and arugula in large bowl. Add dressing and toss to coat. Divide salad among plates. Place pear alongside greens. Garnish salads with cheese; sprinkle with nuts.

Servings: 4

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