

Pear Salad (Honey Roasted)

Servings: 8

Source: Bon Appetit, Oct. '05

Ingredients

- ⅓ cup Verjus Or 3 Tbsp White Grape Juice, And 2 Tbsp Apple Cider Vinegar
- ⅓ cup Grapeseed Oil
- 1 large Shallot, Finely Chopped
- 2 teaspoons Fresh Thyme Leaves
- 3 bunches Fresh Thyme Sprigs
- 4 Ripe But Firm Bartlett Pears (2½ Lbs), Halved And Cored
- ¼ cup Honey
- 1 Butter Lettuce, Coarsely Torn
- 4 ounces Baby Arugula
- 6 ounces Bleu Cheese, Sliced Or Coarsely Crumbled
- ½ cup Hazelnuts, Toasted And Coarsely Chopped

Method

Dressing

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

Pears and Salad

1. Preheat oven to 400°F. Scatter thyme sprigs on rimmed baking sheet. Place pear halves, cut side down, on work surface. Starting ½ inch from stem and leaving pear half intact, cut each lengthwise into scant ⅓ to ½ 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.
2. 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.