

PEAR & FRESH GREENS

WITH RED WINE VINAIGRETTE

SALAD:

1/3 C. Pecan Halves (Roasted)
8 C. Torn, Mixed Salad Greens
3 Fresh Medium Ripe Pears (May Use Canned If Necessary)
1/3 C. Sweetened Dried Cranberries
1/2 C. Gorgonzola Cheese

VINAIGRETTE:

1/3 C. Olive Oil
1/4 C. Red Wine Vinegar
2 Tbs Sugar
1 Tsp Dijon Mustard
1 Clove Garlic Finely Chopped

PREPARATION:

In a small bowl whisk all vinaigrette ingredients together until blended. Place pecans in a glass measuring cup & microwave on hi 2 min, stirring every 30 seconds until brown. Divide greens among 6 serving plates. Arrange pear wedges on greens; sprinkle with pecans, cranberries and cheese crumbles. Drizzle vinaigrette over salad. Serves 6