

## Greens with Pears and Pecans Salad Recipe (Thanksgiving Salad)

1/2 C. pecan halves

2 T. cider vinegar

1 T. chopped shallots

Sea salt and freshly ground black pepper, to taste

7 T. extra-virgin olive oil

1 qt. baby salad greens (such as mache, mizuna, arugula, watercress), washed and dried

4 pears, quartered, cored and sliced

1/4 lb. blue cheese, preferably made with buttermilk, crumbled

Preheat the oven to 350°F. Spread the pecans out on a baking sheet and toast in the oven until they smell nutty, 7 to 10 minutes. Stir the pecans once or twice as they toast. Transfer the pan to a wire rack to cool. (or you can brown them on the stovetop in a skillet)

In a small bowl, whisk together the vinegar, shallots, salt and pepper. Slowly drizzle in the oil, whisking to incorporate. Taste and correct the seasonings.

In a large bowl, toss together the greens, pears, cheese and dressing. Taste and add more salt and pepper if necessary. Sprinkle the nuts on top and serve immediately.  
Makes 4 servings.