

KAYLIE'S ROQUEFORT PEAR SALAD

It doesn't quite feel like the holidays until I help my mom put together this salad. The house is immediately filled with the sweet smell of candied pecans on the stovetop, and I look forward to the first flavorful bite every year.

PREP TIME: 20 minutes

COOK TIME: 10 minutes

SERVINGS: 6

INGREDIENTS

- 1 head of fresh leafy lettuce of choosing, torn or chopped into bite-sized pieces
- 3 pears, peeled, cored, and chopped
- 5 oz. Roquefort (blue) cheese, crumbled
- 1 avocado, peeled, pitted, and diced
- ½ c. thinly sliced green onions
- ¼ c. white sugar
- ½ c. pecans
- ⅓ c. good olive oil
- 3 tbsp. good red wine vinegar
- 1 ½ teaspoons white sugar
- 1 ½ teaspoons ground mustard
- 1 clove garlic, chopped
- ½ teaspoon flaky salt (Maldon's is the best)
- Fresh ground black pepper to taste

DIRECTIONS

1. In a skillet over medium heat, stir ¼ cup of sugar together with the pecans. Continue stirring gently until sugar has melted and caramelized the pecans. Carefully transfer nuts onto waxed paper. Allow to cool and break into pieces.
2. For the dressing, blend oil, vinegar, 1 ½ teaspoons sugar, mustard, chopped garlic, salt, and pepper.
3. In a large serving bowl, layer lettuce, pear, blue cheese, avocado, and green onions. Pour dressing over salad, sprinkle with pecans, and serve.