

# Cooked Pear + Spinach Salad

Serves 4

## Salad

3 Firm pears (Bosc or Asian) cores removed and cut into 6 wedges each

5oz Spinach

6oz Bacon

2oz Toasted walnuts

3oz Gorgonzola, crumbled

3 Tablespoons Chopped chives

2-3T Honey

2-3T Butter

## Dressing

2 teaspoons Dijon mustard

2 teaspoons Maple syrup

2 Tablespoons Balsamic vinegar

1 Tablespoon Sherry vinegar

4 Tablespoons Olive oil

1. In a nonstick pan cook bacon until crisp. Transfer bacon to a paper towel-lined plate and set aside. Crumble when cool. Wipe the pan clean with a paper towel.
2. Over medium heat, add 1T butter and 1T honey. Swirl the pan, melting the butter while mixing the two together. Working in 2-3 batches, add pears cut side down and cook for about 2 minutes. Flip pears onto the other cut side and cook for about 2 more minutes. Pears should be warm and golden. Transfer cooked pears to a plate. Wipe the pan clean and add another 1T butter and 1T honey and repeat with remaining batches.

The butter will brown and the honey will caramelize, we want that, but it will start to burn if cooked for too long. Wiping the pan clean between batches will help prevent that.

3. To make the dressing, whisk all ingredients together and season with salt and freshly cracked pepper.
4. Toss spinach in dressing and arrange on a larger serving plate or bowl.
5. Layer pears, bacon, walnuts, cheese, and chives on top of dressed spinach. Finish with freshly cracked pepper.