

## Pear Salad with Mustard Vinaigrette

several cups of mixed salad greens

1 pear, thinly sliced

1 orange, peeled and thinly sliced (or use candied oranges)

2 ounces crumbly cheese (gorgonzola, blue cheese, white cheddar, etc....FETA in my case)

1/2 cup pecans

1/4 cup white sugar

1/3 cup olive oil

3 tbsp red wine vinegar

1 1/2 tsp sugar

1 1/2 tsp Dijon mustard

1 clove garlic, minced

1/2 tsp salt

fresh ground pepper to taste

Place the baby greens in a large, flat bowl. Top with pear slices, oranges, and cheese.

In a skillet over medium heat, stir 1/4 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. Sprinkle over the salad.

For the dressing, blend oil, vinegar, 1 1/2 teaspoons sugar, mustard, chopped garlic, salt, and pepper.

Drizzle the dressing over the salad and pass additional dressing at the table.

Source: Allrecipes and Dishing the Divine.