

GRILLED PEAR SALAD WITH BLUE CHEESE AND HONEY

Prepared by: Steve Bullock, February 2018

Source: Heartland, The Cookbook

4 ripe but somewhat firm Bartlett or Bosc pears, cut lengthwise
Melted unsalted butter, for brushing
1 cup crumbled creamy blue cheese, such as Maytag, Salemville blue, or Rot Kase gorgonzola (about 8 ounces)
¼ cup canola or olive oil
2 tablespoons cider vinegar
1 teaspoon Dijon mustard
4 cups baby greens
Fine kosher or sea salt and freshly ground black pepper
Clover or wildflower honey, for drizzling
Toasted, chopped or hickory nuts or pecans, for garnish

Prepare an indirect fire in your grill, hot on one side and no fire on the other. Use a melon baller to core and scoop out a small cavity in each pear half. Brush both sides of each pear half with melted butter. Place the pears on the direct-heat side of the grill, cut side down, for 2 minutes, or until the fruit has blistered. Transfer to the indirect side and place skin side down. Mound tablespoon-size portions of cheese in the cavity of each pear. Cover and grill until the pears have blistered and the cheese has melted, about 8 minutes.

Whisk the oil, vinegar, and mustard together in a bowl large enough for the greens. Lightly toss the greens with the dressing and season to taste with salt and pepper. Divide the dressed greens among salad plates. Place a grilled pear on top of each mound of greens, drizzle with honey, and sprinkle with chopped nuts.

Steve's Notes: I thought this was fabulous, and easy. Would definitely make this again. I used Bosc pears. The pears can be broiled if you don't feel like grilling. They don't get the grill marks, but they get charred on the edges, and bottom....still a great flavor. I used St. Andre Brie cheese on half, and then Blue Cheese on half. Both were great. Use lots of salted/roasted pecans. They added important salt to the dish.

