

Seasonal Eating



Baked Pear and Blue Cheese Salad

3 ripe pears (Anjou or Bartlett)
Juice of 1/2 lemon
1 1/2 ounces blue cheese, crumbled
2 tablespoons dried cranberries
2 tablespoons coarsely chopped walnuts
1/2 cup apple cider (or juice)
3 tablespoons port wine
1/3 cup brown sugar
Arugula leaves

Peel the pears and cut in half lengthwise. Using a melon baller, scoop out the core and seeds. Dip into lemon juice and place in a pie plate or small baking dish (if they don't sit up well, cut a small slice off the bottom). In a small bowl combine the cheese, cranberries and walnuts. Spoon into the centers of the pears. In another bowl, combine the cider, wine and brown sugar. Pour over and around the pears. Bake at 375 degrees, basting occasionally with the liquid, for 30 minutes or until tender. Set aside and let cool to warm or room temperature. Place a mound of arugula on the serving plate and place a pear on top. Drizzle with the basting liquid onto the pear and greens.