



Roquefort Pear Salad*

This bright salad along with the creamy Roquefort blue cheese will compliment any Thanksgiving dinner and pairs nicely with our crisp [2009 Viognier](#). Enjoy!

Ingredients

- 1 head leaf lettuce, torn into bite-size pieces
- 3 pears - peeled, cored and chopped
- 5 ounces Roquefort cheese, crumbled
- 1 avocado - peeled, pitted, and diced
- 1/2 cup thinly sliced green onions
- 1/4 cup white sugar
- 1/2 cup pecans
- 1/3 cup olive oil
- 3 tablespoons red wine vinegar
- 1 1/2 teaspoons white sugar
- 1 1/2 teaspoons prepared mustard
- 1 clove garlic, chopped
- 1/2 teaspoon salt
- fresh ground black pepper to taste



Directions

1. 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.
2. For the dressing, blend oil, vinegar, 1 1/2 teaspoons sugar, mustard, chopped garlic, salt, and pepper.
3. In a large serving bowl, layer lettuce, pears, blue cheese, avocado, and green onions. Pour dressing over salad, sprinkle with pecans, and serve.

*Recipe courtesy of www.allrecipes.com