

DECEMBER 2019



IF:TABLE RECIPE

HOLIDAY SALAD
with PEARS AND PECANS

DIRECTIONS

To make the dressing, whisk mustard and vinegar together in a small bowl. Once blended, mix in garlic, olive oil, sugar, salt, and pepper. Season with more salt and pepper, to taste.

For the salad, toss the greens with pears, cheese, toasted pecans, and dried cranberries.

Drizzle half of the dressing over the top of the salad and toss together. Reserve remaining dressing to add to the salad, as needed. Enjoy!

INGREDIENTS

Salad

- 1/2 lb** mixed greens
- 2** pears, cut into large chunks (apples work well here, too)
- 4 oz** goat or gorgonzola cheese
- 1/2 cup** toasted pecans (walnuts would also be delicious)
- 1/4 cup** dried cranberries

Dressing

- 2 teaspoons** dijon mustard
- 1/4 cup** white wine vinegar
- 1/3 cup** olive oil
- 1 clove** garlic, minced
- a pinch of sugar
- salt and pepper