

WARM PEAR SALAD

SERVES 4

Sautéed pears make this salad a satisfying start to a winter meal.

- 2 Bartlett pears, ripe but firm
- 3 teaspoons olive oil
- 1 teaspoon honey
- ½ teaspoon dry mustard
- ½ teaspoon salt
- ¼ teaspoon freshly ground pepper
- ½ medium red onion, thinly sliced into rings
- 2 heads endive, sliced crosswise into 1-inch pieces
- 1 bunch watercress, tough stems removed
- ½ pound Stilton or Roquefort cheese, crumbled
- 1½ teaspoons red-wine vinegar
- 1 teaspoon Worcestershire sauce

1. Cut pears lengthwise into quarters. Peel, core, and cut each quarter into approximately 1-inch chunks and place in a small bowl. Add 2 teaspoons olive oil, honey, dry mustard, salt, and pepper and toss well.
2. Place a medium skillet over medium-high heat. Add pears and onions and cook, shaking the skillet a few times, until pears are golden brown and onions are slightly wilted, about 3 minutes.
3. Transfer pears, onions, and any juices to a bowl. Add endive, watercress, cheese, remaining olive oil, vinegar, and Worcestershire sauce and toss together gently. Season to taste with salt and pepper and serve warm.