

Pear and Radicchio Salad with Blue Cheese  
"A Winter Dinner Menu That Brings the Sunshine,"  
By David Tanis  
*The New York Times*, December 3, 2025

Total Time: 15 minutes  
Prep Time: 5 minutes  
Cook Time: 10 minutes  
Yield 4 to 6 servings

**Ingredients**

1 shallot, finely diced  
2 tablespoons balsamic vinegar  
Salt and pepper  
3 tablespoons walnut oil or extra-virgin olive oil  
1 small head radicchio, leaves separated and torn into wide strips if desired  
3 or 4 pears, such as red Bartlett or Comice, ripe but firm, peeled if desired  
¼ cup pomegranate seeds (from about ½ pomegranate)  
4 ounces blue cheese, such as Roquefort, Gorgonzola or Stilton  
1 teaspoon mild honey, for drizzling (optional)

**Preparation**

1. Make the vinaigrette: Put shallot and vinegar in a small bowl and let soften for about 5 minutes. Season with salt and pepper to taste. Whisk in oil. Taste and adjust.
2. Put radicchio leaves in a low-sided salad bowl and the pear slices in a small bowl.
3. Sprinkle radicchio very lightly with salt. Add about 2 tablespoons of the vinaigrette and toss. Use remaining vinaigrette to dress pears. Arrange pear slices over the radicchio, and scatter the pomegranate seeds on top.
4. Thinly slice the cheese, and arrange on top. If desired, drizzle with honey.