

Stilton and Pear Salad  
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Time: 45 minutes or less

Serves: 4

**Ingredients**

2 tablespoons white-wine vinegar

1/2 teaspoon Dijon-style mustard

1/4 cup olive oil

6 cups red- or green- leaf lettuce (preferably young lettuce, available at specialty produce markets and some supermarkets), or a combination of both, rinsed and spun dry

1 large red Bartlett pear

1/4-pound Stilton, crumbled (about 1 cup)

1/2 cup pecans, toasted lightly, cooled, and chopped

**Directions**

In a small bowl whisk together the vinegar, the mustard, and salt and pepper to taste, add the oil in a stream, whisking, and whisk the dressing until it is emulsified. In a bowl toss the lettuce with half the dressing and divide the salad among 4 plates. Halve and core the pear and cut it lengthwise into 1/4-inch-thick slices. Arrange one fourth of the pear slices decoratively on each plate, divide the Stilton and the pecans among the salads, and drizzle the remaining dressing on top.