

Pear and Pecan Salad with Wheat Beer Vinaigrette
From Prairie Home Cooking

Vinaigrette

¾ cup wheat beer
2 garlic cloves, minced
1 T medium-colored honey
1 T Dijon mustard
½ cup balsamic vinegar
2/3 cup extra virgin olive oil

For the Salad

4 cups mixed fresh salad greens
3-4 ripe pears, peeled, cored, and sliced thin
6 oz. fresh goat cheese
½ cup toasted pecans



Bring the beer to a boil in a small saucepan. Boil until the volume is reduced to about ¼ cup, about 10 minutes. Remove from the heat and whisk in the garlic, honey, mustard, and vinegar. Slowly whisk in the oil. Taste, and adjust the seasonings.

Arrange the greens on several plates. Arrange the pear slices on top of the greens. Crumble the goat cheese on the pears and dress each salad with the vinaigrette. Sprinkle the pecans over each salad, and serve. The vinaigrette will keep, covered, for several weeks in the refrigerator.

Comments: While I haven't tried this specific dressing, the salad of mixed pear, goat cheese and nuts is familiar. The pear gives such a refreshing and light sweetness, while the goat cheese gives a salty complement. It's easy to come up with a sickening sweet/salt combination, but both the pear and cheese are delicate enough that they get along.