

Sundogs Pear Salad

Ingredients

Dressing

1 large pear, peeled and cored, about 1 C
¼ C balsamic vinegar
2 t dijon mustard
2 t fresh lemon juice
2 t pure maple syrup
¼ C extra virgin olive oil
salt and pepper to taste

Salad

mixed greens
butternut squash, diced into ½” cubes
Bartlett or other firm pear, diced into ½” cubes
dried cranberries
toasted spiced pecans

Prep

1. Preheat the oven to 425 °F.
2. Lightly oil a sheet pan or glass roasting dish.

Dressing

1. In a food processor, add all ingredients through maple syrup.
2. Process until well-mixed, scraping sides as needed.
3. With the processor running, drizzle olive oil in to create an emulsion.
4. Season to taste.

Salad

1. Olive oil, salt, pepper butternut squash and spread into the pan.
 - a. Roast squash until just softened. Set aside to cool.
2. Assemble salad: greens, squash, pears, cranberries, pecans
 - a. Amounts of each as you like it
3. Drizzle dressing just before serving.