



Crunchy Pear & Celery Salad



Cook
25 m

Ready In
25 m

Recipe By: Marie Simmons

"Crisp pears are tossed with Cheddar cheese and pecans in this delicious salad. For an Italian twist, try a good Parmesan with some toasted pine nuts or to go British use crumbled Stilton and toasted walnuts."

Ingredients

- 4 stalks celery, trimmed and cut in half crosswise
- 2 tablespoons cider, pear, raspberry or other fruit vinegar
- 2 tablespoons honey
- ¼ teaspoon salt
- 2 ripe pears, preferably red Bartlett or Anjou, diced
- 1 cup finely diced white Cheddar cheese
- ½ cup chopped pecans, toasted (see Tip)
- Freshly ground pepper, to taste
- 6 large leaves butterhead or other lettuce

Directions

- 1 Soak celery in a bowl of ice water for 15 minutes. Drain and pat dry. Cut into ½-inch pieces.
- 2 Whisk vinegar, honey and salt in a large bowl until blended. Add pears; gently stir to coat. Add the celery, cheese and pecans; stir to combine. Season with pepper. Divide the lettuce leaves among 6 plates and top with a portion of salad. Serve at room temperature or chilled.

Make Ahead Tip: Prepare salad without pecans up to 2 hours ahead. Stir in pecans just before serving.

Tip: To toast chopped pecans, cook in a small dry skillet over medium-low heat, stirring constantly, until fragrant and lightly browned, 2 to 4 minutes.

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