



baby kale and california pear salad

FIVE SPICE PECANS, POINT REYES BLUE CHEESE, WARM BACON VINAIGRETTE

by Brandon Hughes

- 1 pd. Baby Kale (tender young kale is best)
- 4 ea. Pears
- 1/4 pd. Pecans
- 4 oz. Point Reyes Blue Cheese (any blue will work)
- 4 T. Five Spice Powder
- 1/4 cup sugar
- 8 oz. Bacon (chopped)
- 4 T. Extra Virgin Olive Oil
- 1/3 cup Cider Vinegar
- 1 shallot (minced)
- 1 clove Garlic
- Salt & Pepper

DRESSING

Place bacon in a sauté pan over medium heat and cook until nearly crispy. Add garlic and shallot and cook for 1-2 minutes longer. Pour in Extra Virgin Olive Oil and Cider Vinegar and bring to a simmer. Turn off and set aside.

FIVE SPICE PECANS

Place pecans in small pot and cover with water. Put pot over high heat and bring to a boil. Strain the water and repeat. After the second blanch, cover with water again (just enough to cover). Add sugar and five spice. Boil again. Let the nuts boil until liquid becomes syrup. Strain remaining liquid and place on nonstick baking tray. Bake at 350 degrees for 8-10 minutes until dry, crisp and lightly browned.

FOR SERVING

Wash kale and dry well. Place in large bowl. Sprinkle cheese, pecans and diced pears over top. Bring dressing back to a simmer, season with salt and pepper and then pour warm over salad. Toss and plate.