

## Roasted Pear Arugula Salad - adapted from Ina Garten

- 3 ripe but firm pears (Anjou is best)
- Freshly squeezed lemon juice to keep the pears from browning
- 3 ounces gorgonzola, crumbled
- ¼ cup dried cranberries
- ¼ cup walnut halves, toasted and chopped (pecans would be equally acceptable)
- ¼ cup bacon, cooked and chopped (optional)
- ½ cup apple cider
- 3 Tablespoons port
- 3 Tablespoons light brown sugar, lightly packed
- ¼ cup olive oil
- 6 ounces baby arugula
- Salt, for seasoning

Preheat the oven to 375°F.

Peel the pears and slice them lengthwise into halves. With a small paring knife and a melon baller, remove the core and seeds from each pear, leaving a round well for the filling. Trim a small slice away from the rounded sides of each pear half so that they will sit in the baking dish without wobbling. Sprinkle the pear halves liberally with lemon juice to prevent browning. Arrange them, core side up, in a baking dish large enough to hold the pears snugly.

Gently toss the crumbled gorgonzola, dried cranberries, and walnuts (and bacon, if using) together in a small bowl. Divide the mixture among the pears, mounding it on top of the indentation.

In the same small bowl, combine the apple cider, port, and brown sugar, stirring to dissolve the sugar. Pour the mixture over and around the pears. Bake the pears, basting occasionally with the cider mixture, for 30 minutes, or until tender. Set aside until warm or at room temperature.

Just before serving, whisk together the olive oil, ¼ cup of lemon juice, and ¼ cup of the basting liquid in a large bowl. Divide the arugula among 6 plates and top each with a pear half, Drizzle each pear with some of the basting liquid, sprinkle with salt, and serve warm.

Bon Appétit!