



**Pacific Northwest
Canned Pears**
Always ripe. Always ready.

Pear and Caramelized Walnut Salad

24 Servings

Ingredients

1 cup canola or vegetable oil
1 cup red wine vinegar
Kosher salt and freshly ground black pepper to taste
32 cups chopped romaine lettuce
8 cups mesclun greens or baby lettuces
4 cups Pacific Northwest Canned Pears, diced, in juice, drained
4 cups Caramelized Walnuts (recipe follows)
3 cups crumbled blue cheese

CARMELIZED WALNUTS

4 cups walnuts, coarsely chopped to make 1/4" pieces
3/4 cup granulated sugar

Method

To make the vinaigrette, whisk oil with vinegar in a non-reactive bowl. Season to taste with salt and pepper.

Combine the lettuces and pears in a large bowl. Add the vinaigrette and toss to evenly coat the ingredients. Scatter the nuts and cheese over the surface, toss again to distribute and serve immediately.

CARMELIZED WALNUTS

Bring 2 quarts water to a boil over high heat. Add walnuts and blanch 40 seconds. Remove pan from the heat and immediately drain the walnuts into a colander, shaking well to remove excess moisture.

In a large bowl, combine drained walnuts and sugar, stirring to evenly coat the nuts. Remove the nuts to a baking sheet lined with parchment paper and bake at 325 degrees F 8 to 10 minutes, or until golden brown.

Makes 4 cups

Servings

Makes 24 servings

Nutrition

Calories	340
Calories from Fat	238
Fat	28g
Saturated Fat	5g
Cholesterol	15mg
Sodium	250mg
Carbohydrate	19g
Dietary Fiber	4g
Sugar	13g
Protein	8g
Vitamin A	100% DV
Vitamin C	35% DV, Calcium: 15% DV
Potassium	9% DV
Iron	10% DV