



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## **PEAR AND GORGONZOLA SALAD WITH SALTED CARAMEL VINAIGRETTE**

4 perfectly ripe pears, 1/4 inch horizontal slices - *save tops*  
1/2 cup gorgonzola, crumbled  
2 cups baby arugula  
1/4 cup pomegranate seeds

### **THE STEPS:**

- Layer pear slices with a sprinkle of Gorgonzola and arugula until the pear is rebuilt
- Drizzle vinaigrette over pears.
- Sprinkle with nut gremolata and pomegranate seeds

### **SALTED CARAMEL VINAIGRETTE**

1/4 cup butter  
1/2 cup brown sugar  
1/4 cup white wine vinegar  
1 teaspoon Maldon sea salt flakes

### **THE STEPS:**

- Place a heavy bottom skillet over medium high heat.
- Add butter melting completely.
- Add brown sugar and stir to combine
- Heat until mixture begins to bubble.
- Stir in white wine vinegar and bring back to a boil.
- Thicken slightly then remove from heat and stir in Maldon salt
- Allow to cool for 3 minutes then serve.

### **MACADAMIA NUT GREMOLATA**

1/2 cup macadamia nuts, toasted  
1 clove of garlic

- Place ingredients in food processor and wizz until coarsely chopped

**THE LOVE:** I served this vinaigrette with pears and gorgonzola but it would be just as good with apples and chevre!