



Houmas House Salad

Saga blue cheese, fire-roasted pecans and organic greens tossed with cranberry vinaigrette and garnished with julienne pears

Serves 6

- 1/2 cup chopped pecans
- 1/4 cup dried cranberries
- 1/4 cup balsamic vinegar
- 1 tablespoon sugar
- 2 tablespoon Steen's Cane Syrup
- 1 cup blue cheese crumbled
- 1 cup vegetable oil
- salt and pepper to taste
- 10 cups mixed salad greens, rinsed and dried
- 2 Ripe pears, cored and sliced thinly

Preheat the oven to 350 degrees F. Spread the pecans out on a baking sheet in a single layer. Bake for 8 to 10 minutes in the oven, or until lightly toasted. In a mixing bowl, combine the cranberries, vinegar, sugar, Steen's Cane Syrup and blue cheese. Mix gently with a spoon while gradually adding oil, and season with salt and pepper. In a salad bowl, toss together the greens, pears, and enough of the cranberry mixture to coat. Sprinkle with pecans, and serve.