

## **SALAD – SPINACH WITH PEAR & BLUE CHEESE**

**(From the “Best of the Bay” Cookbook)**

1 lb or 1 bunch spinach, stems removed  
2 fresh ripe Bartlett pears, peeled, cored and sliced  
¼ cup walnut pieces  
2 Tbsp sweet sherry  
1/2 cup blue cheese, crumbled

Vinaigrette:

1/8 cup aged balsamic vinegar  
1 medium shallot, minced  
1 clove garlic, minced  
1 heaping tsp honey  
3 ½ Tbsp freshly squeezed lemon or lime juice  
1 tsp finely chopped fresh rosemary or herb of choice  
1 tsp Dijon mustard  
Sea salt and freshly ground pepper, to taste  
¼ cup cold pressed olive oil

Wash spinach leaves carefully and fry thoroughly. In large bowl, add spinach, walnuts and pears. In large bowl, whisk together all ingredients except oil. Slowly add oil and whisk again in order to emulsify the vinaigrette. Let sit for ½ hour, then strain the rosemary, shallot and garlic from the vinaigrette. When ready to serve pour dressing and sweet sherry over top of the spinach mixture and toss thoroughly. Garnish with cheese and serve.