

Arugula, Pear and Stilton Salad

BON APPÉTIT MARCH 1995

YieldServes 8

Ingredients

3/4 cup vegetable oil

6 tablespoons white wine vinegar

2 tablespoons minced shallots

8 cups lightly packed arugula (about 8 ounces), stems trimmed

6 small Bosc or Comice pears, halved, cored, thinly sliced

8 ounces Stilton cheese, crumbled

Preparation

Whisk oil, vinegar and shallot in medium bowl to blend. Season dressing with salt and pepper.

(Can be made 6 hours ahead. Let stand at room temperature.)

Combine arugula, pears and cheese in bowl. Add dressing and toss to coat.