

## Recipes



### Arugula and Pear Salad with Warm Maple Vinaigrette

Servings: 4

The sharp, tangy taste of the arugula pairs nicely with the smooth, amber sweetness of the maple syrup and the pears just love soaking in all that caramel flavor as much as you do!

#### Ingredients

##### Dressing

1/2 cup high quality apple cider vinegar  
2 tablespoons pure maple syrup  
1 tablespoon Dijon-style mustard  
Salt and pepper  
2/3 cup grapeseed oil

##### Salad

8 cups arugula leaves  
1 red Bartlett pear, unpeeled, sliced thin  
1/3 cup Gorgonzola cheese, crumbled



#### Directions

In a small saucepan, coated with DuPont™ Teflon® non-stick, heat the cider vinegar with the syrup over medium low and gently whisk in the mustard. Add a seasoning of salt and pepper to taste. Remove from the heat and transfer to a small bowl; let cool to room temperature. Whisk in the oil.

Compose the salad with the arugula, pear, and the cheese. Save extra dressing for another recipe.

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