Pear Blue Cheese Salad with Dijon Vinaigrette

Vinaigrette:                                                      Salad:

5 Tablespoons oil                                            2 Tablespoons butter

3 Tablespoons green onions                         1 cup pecan halves

2 Tablespoons white balsamic vinegar       1 Tablespoon sugar

1 Tablespoon Dijon mustard                         1/8 teaspoon salt

½ teaspoon salt                                                16 cups lettuce

¼ teaspoon pepper                                          3 pears, thinly sliced

                                                                             1 cup blue cheese (I used reduced fat)

Combine dressing ingredients.

In skillet, melt butter over medium heat.  Add pecans and cook 4-5 minutes.

Sprinkle sugar and salt over nuts.  Cook and stir 1 minutes longer.

Transfer to a bowl or cutting board to cool.

Combine salad, pears, blue cheese and pecans.