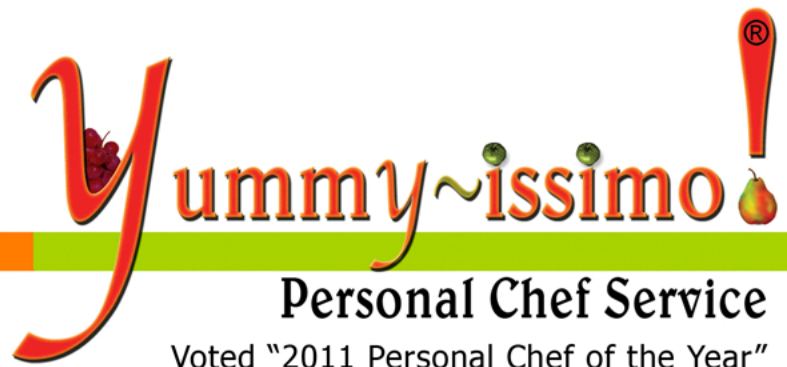


Pear, Prosciutto & Bleu Cheese Salad



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

Serves 8

6 ripe pears	1/4c butter	3T olive oil
salt and pepper	16 slices prosciutto	1/2c balsamic vinegar
1/2c sugar	4c arugula	4oz Bleu Cheese, crumbled

Peel pears, slice each pear into quarters, removing cores and then slice each pear in half again lengthwise. Season the pears with salt, pepper and sugar and toss well, coating each piece of fruit completely.

In large skillet melt butter over medium~high. Add pears and cook until the pears start to caramelize, about 2~3 minutes per side. Remove pears from skillet and set aside. Add prosciutto to skillet and quickly sauté until it starts to get crispy. Remove from heat and place prosciutto on paper towels to drain. Tear into large bite~sized pieces.

Toss the arugula with olive oil salt and pepper.

To serve, plate arugula and top with pears and prosciutto. Top with crumbled Bleu Cheese and drizzle with balsamic vinegar.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

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