

Endive Spears with Stilton Cheese, Toasted Pecans and Sautéed Pears

Ingredients

3 Tbsps. butter
2 Tbsps. sugar
2 pears, peeled and diced
1 clove garlic, chopped
1 tsp. red wine vinegar
1/4 tsp. salt
freshly ground black pepper
1 Tbsp. extra-virgin olive oil
1/2 cup Stilton cheese, crumbled (or any blue cheese)
25 endive spears
1/2 cup toasted pecans

Directions

In a large sauté pan, over medium heat add the butter and sugar. Add the diced pears and cook until well caramelized, approximately 8 minutes. *Can be done in advance and left at room temperature.*

In a small mixing bowl, whisk together the garlic, red wine vinegar, salt, ground pepper and olive oil. Add the mixture to the Stilton. Assemble the spears 1 by 1, starting with the cheese then the sautéed pear and topping them off with a toasted pecan. Arrange on a platter and serve.