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Crunchy Pear & Celery Salad

Prep Time: 25 mins

Total Time: 25 mins

Ingredients

- 4 stalk(s) celery, trimmed and cut in half crosswise
- 2 tablespoon vinegar, cider, or other fruit vinegar such as pear or raspberry
- 2 tablespoon honey
- 1/4 teaspoon salt
- 2 medium pear(s), red, ripe, preferably red bartlet or Anjou, diced
- 1 cup(s) cheese, cheddar, white, finely diced
- 1/2 cup(s) nuts, pecans, toasted, chopped
- pepper, black ground, to taste
- 6 piece(s) lettuce, butter, or other lettuce, large leaves

Preparation

1. Soak celery in a bowl of ice water for 15 minutes. Drain and pat dry. Cut into 1/2-inch pieces.
2. Whisk vinegar, honey and salt in a large bowl until blended. Add pears; gently stir to coat.
3. Add the celery, cheese and pecans; stir to combine. Season with pepper.
4. Divide the lettuce leaves among 6 plates and top with a portion of salad. Serve at room temperature or chilled.