



WEEKDAYS 1et/12pt/c



## Carla Hall's Local Winter Greens with New York State Pears and Cheddar

skill level	time	servings	cost
easy	1-30min	6	\$

Contributed by: [Carla Hall](#)

Carla tries to always shop local, and you should too. This salad is a great place to start.

### ingredients

4 medium heads Belgian Endive	2 medium Shallots (Finely Diced)
1 tablespoon Red Wine Vinegar	2 tablespoon Extra-Virgin Olive Oil
Freshly Ground Black Pepper	1 Bunch Watercress (thick stems trimmed and cut into 3 inch sprigs)
1 Large pear (thinly sliced)	1 tablespoon Chives (cut at an angle into 1/4 inch lengths)
1 tablespoon Flat Leaf Parsley (coarsely chopped)	1/3 cup Almonds (toasted and coarsely chopped)
1/4 cup Crumbled Aged NY Cheddar Cheese	

### kitchenware

- Chef's Knife
- Cutting Board
- Mixing Bowl
- Mixing Spoon
- Whisk

steps	ingredients per step	instructions
1	4 medium heads Belgian Endive	Remove the outer leaves of the endives and cut in half lengthwise. Cut into 1 inch thick slices on the bias.
2	2 medium Shallots (Finely Diced) 1 tablespoon Red Wine Vinegar 2 tablespoon Extra-Virgin Olive Oil Freshly Ground Black Pepper	Next mix the shallots, vinegar, and salt in a bowl. Set aside for 5 minutes to allow the flavors to marry. Whisk the olive oil into the vinegar mixture and season with pepper. Taste and adjust seasoning.
3	1 Bunch Watercress (thick stems trimmed and cut into 3 inch sprigs) 1 Large pear (thinly sliced) 1 tablespoon Chives (cut at an angle into 1/4 inch lengths) 1 tablespoon Flat Leaf Parsley (coarsely chopped)	Combine the endive, watercress, pear, chives, parsley and vinaigrette in a large bowl and toss to coat.
4	1/3 cup Almonds (toasted and coarsely chopped) 1/4 cup Crumbled Aged NY Cheddar Cheese	Arrange on a platter and top with the almonds and cheese.

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