

## Grilled Peach and Pecan Salad

Susan Price, MG

### Pecans

2 tsp. sugar  
1/4 tsp. ground cayenne pepper  
3/4 tsp. salt, divided  
1/4 cup pecans (purchased candied pecans work fine).

### Dressing

1 Tbs. extra-virgin olive oil  
1 Tbs. champagne wine vinegar  
1/2 shallot, minced  
1 Tbs. honey  
1 tsp. Dijon mustard

### Peaches

4 peaches, halved and pitted (use frozen if you must, but not canned)

### Salad

4 cups tender salad greens, trimmed (baby spinach and arugula make a great mix)  
1 Tbs. basil, julienned  
1/2 red onion, thinly sliced  
2 ounces soft goat cheese  
1/4 tsp. freshly ground black pepper

Heat grill to medium-high or oven to 350°.

1. In a small bowl, combine sugar, cayenne pepper and 1/2 tsp. salt. Coat pecans with cooking spray; add to the sugar mixture and toss to cover. Toast in oven, shaking frequently to avoid burning.
2. Meanwhile, in a small bowl, whisk together the next five ingredients and remaining salt. Set aside.

A great salad for company. Grilling the peaches intensifies their sweetness and lends a smoky flavor.



3. Coat peaches with cooking spray and grill 5 minutes, or until just softened. Let cool slightly.
4. Meanwhile in a large bowl, toss together the salad greens, basil, red onion and dressing; evenly divide among four plates.
5. Top each salad with 2 peach halves and sprinkle with one-fourth of the goat cheese and pecans. Season with pepper.

Note: To simplify this recipe when making for a larger group, add goat cheese, peaches (sliced into quarters) and pecans to the bowl with the mixed greens, lightly toss and serve.