



Wilted Greens with Pinot Pears

Prep time: 10 minutes / Cook time: 25 minutes

- 2 strips bacon
- 2 pears, cored and cut into wedges
- 1 tablespoon honey
- 1 teaspoon sherry vinegar
- ½ cup Mirassou California Pinot Noir
- 6 cups chopped greens such as red Swiss chard
- Salt and freshly ground pepper to taste
- ½ cup crumbled blue cheese



Cook bacon in a large skillet over medium heat until crisp. Remove from skillet and drain all but 1 tablespoon fat. Add pears, honey and vinegar; cook for 5 minutes or until lightly browned. Stir in wine; cook until wine is absorbed by pears. Stir in chard; cook and stir until they are just barely wilted. Season to taste with salt and pepper. Transfer to plates and top with crumbled bacon and blue cheese.

Makes 4 servings

Pairing Suggestion: The main cue in food and wine pairing is the type of sauce or spice used on each dish, so pair this salad with the same [Pinot Noir](#) used in the sauce.