

Tante Marie's Autumn Salad with Persimmons and Pecans

Ingredients

3 Tbs. sherry vinegar
2 tsp. Dijon mustard
2 shallots, peeled and minced
coarse salt and freshly ground pepper
5 Tbs. extra-virgin olive oil
3 ripe Fuyu persimmons (little firm persimmons)
3 ripe d'Anjou or other pears
1/2 pomegranate
4 bunches watercress or arugula
juice of 1 lime
1/2 lb. fresh pecans

Instructions

To prepare the vinaigrette, mix together in the bottom of a large bowl the sherry vinegar, mustard, shallots, salt and pepper. Whisk in the olive oil until emulsified.

Slice the persimmons and pears thinly. Place in a medium bowl and sprinkle with lime juice. Add the seeds of the pomegranate. Wash and trim the greens, place in a clean towel in the fridge until ready to use.

Place the nuts in a dry small frying pan, and toast over medium-high heat, tossing gently from time to time.

When ready to serve, toss the persimmon and pear slices lightly in the sherry vinaigrette and set aside. Then, toss the greens in the vinaigrette and arrange on six plates, arrange the persimmons on top of the greens and garnish with the nuts.

Serves 8.