**Baby Greens with Pecans and Smoked Bacon**Shaved Goat Cheese, and Honey Dijon Dressing

Serves 8

Spiced candied pecans:

1 ½ tsps. Chef John’s Signature Seasoning

½ tsp. cinnamon

¼ tsp. cayenne

2 cups pecan halves

½ cup powder sugar

2 cups canola oil

Dressing:

½ cup of Mayonnaise

2 Tbsps. Honey

2 Tbsps. Dijon Mustard

2 tsps. White Wine Vinegar

2 tsps. White Wine

1 tsp. Tarragon, chopped

Chef John’s Signature Seasoning, to taste

Salad:

8 cups baby greens

1 pear, thinly sliced

1 lb. smoked bacon, lardons (1/4 dice)

2-ounces Goat Cheese, frozen

½ cup Spiced Candied Pecans

Bacon:

1. Preheat oven to 375◦F
2. Slice Bacon into ¼ inch dice “lardons”.
3. Brown the bacon in oven for 12 to 15 minutes.

Spiced Candied Pecans:

1. Measure the Chef John’s Signature Seasoning, cinnamon, and cayenne pepper into a small bowl and mix well.
2. Bring a 2 quart sauce pan with 4 cups of water to a boil.
3. Holding the nuts in a sieve, dip pecans briefly into the boiling water, about 1 minute for large halves. Transfer to a large bowl with a little water clinging to them.
4. While the nuts are still hot and wet, add the powder sugar and toss well until all the sugar has melted.
5. In a deep saucepan, add 2 cups of canola oil and heat to 350°F.
6. Using a large slotted spoon, transfer a few nuts to the hot oil, allowing the foam to subside before adding another spoonful.
7. Fry in small batches until the nuts are medium brown, about 1 minute. Be careful not to over cook. Let cool slightly.
8. While nuts are warm sprinkle with about half of spice mix. Add more spice mix to taste.

Dressing:

Add all ingredients in mixing bowl. Whisk gently, season to taste. Chill before serving.

Plating:

1. Slice pears into wedges and squeeze fresh lemon over to prevent browning.
2. In a large bowl, toss the lettuce and pear with a light amount of dressing. Divide the salad onto plates.
3. Using a micro plainer shave the goat cheese over the salads.
4. Scatter the pecans and bacon on top and serve immediately.