

Brie, Pear and Onion Strudel on a Bed of Greens

1 Tablespoon vegetable oil
1 onion, sliced
1 tsp. sugar
1/4 cup chopped, toasted walnuts
2T chopped, dried cranberries
1/2 package frozen puff pastry, thawed
2 tsp. Dijon mustard
4 oz. Brie, thinly sliced
1 pear, peeled, cored and thinly sliced
1 egg, beaten

Salad:

6 cups torn frisee lettuce (I use mixed baby greens)
2 cups torn radicchio
3 T walnut oil or extra virgin olive oil
4 tsp. cider vinegar
1/4 tsp. sugar
pinch each of salt and pepper

1. In large skillet, heat oil over medium heat; cook onion and sugar until golden and soft, about 20 minutes. Stir in walnuts and cranberries. Set aside.
2. On lightly floured surface, roll out puff pastry into 9 X 13" rectangle. Spread mustard lengthwise along middle third of pastry. Spoon onion mixture over mustard; top with cheese and pear.
3. Starting at corner of 1 long edge of pastry, make diagonal cuts 1 inch apart almost to filling. Repeat on other side in opposite direction. Alternating strips from side to side, fold over filling to resemble a braid, brushing each strip with some of the egg to secure. Brush top with remaining egg. Transfer to parchment lined baking sheet.
4. Bake at 450 degrees F. for @ 25 minutes, until pastry is golden and pear is tender. Let cool slightly. (Make ahead. Cover loosely with foil and let stand at room temp. for up to 4 hours. Reheat to serve.) Cut into 8 slices.
5. Salad: In large bowl, toss greens. Whisk together oil, vinegar, sugar, salt and pepper. Pour over greens and divide among 8 plates. Top each with strudel.

Serves 8.