

SOUTHERN PEAR SALAD RECIPE

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Easy to follow, step-by-step, photo illustrated recipe shows you how to make this easy Pear Salad with mayonnaise. Printable recipe included.



Pear Salad is a southern classic, and so very easy to make.



At first glance, this may seem like a strange combination of ingredients, especially if you've never heard of it. But, it's very tasty. You just have to try it first.

The slight saltiness of the cheese, mixed with the sweetness of the pear and the cherry on top, plus the bit of mayonnaise, make for a unique taste experience that's hard to describe. Smile.

This was a quick dish that my wife liked to make. And, she made it often.

I was reminded of it when I took a bite out of a fresh pear a few days back. I hadn't had one in some time and it brought back great memories of having this pear salad years ago.

The name might throw you, because it's not really a salad like we often think of salads. I'm not even sure why it's called a salad. Smile.

Canned pears are needed, and that's what makes it so quick and easy. You'll see the rest in the photo's below. Just be aware that there are only a couple of small halves in each can this size. You can easily double the recipe if needed.

There is no baking, no cooking, nothing but assembly. Make it just before you're ready to serve it or the red liquid from the cherry on top will run out on the mayonnaise. Doesn't bother the taste, just the way it looks. Smile

Ready to give it a try? Alright then, let's head out to the kitchen, and... Let's Get Cooking!



Easy Pear Salad Recipe – You'll need these ingredients.



Grate just a small amount of cheddar cheese.

I like to buy the blocks of cheddar and grate my own. Those packages of pre-grated cheese come with a little bit of cornstarch on the cheese to keep it from sticking together. It also seems to be a bit

harder in texture. You don't need much.



Drain the juice off of the canned pears. Discard the juice.

Place the pear halves on a plate, then add just a dollop of mayonnaise on each half.



Sprinkle just a little of the grated cheese on top of the mayonnaise.



Place one maraschino cherry on top of each pear half. You're done!

How much easier can it get?



Enjoy!

Place the pears on a bed of lettuce and serve cold.

If you don't have a head of lettuce, you could just pretend you do by picking out the green pieces of lettuce that come in one of those bags of shredded lettuce for about a dollar. Like me.

I was trying to make it look better. Smile.