

Endive Pear Halloumi Salad with sherry vinaigrette

Halloumi is a Cypriot cheese that's salty and firm, and when you toss it in a hot grill pan, it browns and keeps its shape -- without melting. If you haven't tried it yet, you should.

Also, I'm a huge believer in the power of a mandoline, or v-slicer, to make hard fruits and vegetables look fancy. Do you have to run out and buy one? **ABSOLUTELY NOT.** But you just might find yourself eating more salads if you have one in your arsenal. Please, though, *always* use the safety guard. ([Here](#) is the Borner v-slicer I use, though more affordable ones are available, too.)

Makes 2 large servings or 4 side servings

4 slices Halloumi cheese (see head note), pat dry
2 heads endive, stems sliced off, leaves separated
1 bosc pear, unpeeled, sliced medium-thick (on a v-slicer, if you have one)
1 bulb fennel, cored, sliced thinly (on a v-slicer, if you have one)
1/2 to 1 small red chile, seeds and veins removed, if desired, sliced
1/4 cup dried cherries
Big handful of Italian parsley, chopped
2 tablespoon extra-virgin olive oil
2 teaspoons sherry vinegar

Heat a grill pan over medium-high heat. When hot, add cheese and cook until dark grill marks appear on the underside. Flip and cook until the other side gets marks, too.

On a good sized platter, layer the endive, pear, fennel, and cheese in haphazard stacks. Sprinkle with the chile, cherries, and parsley. Whisk the oil and vinegar in a small bowl and season with salt and pepper. (Watch the salt -- the cheese has plenty.) Drizzle on the salad.

Serve immediately.