

Endive Salad with Maytag Blue Cheese and Toasted Walnuts

Serves 4:

Ingredients

3 to 4 Belgian endives
1/2 cup walnuts
4 ounces blue cheese (preferably Maytag), crumbled

Champagne Vinaigrette:

1 shallot
3 tablespoons of champagne vinegar
kosher salt and freshly ground black pepper
2 tablespoons of chopped tarragon leaves
1/3 to 1/2 cup of walnut oil

Preparation

Chop 3 to 4 Belgian endives into thick slices, discarding the core end.
Rinse well and spin in a salad spinner until very dry.

In a dry skillet over medium low heat, toast walnuts.
Toss nuts often, being careful not to burn them.
They're done when they start to smell fragrant.
Cool them slightly and then give them a rough chop.

Make Champagne Vinaigrette: finely mince shallot and add to champagne vinegar.
Let stand for a few minutes to allow shallot to soften.
Add a pinch of kosher salt, several grinds of fresh black pepper, and chopped tarragon leaves.
Slowly whisk in 1/3 to 1/2 cup of walnut oil, depending on the amount of acid you prefer.
Taste and adjust seasoning, if necessary.

Toss together endives, chopped walnuts, and four ounces of crumbled blue cheese.
Pour the vinaigrette over all and toss well; serve this crunchy salad on a pretty plate.