

# ELEGANT ENDIVES

This recipe is from Erika Lenkert's book, *The Last-Minute Party Girl: Fashionable, Fearless, and Foolishly Simple Entertaining*.

This is about as easy as entertaining gets, with big bonus points for its refined presentation and luscious flavors. You can use one of our many local honeys, locally produced artisanal blue cheeses, and even Tierra Farms nuts - locally roasted - to create this simple appetizer.

1 head endive  
1 cup blue cheese, crumbled  
1/2 cup spiced nuts, chopped  
3 tablespoons honey

## To spice nuts:

2 tablespoons unsalted butter  
1 tablespoon sugar  
Pinch cayenne  
Pinch freshly ground black pepper  
1 cup pecans or walnuts

Slice off the base of the endive and separate the endive leaves, carefully pulling them off at the base so they're intact.

Lay the leaves on a large serving tray in a decorative pattern — such as concentric circles or diagonal rows.

Fill the base of each leaf (the strongest and whitest part) with a heaping teaspoon of blue cheese crumbles. Sprinkle each with spiced nuts and top with a drop or two of honey.

## To Spice Nuts:

In a small saucepan melt the butter over moderate heat, add the sugar (and spiced if you wish), and stir until the sugar's dissolved. Add the nuts, stirring until golden, 2 to 4 minutes.

Transfer the nuts to a bowl to cool.

Makes 1 cup.

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# Shopping List

Elegant Endives

Ingredients	Wieght or Volume	PLU #
endive	1 head	_____
blue cheese, crumbled	1 cup	_____
spiced nuts, chopped	1/2 cup	_____
honey	3 tablespoons	_____
<u>To spice nuts:</u>		
unsalted butter	2 tablespoons	_____
sugar	1 tablespoon	_____
cayenne	Pinch	_____
freshly ground black pepper	Pinch	_____
pecans or walnuts	1 cup	_____

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