

ENDIVE SPEARS WITH BLUE CHEESE, WALNUTS & TRIPLE BERRY VINAIGRETTE



EMILY G'S™
JAM OF LOVE

3 large heads of endive
4 oz of blue cheese, crumbled
1 c walnuts, chopped
Emily G's Triple Berry Vinaigrette (recipe below)

Mix walnuts and blue cheese together. Trim the endive ends and separate the leaves. Spread endive on a platter. Fill each spear with 1 T of walnut and blue cheese mixture. Drizzle spears with Emily G's Triple Berry Vinaigrette.

TRIPLE BERRY VINAIGRETTE

1/4 c **Emily G's Triple Berry Jam**
1 T extra virgin olive oil
1 T red wine vinegar
1/4 t kosher salt
pinch freshly ground pepper
1 T shallot, minced (optional)

Place jam in a microwave safe bowl and heat for 10 seconds. Whisk in remaining ingredients until completely combined. Cool to room temperature.