

BEET GORGONZOLA SALAD

Thanks to Doug Horgan, *BOWA*



INGREDIENTS

- 2 bunches beets
- 1 large shallot diced finely
- 3/4 cup walnuts raw and unsalted
- 4 endive
- 6 ounces gorgonzola cheese cubed
- Salt and pepper to taste
- Balsamic vinaigrette



RECIPE NOTE

Can make salad 1-2 days ahead and assemble just before serving.



PREPARATION

1. Clean and trim beets. Put into large pot of boiling water and cook until tender. If desired, use two different colors of beets, but cook separately.
2. If not sweet tasting, put diced shallot into bowl with cold water for 15 minutes, drain then set aside.
3. Lightly toast walnuts in toaster oven or in skillet on stove top. Once cool enough to handle, lightly break walnuts with fingers or chop roughly.
4. When beets have finished cooking and are cooled enough to handle, peel and dice into small bite-size pieces.
5. Clean and trim endive. Cut off bottom and carefully pull apart individual leaves. Set one by one on a platter, reserving the rest of leaves for refilling.
6. If using 2 different colored beets, set lighter color aside. Put beets, shallots, walnuts, cheese, and salt and pepper into bowl. Add balsamic vinaigrette, use sparingly so coated but not dripping.
7. Gently toss. Now add the lighter colored beets if using. Place a small spoonful of salad into each endive leaf.