

## Endive Salad with Oranges and Blue Cheese

From America's Test Kitchen

Video Link to Recipe: <https://www.youtube.com/watch?v=Ko95LSL1K8>

### Ingredients

#### *Salad*

- 4 heads Belgian endive (4 ounces each), root end trimmed and leaves separated
- 2 oranges
- 1 tablespoon orange juice squeezed from orange membrane
- ½ red onion, sliced thin
- 2 tablespoons red wine vinegar\*
- 2 tablespoons extra-virgin olive oil
- ¼ teaspoon salt

#### *Dressing*

- 1 tablespoon honey
- 1 tablespoon extra-virgin olive oil
- ½ cup crumbled blue cheese
- ½ toasted walnuts, rough chopped
- ¼ teaspoon salt
- ¼ teaspoon pepper

#### Preparation:

1. In a medium bowl, zest one orange until you have 1-1/2 teaspoons of zest.
2. Cut skin and pith from both oranges and separate orange wedges from membrane (watch video). This is called "[citrus supreme](#)." Add the orange wedges to bowl with zest.
3. Squeeze membrane over bowl with orange zest to capture 1 tablespoon of juice.
4. Cut red onion in half and cut off root and stem end. Using lines on onion, cut into thin wedges. Add to bowl with orange wedges.
5. Add red wine vinegar, extra-virgin olive and salt to bowl; toss. Set aside for 30 minutes to let flavors meld and allow the vinaigrette to soften the harsh bit of the onion.
6. Into the bowl containing the orange zest and juice, add the honey and extra-virgin olive oil; whisk together.
7. Add crumbled blue cheese and toasted walnuts to dressing; stir to combine.
8. Tear leaves off of endive and place in bowl containing orange wedges and onion. Season with salt and pepper. Toss to combine.
9. Place endive on large platter top spoon blue cheese and walnut dressing on top.

Donna's Note – You can [soak the onion wedges](#) in plain cold or ice water to reduce their strong flavor.