

Salt and Serenity

Blood Orange and Endive Salad

Serves 4

Smoked Spiced Nuts

- 1 ½ cups shelled pistachios
- 1 ½ cups raw almonds
- 1 egg white
- ¼ cup white sugar
- 2 teaspoons Kosher salt
- ¼ teaspoon freshly ground black pepper
- 2 teaspoons smoked paprika

Blood Orange Vinaigrette

- Zest of 1 blood orange
- 1/3 cup freshly squeezed blood orange juice (from 1-2 medium blood oranges)
- 2 tablespoons sherry or red wine vinegar
- 1 small shallot, finely diced
- 1 teaspoon grainy Dijon mustard
- 2 teaspoons honey
- ½ teaspoon Kosher salt
- ¼ teaspoon freshly ground black pepper
- ½ cup extra virgin olive oil

- 2 heads Belgian Endive, cut lengthwise into 6-8 wedges
- 1 large Boston lettuce, washed and torn into bite sized pieces
- 2 blood oranges
- ¼ cup dried cherries
- 2 ounces Manchego or Parmesan Cheese, sliced thinly with vegetable peeler

1. Make smoked spiced nuts: Preheat oven to 350°F. In a small bowl toss together sugar, salt, black pepper and smoked paprika. Set aside. In a large bowl, whisk egg white until frothy. Add pistachios and almonds and mix until evenly coated with egg white. Add spice mixture and stir until well coated. Spread evenly on parchment lined baking sheet and bake for about 15-20 minutes. Remove from oven and allow to thoroughly cool. Break apart nut clusters measure out 1/3 cup to use for tonight's salad. Store

remainder of nuts in airtight container at room temperature, for another use. They will keep for up to 3 weeks.

2. Make dressing: In a medium sized bowl whisk together blood orange zest, juice, vinegar, shallot, mustard, honey, salt and pepper. Slowly drizzle in olive oil while whisking. Pour dressing into jar and set aside. (You will only need about ¼ cup for salad- the rest can be stored in the fridge for up to 2 weeks)
3. Slice the top and bottom of remaining oranges with a sharp paring knife. Set one of the flat sides on cutting board. From top to bottom, following the curve of the fruit, cut away peel and white pith. Trim off any remaining pith. Holding the orange over a bowl, cut along both sides of each segment, staying close to the membrane, to release blood orange segments; set aside.
4. On a large platter, make a bed of torn Boston lettuce. Arrange Belgian endive wedges on top of Boston lettuce. Scatter blood orange segments, dried cherries and 1/3 cup smoked spiced nuts over salad. Drizzle with about ¼ cup dressing. Garnish with shaved Manchego or Parmesan Cheese. Serve.