

PARMESAN WALNUT ON ENDIVE

SERVES 10–12 Adapted from *Inspired Cooking*, First Presbyterian Church

Slice Parmesan $\frac{1}{8}$ inch thick and then chop into cubes to yield approx 1 cup.

Mash garlic with salt to form a paste. Whisk together garlic paste, mayonnaise, lemon juice, and olive oil in mixing bowl. Stir in Parmesan and celery.

Trim endives and separate leaves. Stir walnuts and parsley into salad. Scoop about 1 tbsp salad onto each endive leaf and serve.

DEEDEE'S NOTES:

- Recipe may be prepared a day in advance except for the walnuts. Cover and chill. Add walnuts prior to serving.
- Endive leaves may be prepped a day in advance. Cover and chill.
- I like leftovers as a snack or mixed in a green salad.
- Increases well.

INGREDIENTS

1 4-oz wedge Parmesan
1 small clove garlic, minced
 $\frac{1}{2}$ tsp salt
1 tbsp mayonnaise
2 tbsp fresh lemon juice
2 tbsp olive oil
 $\frac{1}{2}$ cup finely chopped celery
4 Belgian endives
1 cup finely chopped, lightly
toasted walnuts
 $\frac{1}{4}$ cup finely chopped Italian
parsley

