

Recipes

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STUFFED ENDIVE SPEARS

1/4 CUP LEMON JUICE
1/4 CUP RED ONION
2 TBLS. DILL
1 TBLS DIJON
1/2 CUP OLIVE OIL
24 BELGIAN ENDIVE LEAVES
8 OZ. SMOKED SALMON
FRESH DILL

WHISK THE LEMON JUICE, ONION, DILL AND DIJON MUSTARD TOGETHER, GRADUALLY WHISK IN THE OLIVE OIL. PLACE THE SALMON STRIPS INTO EACH CAVITY OF THE ENDIVE. DRIZZLE WITH THE VINAIGRETTE.



AS Seen on KMID
COOKING DEMO 5-25-02

