

## Endive Bites

### Ingredients

- Sherry Dressing:
- 2 tablespoons Spanish extra-virgin olive oil
- 1/2 tablespoon Sherry vinegar
- Sea salt to taste
- Salad:
- 3-4 Belgian endives, trimmed and reserving the largest leaves, about 20
- 2-3 oranges, peeled and cut into segments
- 4 ounces goat cheese
- 4 ounces sliced almond
- Sherry dressing
- Chives, minced
- Sea salt

### Preparation

- Sherry Dressing:
- 1 Whisk together the Sherry vinegar, olive oil and salt in a bowl. Set aside.
- Salad
- 1 Top each endive leaf with orange segments. Crumble a bit of goat cheese over top and sprinkle with almond slices. Drizzle with a bit of Sherry dressing and sprinkle with chives.