

Elsie's Favorite Holiday Recipe

WINTER SALAD WITH BELGIAN ENDIVE, HARICOTS VERTS AND TOASTED HAZELNUTS

INGREDIENTS:

- 4 to 5 small heads of bibb lettuce, in bite-size pieces
- 4 pieces Belgian endive
- 1/2 pound haricots verts or small, tender green beans, tailed
- 1 large roasted red pepper, cut into julienne
- Mache or watercress
- Snipped fresh chives
- 1/2 cup blanched and toasted hazelnuts, coarsely chopped
- Lemon vinaigrette

DIRECTIONS:

- Place the bibb lettuce and Belgian endive pieces in a large salad bowl.
- Blanch the green beans in a 4-quart pot of boiling and salted water for 2 minutes or until almost tender but still firm to the bite. Drain and plunge into a bowl of ice water for 4 to 5 minutes. Drain, and dry on toweling.
- Scatter the beans on top of the greens, add julienne roasted red peppers. Top with 2 cups mache or watercress leaves. Garnish with chives and scatter the hazelnuts over the top. If desired, hazelnuts may be warmed in a toaster oven or regular oven. Toss with lemon vinaigrette and serve.