

Arug'and Rad' Salad

8 ounces walnut halves
4 teaspoons vegetable oil
2 heads radicchio, quartered
3 teaspoons minced shallots
1 teaspoon minced garlic
1 teaspoon orange zest
½ cup orange juice
4 tablespoons rice wine vinegar
2 tablespoons apple cider vinegar
2 teaspoons honey
1 cup walnut oil (could use a bit less)
½ teaspoon kosher salt
¼ teaspoon fresh ground black pepper
16 cups baby arugula, washed and patted dry
2 heads of Belgian endive, washed, patted dry, and separated into spears
8 ounces Danish blue cheese, crumbled

Preheat oven to 300 degrees F

Spread the walnuts on a baking sheet and bake, stirring once, until fragrant and lightly toasted, 5 to 7 minutes. Remove from oven and let cool.

Heat 2 teaspoons of the vegetable oil in a large skillet, over medium-high heat. Add the radicchio and cook until soft, about 2 minutes on each side. Remove the pan and drain on paper towels. Cool, then remove and discard cores. Cut into strips.

Add the remaining 2 teaspoons of vegetable oil to the skillet. Add the shallots and cook until soft, about 1 minute. Add the garlic and orange zest and cook for 30 seconds. Add the orange juice and reduce by half, about 1 minute. Remove from the heat and pour the mixture into a bowl.

Add the rice wine and apple cider vinegars and honey and whisk. Slowly drizzle in the walnut oil and whisk until blended and slightly thickened. Add one (1) cup of walnuts, salt and pepper, and whisk well.

Combine the arugula, radicchio strips, and endive in a large salad bowl and toss with the walnut dressing. Divide the salad among 12 plates. Top with the remaining walnuts and cheese and serve.

12 servings

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