

ENDIVE *with* BUTTERMILK BLUE[®], CAMELIZED ONIONS *and* FIG JAM

Adapted from Joanne Weir, Chef/Cookbook Author

Yield: Approx. 3 dozen

method:

- Warm olive oil in a large skillet over moderate heat.
- Add onions and thyme, season with salt and pepper, and cook until onions are soft and caramelized, stirring occasionally, about 30 - 40 minutes (this mixture can be made a day in advance and refrigerated).
- Cut ½ inch off the bottom of each head of endive and discard outer spears. Separate spears, rinse, dry, and store in a single layer under damp towels for up to 4 hours.
- Fill the base of each endive spear with the warmed caramelized onion mixture, distributing evenly.
- Top each spear with ½ teaspoon **Buttermilk Blue[®]** and a dollop of fig jam.

ingredients:

- 3 tablespoons extra virgin olive oil
- 3 medium yellow onions, thinly sliced
- ½ teaspoon fresh thyme, minced
- Salt and freshly ground black pepper
- 4 large bulbs endive
- 4 ounces **Buttermilk Blue[®]**, crumbled
- ½ cup fig jam