



Endive, Mache and Radish Salad with Champagne Vinaigrette

Ingredients:

1 ½ pound (6 heads) Belgian endive

8 ounces mâche, about 8 cups trimmed

1 bunch (12 pound) radishes

½ cup extra virgin olive oil

1 shallot, peeled and quartered

1 tablespoon Dijon mustard

¼ cup champagne vinegar

½ cup champagne or dry sparkling wine



Directions:

- **Chop endive crosswise into 1 inch pieces.**
- **Cut radishes in half and then slice thinly.**
- **Toss endive, mâche and radishes together in a large bowl and set aside.**
- **Combine all dressing ingredients in a blender and blend until smooth.**
- **Season with salt and pepper to taste.**
- **Toss dressing into salad and serve immediately.**