

Endive Cups with Candied Pecans and Blue Cheese.

4 bunches endive, leaves separated and rinsed well

1/2 cup blue cheese, crumbled

2 cup candied pecans (see recipe)

4 tablespoons Balsamic Glaze

Salt and freshly ground black pepper

Arrange endive leaves on a serving platter. Top with candied nuts and blue cheese. Season, to taste, with salt and black pepper. Drizzle Balsamic glaze over endive cups and serve.