GRILLED ASPARAGUS IN BELGIAN ENDIVE
with Prosciutto, Sun Dried Tomato and Goat Cheese

Serves 12

FOR THE VINAIGRETTE

1 each	Shallots, chopped finely
2 tablespoons	Sherry Vinegar
4 ounces	Dijon Mustard
1 teaspoon	Tarragon, chopped
1/2 cup	Olive Oil
To Taste	Salt and Pepper

Combine all the ingredients for the vinaigrette in a small bowl. Whisk the ingredients to combine. Slowly add the olive oil while continuing to whisk. Season with salt and pepper.

FOR THE ASPARAGUS

12 pieces	Medium Asparagus, cut into pieces the same size as the Endive
¼ cup	Vinaigrette from above recipe (reserve remaining to finish)
10 pieces	Prosciutto, sliced very thin and cut into strips
¼ cup	Sun Dried Tomatoes, Soft and cut Julianne
2 each	Belgian Endive, leaves seperated
3 ounces	Goat Cheese, crumbled

1.Heat grill or grill pan over high heat.

2.Cut the top off the asparagus so it is the same size as the endive leaves and toss the asparagus with the Vinaigrette. Grill the asparagus until just cooked through cool to room temperature.

3. Place into Endive leaves, lay slice of prosciutto on the asparagus.

4. Sprinkle the Tomatoes and Goat Cheese evenly over the asparagus.

5. Drizzle with the vinaigrette. Serve.

Executive Chef ~ Jamie West