

Winter White Salad with Cilantro-Lemon Vinaigrette Accented with Zesty Citrus Pickled Shrimp

SERVES: 4-6 meal portions, 8-10 small plates

PREP TIME: 25 minutes

TOTAL TIME: 25 minute

INGREDIENTS

- 2 Tbsp. shallot, coarsely chopped
- 2 tsp. garlic, coarsely chopped
- ½ cup cilantro leaves, loosely packed *
- ½ cup GC Napa Valley Natural Buttery Proprietary Blend Extra Virgin Olive Oil
- 2 Tbsp. rice wine vinegar
- 1 tsp. lemon zest
- 2 Tbsp. lemon juice, fresh
- 2½ Tbsp. GC Napa Valley Natural Orange Infused Honey
- 1 tsp. GC Napa Valley Natural Lime Finishing Sea Salt
- ¼ tsp. GC Napa Valley Natural Lemon Tellicherry Pepper

* Can substitute parsley or herb blend

INGREDIENTS: WINTER WHITE SALAD

- 3 Belgian endive heads, sliced thin
- 1 lb. frisée heads (curly endive), torn into bite-size pieces

- 2 celery stalks, sliced thin on the bias
 - 2 Granny Smith apples, cored, sliced ¼" pieces, then diced
 - 2 oz. Parmesan cheese, large shavings ½" - 1" wide
 - 1 tsp. GC Napa Valley Natural Lemon Tellicherry Pepper
- See Recipe: Zesty Citrus Pickled Shrimp



TO PREPARE

- Cilantro-Lemon Vinaigrette: Put ingredients into a blender, blend until emulsified and allow to sit for 30 minutes at room temperature.
- In a large bowl toss the endive and frisée together. Just before service dress the greens with the Cilantro- Lemon Vinaigrette ensuring a little dressing is on all leaves.
- In separate bowls put the sliced celery and dices apples.
- Using a potato peeler, make large shavings of parmesan cheese..

TO SERVE

Arrange dressed greens on a plate. Top with celery and apple. Garnish with Parmesan cheese shavings and sprinkling of Lemon Tellicherry Pepper. Arrange a few Zesty Citrus Pickled Shrimp on top of the Winter White Salad for a stunning presentation.

WINE PAIRING

2014 Pietro Family Cellars Sauvignon Blanc, Napa Valley

The citrus notes of the wine create a sublime tasting experience with the Winter White Salad.

SHOPPING LIST

- 1 medium shallot
- 1 garlic bulb
- 1 bunch cilantro
- 1 lemon
- 3 Belgian endive heads
- 1 lb. frisée (curly endive)
- 1 bunch celery
- 2 Granny Smith apples
- 1 wedge 4 oz. Parmesan cheese

FROM YOUR PANTRY

- 1 bottle rice wine vinegar



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