

MONTICELLO VINEYARDS

Rosé of Syrah

FOOD PAIRING SUGGESTION

ENDIVE SPEARS WITH POMEGRANATE

INGREDIENTS

4 Endive (Separate into spears)
1 Package of Goat Cheese
½ lb. Spicy Pecan Halves (See Recipe)
1 Pomegranate
Honey

FOR SPICED PECANS

½ lb. pecan halves
3 T butter melted
2 tsp salt
2 T Worcestershire
½ tsp cayenne
½ tsp cinnamon
Dash hot pepper sauce



Preheat oven to 275 degrees. Mix all ingredients except pecans. Pour mixture over pecans in a bowl and mix well. Place on baking sheet and roast uncovered for 45 minutes, stirring frequently. Turn oven off and leave pecans in oven for 15 minutes.

Wash and dry endive thoroughly. Lay endive spears on a platter or casserole dish. Starting with the thick end, spread goat cheese across. Sprinkle with pomegranate seeds. Top with about three pecan halves per spear. Drizzle with honey.

MAKES 4-6 SERVINGS