

This month's picks

1. Endive salad with bacon, gorgonzola, and avocado
2. Greek-style lemon potatoes
3. Meyer lemon-crab salad
4. Mexican chocolate pots de crème



February favorites

Recipes from our readers, tested in *Sunset's* kitchen

BY JESSICA BATTILANA AND MOLLY WATSON PHOTOGRAPHS BY ANNABELLE BREakey

Endive salad with bacon, gorgonzola, and avocado

Samantha Saffir, Santa Monica

This salad makes great use of the excellent endive and avocados in the markets this time of year. Plus it has just enough richness to satisfy cold-weather appetites.

PREP AND COOK TIME 20 minutes

MAKES 4 to 6 servings

NOTES We like to toss this salad together for a casual presentation, but if you want to dress it up for a dinner party, keep the endive leaves whole, arrange them on

a platter, fill them with the avocado-bacon-gorgonzola mixture, and drizzle with vinaigrette.

5 slices (about 5 oz.) thick-cut bacon

4 large heads Belgian endive, trimmed and coarsely chopped

2 ripe avocados, chopped

½ cup gorgonzola cheese, crumbled

2 tbsp. minced shallot

1 tbsp. sherry vinegar

¼ cup extra-virgin olive oil

1. In a large frying pan over medium-high heat, cook bacon, turning once, until

crisp and brown, about 6 minutes total. Remove bacon from pan and drain on paper towels, then crumble into small pieces.

2. In a medium serving bowl, combine bacon, endive, avocado, and gorgonzola. Set aside. In a small bowl, whisk together shallot and vinegar. Gradually drizzle in olive oil, whisking, until dressing is emulsified. Pour vinaigrette over salad and toss to coat. Serve immediately.

PER SERVING 322 CAL., 87% (279 CAL.) FROM FAT; 7 G PROTEIN; 31 G FAT (7.4 G SAT.); 8.3 G CARBO (2.8 G FIBER); 295 MG SODIUM; 17 MG CHOL.

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