



WINTER SALAD

BY CATHERINE NEVILLE

Yield: 4 servings

- 1 4-oz package VOLPI Sopressa
- 2 cups dry red wine
- 2 tsp Dijon mustard
- Salt and freshly ground black pepper
- 1 cup extra-virgin olive oil
- fresh or dry herbs, as you wish
- 2 cups mixed torn lettuces – Boston bibb, Romaine, red leaf, etc.
- 1 cup arugula
- 2 heads endive, sliced
- ½ cup chopped radicchio
- 1 carrot, ribboned with a veggie peeler
- ½ cup chopped walnuts
- ½ cup dried cherries
- ½ cup good quality blue cheese like Stilton

| Preparation |

Preheat oven to 325 degrees. Line two rimmed baking sheets with parchment paper and evenly distribute VOLPI Sopressa slices. Bake in the oven until the edges begin to curl, about 10 minutes. Allow to cool.

Meanwhile, in a small pan, simmer wine over medium-high heat until reduced by at least half. Pour half of the reduced wine into a jar with salt and pepper to taste. Add mustard, oil and any herbs you like – oregano, basil, tarragon, etc. – put a lid on the jar and shake until emulsified. Taste and adjust – if it needs more wine, add a bit more. Set aside.

In a salad bowl, arrange lettuces, arugula, sliced endive and radicchio, tossing to evenly distribute. Scatter walnuts and cherries on top. Break salami into shards and scatter on top and then crumble blue cheese over. Serve with red wine dressing on the side. Wonderful accompanied by warm bread and good quality butter.