



WEYERBACHER BREWING COMPANY

EASTON, PENNSYLVANIA

Belgian Endive with Gruyère and Prosciutto

- 3½ cups water
- ¾ cup Weyerbacher Merry Monks, or similar golden Belgian ale
- 2 tablespoons apple cider vinegar
- 1 teaspoon salt, plus more for seasoning
- 6 heads Belgian white endive
- Freshly ground black pepper
- 4 ounces sliced Gruyère, cut into 12 strips
- 6 slices prosciutto or similar dry ham, cut in half lengthwise

A Few Beers to Try with This Recipe

- *Boulevard Long Strange Tripel*
- *Captain Lawrence Xtra Gold*
- *Flying Fish Exit 4*
- *New Belgium Trippel Belgian Style Ale*
- *Victory Golden Monkey*
- *Weyerbacher Merry Monks*

This relatively simple recipe will impress your guests with its harder-than-it-looks presentation. For this recipe, a Belgian-style abbey tripel comes in handy and keeps a theme of national unity. Belgian endive is called “white gold” by natives, who use the tangy, leafy vegetable in just about everything from soup to entrées. In this recipe, it provides a fresh, crisp base for the rich ham and cheese.

1 Preheat the oven to 400°F.

2 Bring the water, beer, vinegar, and salt to a simmer in a medium pot. Add the whole endive and simmer until just tender, 4 to 6 minutes. Drain the endive, allow to cool slightly, and then cut each head in half lengthwise. Season with salt and pepper to taste.

3 Lay a strip of cheese over the cut side of each endive half, and then wrap a slice of prosciutto around the endive and place it in a medium baking dish. You will have 12 wrapped endive bundles.

4 Bake the wrapped endive for about 10 minutes, or until the cheese melts and the ham is crispy on top. Serve warm.

Makes 6 servings

