



Ingredients

- * 1 cup toasted macadamia nuts
- * 1 pint Michigan strawberries, washed and drained
- * 1/3 cup balsamic vinegar
- * 1 cup vegetable oil
- * salt and pepper
- * 1 large head Bibb lettuce, washed and dried
- * 4 large Belgian endive, washed and dried

Directions

1. Split the macadamia nuts in half and set aside. Stem strawberries and slice about 1/4 inch thick.
2. Using a food processor, puree 2/3 cup of the sliced strawberries with the vinegar.
3. Add the oil and process for 30 to 40 seconds until the dressing is well combined.
4. Season with salt and pepper. If the Berries are not sweet, add a teaspoon or two of Sugar.
5. Put 2 leaves of Bibb lettuce on each of 8 chilled plates.
6. Arrange 7 leaves of Endive on top, like spokes in a wheel.
7. Fan out 8 slices of strawberries in the center.
8. If assembling ahead, cover with plastic wrap and refrigerate plates.
9. Just before serving, spoon 3 to 4 tablespoons dressing over the strawberries and top with the toasted nuts.
10. The dressing can be made ahead, covered and refrigerated for up to 2 days.