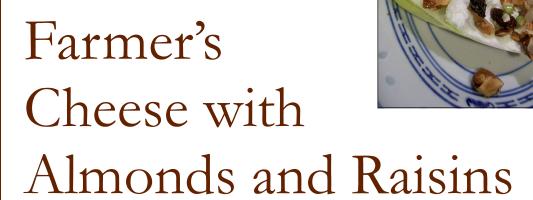
Very tasty and gourmet, these easy appetizers were inspired by a recipe in Real Simple magazine. An easy makeover involved changing Farmer's Cheese for Ricotta Cheese and adding green onion and salt to the cheese for more flavor.

Serves 3-4



1/4 c. roasted unsalted almonds
1/4 c. golden or regular raisins
2 Tbs. green onion, finely chopped, divided
1-1/2 Tbs. olive oil
Pinch kosher salt
Pinch pepper
2 endive heads
3/4 c. Friendship Farmer's or Hoop Cheese*

Roughly chop almonds.

Combine them in a small bowl with raisins, 1 Tbs. green onions, olive oil, salt and pepper. Trim the ends from endives and separate the leaves.

Arrange the leaves on a plate.

In another small bowl, combine Farmer's cheese with 1 Tbs. green onions and another pinch of salt. Add a small amount of SCD legal plain yogurt if it seems dry.

Top each endive leaf with a dollop of cheese mixture and a spoonful of the almond mixture.

*Check this website for local sources of Friendship Farmer's Cheese: http://www.scdiet.org/8resources/ drycurd_sources.html