

Grilled & Chilled Peach Kale Salad

Delicate Cilantro Lime Dressing

Ingredients

Salad

- 4 Grilled Peaches** (quartered and grilled until blackened)
- 1 Cucumber** (peeled and diced large)
- 1 Bunch Kale** (de-ribbed and roughly chopped)
- 3 Large Radishes** (thinly sliced)
- Pickled Onion** (recipe below)

Dressing

- 4 Limes Juiced**
- ½ Bunch Cilantro**
- 1 TB Vegetable Oil**
- Large Pinch Salt & Pepper**

Pickled Onion

- ½ Onion**
- 1 Cup Red Wine Vinegar**
- 1 tsp Salt**

Instructions

Pickled Onion

1. Slice ½ Onion
2. Add onion, vinegar and salt to a small saucepan.
3. Simmer on medium heat for 5 minutes
4. Shock the onion in cold water

Dressing

1. Pulse lime juice and cilantro in a blender about 4 times.
2. Add oil and blend until smooth
3. Add a large pinch of salt and pepper. Taste and adjust.

Assembly

1. In a mixing bowl, add kale, cucumber, and peaches.
2. Dress so all Kale is coated and rest for 10 minutes
3. Plate then add radishes and pickled onion
4. Add more dressing if desired

Petite Twice Baked Red Potato

Ingredients

- 4 Large Red Potatoes**
- $\frac{3}{4}$ cup Cream Cheese**
- 1 cup Shredded Cheddar cheese**
- $\frac{1}{4}$ of onion** (finely chopped)
- Salt and pepper to taste**

Instructions

1. Bake Potatoes at 350 until fork tender
2. Chill until you can handle
3. Filling
 - a. Scoop out potato insides into a mixing bowl
 - i. Leave some on the skins for support
 - b. Mash potato insides with cream cheese and cheddar
 - c. Add onion
 - d. Add large pinch of salt
 - e. Taste and adjust seasoning
 - f. Fill potato skins with about 2 TBS of filling
 - g. Place on oiled baking sheet
 - h. Run a fork through the top to make rough
4. Bake at 350 for 15 minutes or until golden brown.

Kris's Krispy Fried Zucchini

Carrot/Plum Dipping Sauce

Ingredients

Zucchini

2 Zucchini (sliced on the bias)

1 Cup Flour

6 Eggs (beaten)

½ Cup Milk

1 Cup Italian Style Seasoned Bread Crumbs

Oil for frying (about ½ inch in shallow pan)

Dipping Sauce

4 Carrots (boiled until super soft)

4 Plums (blanched and peeled)

1 TBS Salt

¾ Raw Habanero Pepper

Instructions

Zucchini

1. Preheat oil in a frying pan.
2. Beat Eggs and Milk to create egg wash
3. Place egg wash, flour and bread crumbs in 3 separate shallow dishes
4. Dip zucchini slice **FLOUR, EGG, BREAD CRUMBS**
5. Repeat for each slice
6. Place the coated zucchini in oil.
7. Cook about 2 to 3 minutes or until crispy and golden brown on both sides.

Dipping Sauce

1. Place cooked carrots, peeled plums, salt and Habanero pepper in a blender.
2. Blend until smooth
3. Taste and adjust salt

Apple Pie

Ingredients

Pie

- 6 Apples
- 2 TBS Cinnamon
- 2 Cups Sugar
- 1 TBS Salt
- 2 cups Cold Water
- 1/2 cup Corn Starch
- 1 store bought pie shell

Vanilla Cream Sauce

- 2 cups Heavy Cream
- 1 cup Sugar
- 2 TBS Flour
- 1 tsp Vanilla Cream

Instructions

Pie Filling

1. Preheat oven to 350
2. Cook apples, cinnamon, sugar and salt in a large stock pot until apples are super tender
3. Make Cornstarch slurry by whisking together cornstarch and water.
4. Slowly add slurry to apples
5. Cook until filling thickens
6. Scoop filling into pie shell
7. Bake at 350 for 20 minutes

Vanilla Cream Sauce

1. Stir first 3 ingredients in a saucepan
2. Light boil over medium heat, stirring constantly until thickens
3. Remove and add vanilla
4. Pour on slice of pie