

Mixed Green Salad with Apples, Roquefort and Candied Pecans

Red Wine-Roquefort Vinaigrette

1 tablespoon red wine vinegar
1 teaspoon honey
1 teaspoon Dijon mustard
1 tablespoon chives, minced
1 teaspoon tarragon, leaves picked and chopped
3 tablespoons olive oil
Salt and pepper

Salad Mix

2 cups mixed salad greens
½ apple, cut into batons
2 tablespoons Roquefort blue cheese
Candied pecans

- Add first five ingredients to a mixing bowl.
- Add oil, 1 tablespoon at a time while, whisking constantly to form an emulsion
- Transfer to a small bowl.
- Add salad ingredients to a bowl. Toss with enough dressing to coat leaves.
- Adjust seasoning; serve immediately.

Normandy Style Mussels

1 pound mussels, purged and de-bearded	¼ cup heavy cream
½ shallot, diced	1 teaspoon honey
1 clove garlic, sliced	1 tablespoon parsley leaves, chopped
1 strip bacon, diced	Salt and pepper
½ cup hard cider	Toasted Crostini or crusty bread
¼ cup chicken stock	

- Add bacon to a cold medium- sized pot.
- Cook over medium heat until bacon has rendered its fat and is crispy.
- Add shallots and garlic; cook until just translucent, about 30 seconds.
- Remove from heat; add hard cider. Bring back to a simmer; cook until reduced by half.
- Add chicken stock, honey and heavy cream.
- Bring back to a simmer; cook until reduce remaining liquid by half.
- Stir in mussels. Cook, uncovered, until mussels open.
- Add parsley; adjust seasoning. Serve with crusty bread or toasted crostini

Toasted Crostini

4 slices baguette, sliced on bias in 1/2 inch thickness

- Preheat a sauté pan over medium heat with 2 tablespoons olive oil for 1 minute.
- Add bread to pan and coat until toasted and golden, about 2 to 3 minutes.
- Turn; repeat on second side.

Chicken a la Provençal

1 chicken breast, cut into thin cutlets

1/2 onion, diced

1 clove garlic, sliced

1 teaspoon herbs de Provence

1/4 teaspoon anchovy paste

1/4 teaspoon crushed red pepper flakes

1 teaspoon honey

1/2 cup white wine

1/2 cup cherry tomatoes, cut in half

1/2 cup chicken stock

1/4 cup roasted red peppers, sliced

1/4 cup kalamata olive, pitted and halved

1/2 teaspoon capers, roughly chopped

- Pre-heat a medium sauté pan over medium heat with 2 tablespoons oil until warmed, about 1 minute.
- Season chicken with salt and pepper.
- Cook chicken, turning once, until golden brown and just cooked through, about 3 to 4 minutes per side.
- Remove chicken from the pan; keep warm.
- Add onion, garlic, herbs anchovy paste and crushed red peppers; cook until onion is translucent, about 1 minute.
- Add cherry tomatoes; sauté until softened.
- Add wine and bring to a boil; reduce heat to a simmer and cook until reduced by half.
- Add chicken stock, honey and roasted red pepper; bring to a simmer and cook until the tomatoes have broken down and the mixture has thickened.
- Stir in olives and capers; cook until heated through.
- Adjust seasoning; serve over chicken.