



Asiago Apple Salad By Chef Denise

Ingredients:

2 medium firm apples (Honey Crisp)
1 small head of frisee in bite sizes
½ cup red grapes cut in halves
2 tsp fresh lemons
1 tsp black pepper
½ tsp salt
1 ½ cups of shaved Asiago cheese
1 cup of toasted pecans
¼ cup of fresh torn dill
Dressing of Creamy Honey Dill Vinaigrette

Directions:

1. In a small bowl combine apple slices, celery root, frisee, grapes, lemon juice, pepper and salt; toss to combine
2. On a salad plates, create layers of the apple mixture, Asiago, pecans and dill. Drizzle each salad lightly with creamy Honey Dill Vinaigrette.

Serve immediately.

Creamy Honey Dill Vinaigrette

½ cup apple cider vinegar
¼ cup mayonnaise
2 T honey
1 T fresh chopped dill
½ tsp salt
½ tsp ground pepper

1. In a medium bowl, combine the vinegar, mayonnaise, honey, dill, salt and pepper, whisk to combine.

Refrigerate until ready to serve. Remaining dressing can be refrigerated in air tight container for up to three days.

You can make this dressing the day before the dinner.

New England Winter Salad of Watercress, Sautéed Scallops

By Chef Denise

Ingredients:

3 oranges or tangerines, at least 1 orange
1 ½ cups of watercress leaves
2 T unsalted butter
½ cup slivered almonds
Salt & pepper
1 cup AP flour
1 pound of fresh sea scallops 1 T olive oil
Juice of 1 large orange ½ cup juice
1/3 cup of dry Vermouth

Directions:

Cut the 1 orange crosswise or section them, tangerines peel them.

Place the watercress on a large platter, surround with the orange segments.

Small skillet heat 1tb butter. Add almonds sauté 5 minutes keep stirring so they don't burn. salt and pepper. Set aside

Pour flour in plastic bag or bowl season with salt and pepper.

Dredge the scallops really well.

In heavy skillet melt butter and olive oil. When the fat is hot place scallop in pan but they should not touch each other.

Cook 2 minutes using tongs flip them over cook till golden brown.

Place the scallops on top of watercress.

Add in that pan orange juice and Vermouth boil down over high heat for 2 minutes and slightly reduce. Scatter warm almonds on top scatter the pan juices all over the platter.

Serve immediately with French bread.