



Roast Tomato and Burrata Salad

Serves 6

INGREDIENTS

6 Roma Tomatoes (cut in quarters lengthwise)
6 cloves garlic, unpeeled and lightly crushed
2 Tbl Oregano (dried)
2 Tbl Dried basil
½ cup extra-virgin olive oil
2 Tbs grated parmesan cheese
Kosher salt and freshly ground black pepper, to taste

1 Cup Baby Arugula
2 ounces olive oil
Drizzle of balsamic glaze
4 Ounces Burrata Cheese
6 Parmesan Crisps
Fresh cracked black pepper

INSTRUCTIONS

1. Heat oven to 200°. Blend spices with oil and garlic. Brush tomatoes with oil mixture. Place tomatoes on a cookie rack over a baking sheet and season with salt and pepper and parmesan cheese. Bake for 2 hours, brushing tomatoes occasionally with the oil.
2. Transfer tomatoes, along with juices, to a serving and hold at room temperature.
3. Mix Arugula with a little oil, place on the bottom of the serving tray. Stretch burrata over arugula and place the tomato quarters on the burrata. Drizzle with oil and balsamic glaze.
4. Serve with parmesan crisps

**Balsamic Glaze, Burrata, and Parmesan Crisps can be purchased at Central Market (Southlake) or Market Street (Colleyville, Coppell, and Flower Mound).



Chicken Piccata

6 Chicken boneless skinless chicken breasts
1 Qt Buttermilk
¼ cup sea salt
2 Tbsp. honey
2 Teaspoons dried thyme
4 cloves crushed garlic
1 Tbsp. cumin
1 Tbsp. cracked pepper
Peel of one lemon

Mix all ingredients together
Add chicken and allow to brine for 12 -18 hours.

Remove chicken from brine remove excess and pass through seasoned flour.

Cooking

2 Tbsp. blended oil
2 Tbsp. clarified butter

Heat on medium heats a non-stick skillet.
Add butter and oil mix to pan Sautee chicken breasts in skillet turning every 2 minutes until done.



RHUBARB CRUMBLE

INGREDIENTS

2 lb. rhubarb, trimmed and cut into 1" pieces
1 lb. strawberries, hulled and halved
6 oz. fresh blueberries
1/2 cup sugar
¼ tsp. kosher salt
1 stick cinnamon
1 star anise
1 vanilla bean, split lengthwise and seeds scraped and reserved
Zest and juice of 1 orange
Ice cream or yogurt for serving

INSTRUCTIONS

1. Heat all ingredients, except yogurt, in a 4–qt. saucepan over medium heat. Cook, stirring occasionally, until berries have released their juices, and rhubarb is soft, about 10 minutes.
2. Pour into a strainer and set over a bowl.
3. Remove stick and pod. Transfer fruit to individual serving individual ramekins.
4. Return juices to saucepan, and bring to a boil over medium heat. Cook until liquid is thickened and reduced by 2/3.
5. Pour sauce over fruit and stir to combine; let cool to room temperature.