

Tomato Avocado Salad©

Ingredients:

3–4 small	avocados or 2 large, cut in half, take out seed, cube
8–9 small	Comari tomatoes, cubed, put in colander and shake to remove juice and seeds or other firm vine ripened tomatoes
1 cup purple	onion, cubed or Vidalia onion
2–3	endive, cut off end, peel leaves apart, put leaves together and slice, save tops for decoration

Method:

Toss avocados, tomatoes, onions and endive together in a serving bowl.

Ingredients—Dressing:

2 Tbsp.	apple cider vinegar
2 Tbsp.	white wine or 1 Tbsp. dry sherry wine
2 Tbsp.	parsley, chopped
1 tsp. fresh	garlic, minced
1 tsp.	lemon pepper
1 tsp.	sugar
1/2 tsp.	salt
1/2 tsp. green	Tabasco™ or 1/4 tsp. red
1/3 cup	olive oil
8–10 black	olives, cut in halves lengthwise

Method:

In a tall container, mix all ingredients except the oil and olives with the Magic Wand using the flat blade. Slowly add oil while mixing.

To Serve:

Pour dressing over the salad and fold together. Cover with plastic and keep in refrigerator until ready to serve. Decorate with endive like a starburst around edge of salad and put black olives into the leaves.

Hint: Make this dish 3–4 hours ahead of time.

Hint: Use green olives instead of black, but cut them crosswise.



Dijon Baguettes©

Ingredients:

- 1 1/2 unbaked baguettes, frozen
- 4 oz. Kerry Gold™ Irish Butter, room temperature
- 4 Tbsp. parmesan cheese
- 2 Tbsp. fresh parsley, chopped
- 1 Tbsp. Dijon mustard or other

Method:

Preheat conventional oven to 350°, convection oven to 325°.

Let bread slightly defrost and cut lengthwise, but not all the way through. Fold together the butter, cheese, parsley and mustard with a spatula. Spread butter mixture in the baguette and wrap each baguette individually in foil. Bake semi-frozen baguettes about 15 minutes. Then open the foil and keep baking until brown and crisp.

Hint: Use garlic instead of mustard or use Kerry Gold™ Garlic and Herb Butter.

Hint: Freeze airtight packet of baguettes with butter mixture before baking. Bake frozen about 20–25 minutes, then open and bake until brown and crisp.

