

CMBA Picnic Fare – August 2013 – Chef Levi Briggs

Field Greens Salad & Summer Bounty with Honey-lemon Vinaigrette

4 cups of lettuce
4 oz toasted pecans
4 oz sliced radishes
3 oz fresh goat cheese
2 oz diced cucumber
1 shaved shallot
3 oz of snow peas
2 each grilled sliced peaches
TT salt and Pepper

1. Wash and drain all lettuce, veggies, and fruit before using
2. Slice radishes on mandoline, dice cucumber, shave shallot on mandoline, peel snow pea vines off, and cut peaches in half & de-pit
3. Brush peach halves with a little oil and season with salt and pepper (grill for about 1 1/2 mins) cool and slice
4. Save off to the side toasted pecans and goat cheese,
5. toss all lettuce and veggies together with dress finish with pecans and almonds

Ingredients

1 oz fresh lemon juice
1 oz rice wine vinegar
2 teaspoons finely grated lemon zest
2 tablespoons honey
1 teaspoon chopped thyme
4 oz salad dressing oil (like grape seed)
2 oz extra-virgin olive oil
Kosher salt and freshly ground pepper

In a small bowl, whisk the lemon juice with the lemon zest, honey, and thyme. Whisk in the olive oil and season with salt and pepper.

*Optional add 1 Tbsp Dijon mustard to emulsify dressing more

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