

Provencale Olive & Tomato Baguette

makes 1 baguette

1 soft baguette
1 tbl butter
1 white onion, diced
3 cups baby tomatoes, halved
1 tablespoon herbs de provence
1 cup kalamata olives, roughly chopped
salt and pepper

***** Preparation ******

Preheat oven to 350 degrees.

Place baguette directly onto the rack in the oven and bake for 10 minutes. Remove and let cool.

Heat a large skillet over medium-high heat. Add the butter. When melted, add the onions. Cook for about 10 minutes until browned. Add the tomatoes, herbs de provence and olives. Cook for another 5 minutes or until tomatoes have broken down and released their juices.

Remove from heat and let cool slightly. Taste and season with salt and pepper.

To serve, cut baguette, lengthwise and top with the tomato mixture. Cut into pieces and serve.

Lemon & Sea Salt Roasted Side of Salmon

8-10 servings

3 lemons, thinly sliced
fresh thyme sprigs, handful
1 side fresh salmon fillet
olive oil
ground black pepper
sea salt

***** Preparation ******

Preheat oven to 400 degrees.

Arrange the lemon slices in the bottom of a large baking dish, overlapping slightly. Scatter over the thyme sprigs.

Place the salmon on top of the lemon and rub the top with olive oil.

Roast for about 15-20 minutes, or until done to your likeness.

Remove from oven and sprinkle with pepper and sea salt.

Serve warm.

Fig & Black Pepper Marmalade

about 2 cups

1 white onion, diced
1 tbl butter
1 cup chopped dried figs
4 sprigs fresh thyme sprigs
1 orange, zested and juiced
1/4 cup balsamic vinegar
1/2 cup honey
1 teaspoon ground black pepper
salt

***** Preparation ******

Preheat a small saucepan over medium heat. Add the butter and onions and thyme. Cook for about 5 minutes until onions are soft. Add the figs, thyme, orange zest and juice, honey and pepper. Stir together and cook for another 10 minutes over medium-low heat. Add a bit of water if there is not enough liquid in the pot.

Cook until mixture is slightly thickened. Remove from heat and let cool. Season with salt as needed.

French-Style Hericot Vert, Potato and Tomato Salad

serves 6-8

2 lbs yukon gold potatoes, cut into 1-inch cubes

1 lb hericot vert (French green beans), trimmed and cut into 2-inch pieces

1 large shallot, thinly sliced

1 tablespoon grainy mustard

1/4 cup white wine vinegar

1/4 cup olive oil

2 cups baby tomatoes, halved

1 cup roughly chopped parsley

salt and pepper

*** Preparation ****

Bring a large pot of water to a rolling boil. Add a small handful of salt.

Add the potatoes and cook for about 5-10 minutes or until just tender (don't cook until mushy!). Remove with a slotted spoon and add the green beans to the hot water. Cook for 1 minute and drain.

Meanwhile, in a large bowl, stir together the shallots, mustard and vinegar. Add the hot potatoes and beans to the bowl and toss.

Add the olive oil, tomatoes, parsley and season with salt and pepper. Toss and taste. Add more salt and pepper as needed.

This salad is best served slightly warm.

Double Raspberry Coconut Tart

makes 1 9-inch tart

2 cups sweetened coconut, shredded

4 tbspsn butter, melted

1 cup raspberry jam

2 half-pint packages fresh raspberries

powdered sugar, for dusting

***** Preparation ******

Add the coconut to a large skillet and set over medium-high heat. Cook, stirring often, until coconut is toasted. Remove from pan and let sit until just cool enough to touch.

Stir together the coconut and the melted butter.

Press the coconut into the bottom and sides of a pie pan or tart pan. Press the coconut in very well -- it may not reach the top of the sides of the pan. Once pressed in firmly, refrigerate the crust for about 30 minutes.

Remove from the fridge and pour the jam into the bottom of the crust. Arrange the raspberries on top of the jam, upside down, in tight circles until the entire tart is covered.

Dust lightly with powdered sugar before serving.