



An impressive weeknight dinner doesn't need to be complicated. I completely agree that our freakishly hot weather hasn't been very inspirational as far as winter recipes are concerned. Typically this would be the season for soups, stews and chilis. January makes me think of gooey grilled cheese and crusty buttered breads. Not this year. Not in Beaufort, South Carolina anyway.

This week I'm sharing three recipes. The entree is an old stand-by. The salad features one of my new favorite things, burrata. And the dessert is a creation inspired by a photograph that I saw in a magazine. They're all good, easy and tasty. Happy Cooking!

Burrata and Fresh Fruit Salad

If you can't find burrata, fresh mozzarella is a close substitute.

For the vinaigrette:

¼ cup olive oil

2 tablespoons red wine vinegar

½ teaspoon garlic salt

¼ teaspoon freshly ground black pepper

¼ teaspoon sugar

For the salad:

8 cups organic mixed greens

2 medium red delicious apples, cubed

1 cup Blueberries

Burrata or fresh mozzarella, sliced

½ cup toasted sliced almonds

Place all vinaigrette ingredients in a small jar and shake to mix. Place salad greens in large salad bowl and toss lightly with vinaigrette. Place dressed greens on on chilled salad plates. Top with apple, blueberries, burrata slices and toasted almonds. Serves 6.

Hot Chicken Salad

