

## Grilled White California Peaches with Almond-Mint Pesto

Yield: 4 to 6 servings

NOTE: if you want this as a dessert rather than a side as we used it, don't fill with pesto, fill with roasted pecans and honey or ground granola mixed with maple syrup. Can be served with a scoop of ice cream or sorbet as well

- 1/2 cup slivered almonds
- 1/2 cup packed fresh mint leaves, plus more for garnish
- 1/4 cup honey
- 6 just-under-ripe white peaches, halved and pitted
- 2 tablespoons canola oil
- 1 cup mascarpone cheese (optional)



Combine the almonds, mint and honey in a food processor and process until smooth.

Preheat the grill for high heat direct grilling.

Brush the cut side of the peaches with canola oil and grill until golden brown and caramelized, about 1 1/2 minutes. Flip and continue grilling until just heated through, about 1 minute longer. Arrange the halves on a platter, cut-side up. Spoon some pesto into the pit hollows and then top with a little dollop of mascarpone, if desired. Garnish with torn mint leaves and serve immediately.



## Kale Salad

serves 2



1 small ½ inch cubed butternut, winter or Kabocha squash, peeled

EVOO

Salt and pepper

1 bunch of kale, ribs removed, washed and thinly sliced

¼ cup of marcona/regular almonds or pecans coarsely chopped (Chef Laura suggests smoked almonds)

½ cup of finely chopped Cabot sharp cheddar, feta or goat cheese

juice from 1/2 fresh lemon

1 pt grape tomatoes, or similar tomatoes cut in half

2 tablespoons roasted sunflower seeds

¼ cup dried cranberries

Heat oven to 450 degrees. Toss the squash with some EVOO, salt and pepper to coat the squash.

Roast in oven for about 40 minutes, carefully flipping squash halfway through cooking time, Cook until tender and starting to brown.

Toast nuts in pan big enough to hold them in a single layer on stove until they start to smell nutty and brown up, watch so they do not burn!

In a large bowl, mix the kale with 2 tablespoons of EVOO, salt and pepper and massage the leaves for 20 seconds.

Toss with the lemon juice and a bit more EVOO.

Add squash, cheese, sliced tomatoes, sunflower seeds and dried cranberries.



## Grilled Filet Mignon

Season steak with salt, pepper and a little olive oil on both sides, dry herbs if desired. Note: let steak come to room temperature rather than grilling right from refrigerator.

Preheat the grille to high (about 700 degrees) and sear the steak on both sides for 2-3 minutes. Reduce heat to medium and cook away from flame or strong heat 5-8 minutes per side depending on thickness and size of steak. Use a meat thermometer or use the thumb and third finger tip Carlos demonstrated or press with tongs or your finger to check doneness – hard response is well done, very soft response is rare and medium rare/medium is in-between.

You can combine soft with your favorite dry herb (dill or chives work nicely cut very small) and put a dollop on the steak when it is done as a finish.

