

- Roasted Beet & Goat Cheese Salad
- Buffalo Kabobs
- Provencal Oven-Roasted Potatoes
- Zinfandel Red Wine
- Raspberry Drizzled Scones
- Coffee

## Starters

### ROASTED BEET AND GOAT CHEESE SALAD

- 1 lb red baby beets or small beets (halve or quarter), rinsed & trimmed from [Applecrest Farms](#)
- 1 tbsp olive oil
- Salt & pepper to taste
- 2 tbsp finely chopped shallots
- 10 cups baby salad greens from [Connolly's Organics](#)
- 1 8-oz tube semi-soft goat cheese from [Hickory Nut Farm](#), cut into 1/2-inch-thick rounds

*Directions* (Makes 8 servings):

1. Preheat oven to 425° F. Place beets in single layer in shallow baking pan. Drizzle with olive oil, season with salt & pepper, toss to coat. Cover with foil; roast for 25 min. Uncover and roast 15 min. or until fork-tender. Cool; peel small beets (Baby beets do not need to be peeled) Cut into 1/2-inch cubes. Place in a med. bowl; set aside.
2. In a screw-top jar combine dressing ingredients; Cover and shake well.
3. Add shallots to beets and drizzle with 1 tbsp of dressing; toss to coat; set aside.
4. Place the greens in large bowl and drizzle with the remaining dressing; toss to coat.
5. Place salad greens on each plate. Top with slice of cheese and some of the beet mixture.

• *Dressing ingredients:*

- 1/3 cup olive oil
- 1/4 cup white wine vinegar
- 2 tsp Dijon-style mustard
- 1/4 tsp salt
- 1/8 tsp freshly ground pepper



## Main Course

### BUFFALO KABOBS

- 1 lb of buffalo kabobs or steak from [SeaView Farms](#)
- *Marinade:*
  - 18 oz barbeque sauce from [Amelia Mae's](#)
  - 16 oz red wine vinegar
  - 6-8 tbsp of honey
  - 1 tsp Worcestershire sauce
  - 2-3 tbsp of A1 sauce

**TIP:** Put a bit of marinade aside to brush kabobs while on grill

*Directions* (Serves 4-6 per lb of kabobs):

Place kabobs in glass bowl. Combine and pour marinade ingredients over kabobs. Cover and refrigerate for at least 24 hours, the longer the better. Add fresh veggies to kabobs like onion wedges, zucchini, peppers...Grill 8-10 minutes on low to med heat, turning once. Brush with remaining marinade.

### PROVENCAL OVEN ROASTED POTATOES

- 2 - 3 lbs potatoes from [Rye Vegetable Co-op](#)
- 1 - 2 tbsp of [Buzz Bomb's La Belle Buzz](#)
- 2 tbsp oil

*Directions:*

Wash potatoes thoroughly, peel if desired. Cut into chunks between 1 and 2 inches. Mix potatoes with oil in baking dish. Sprinkle with La Belle Buzz and mix until coated. Bake at 375° for 40 - 50 min. or until golden brown (stir several times while roasting). Sprinkle with more La Belle Buzz; Salt & pepper if desired.

To complement the main course, we recommend the organically grown Zinfandel red wine from [Jewell Towne Vineyards](#).



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## Dessert

### RASPBERRY DRIZZLED SCONES



Select homemade scones from [Rye Bakers Co-op](#) and top with [Amelia Mae's](#) Raspberry Drizzle. Top it off with a few fresh raspberries and serve with French Vanilla decaf coffee from [Port City Coffee Roasters](#).