



Goat Cheese with Thyme, Pink Pepper Corn and Lemon Oil

- 1 (5.5-ounce) log soft mild goat cheese
- 1 teaspoon sea salt
- 1 teaspoon pink peppercorns
- 1 tablespoon fresh thyme leaves
- 1/2 small garlic clove, minced
- 3 tablespoons extra-virgin olive oil
- lemon zest for garnish
- Sliced baguette (toasted, if desired)

Place cheese on plate; using plastic wrap as aid, shape into 5-inch round. Sprinkle with salt, peppercorns, and thyme, and press into cheese. Mix olive oil and garlic, in small bowl. Pour over cheese. Serve with baguette.

This would make an amazing salad. Just double the amount of oil and toss some fresh greens. Roasted beet slices would be great with the goat cheese as well. Toast some walnuts for a little crunch.

Roasted Fresh Asparagus with Tangerine Oil, Red Onion and Toasted Pistachios



- 1 lb asparagus
- 1/4 cup shelled pistachios
- 3 tablespoons tangerine oil
- French grilling salt
- freshly ground pepper

- coarse salt
- 1 container of fresh arugula
- 1/4 of small red onion thinly sliced
- drizzle of balsamic vinegar

Preheat oven to 450°F. Place asparagus in medium bowl. Pour enough cold water over asparagus to cover; let stand 15 minutes. Drain. Spread asparagus in 13 x 9 x 2-inch baking pan; drizzle with 1 tablespoon of oil and grilling salt. Roast asparagus until crisp-tender, turning occasionally, about 10 minutes. During the last 3 minutes add the shelled pistachios, toss with asparagus and oil. Watch closely so the pistachios do not burn. Transfer asparagus and pistachios to platter; cool.

Add remaining oil to bowl. Add asparagus, pistachios, red onion, arugula, freshly ground pepper. Toss to combine. Taste and add more salt if necessary. Drizzle with balsamic vinegar.