

Masala Chicken Salad with Grapes



Masala Chicken Salad with Grapes *Yield: 12 entrée salads*



- 12 cups young spinach
- 12 cups crunchy mixed greens
- 3 pounds grilled chicken breast, cut into strips
- 3 cups cooked, drained garbanzo beans
- 2 lbs. red California seedless grapes
- 1 1/2 lbs. (6 cups) diced English cucumber
- 2 lbs. toasted naan strips
- 1/2 cup chopped fresh mint
- 1/2 cup sliced green onions
- 1 quart Mango Masala Dressing

Toss together the greens, garbanzo beans, grapes, cucumber, half the chicken and half the naan strips with enough dressing to moisten. Arrange on individual plates and top with the remaining chicken and naan strips, chopped mint and green onions. Serve immediately with additional dressing served on the side.

Toasted Naan Strips

- 8 plain or garlic naan cut into uneven, bite-sized strips (about 2 pounds)
 - 1/2 cup vegetable oil
 - 2 tsp. mild curry powder
 - 2 tsp. paprika
- To taste salt and pepper
Preheat the oven to 325° F.

Place the naan strips in a large bowl. In a small bowl, mix together the oil, curry powder, paprika, salt and pepper. Drizzle the seasoned oil in a thin stream over the naan strips and toss to thoroughly coat. Spread the naan in a single layer on a sheet pan and bake for 16-18 minutes, turning every 5 minutes until golden and crunchy. Cool. Store in an airtight container for up to 3 days.

Mango Masala Dressing *Yield: 1 quart*

- 1/2 cup mango juice
- 1/4 cup lime juice
- 1/4 cup chopped fresh ginger
- 4 cloves garlic, chopped
- 2 Tbsp. sugar
- 1 Tbsp. mild curry powder
- 1 Tbsp. garam masala
- 1 1/2 tsp. salt
- 1/4 tsp. red chili flakes
- 2 cups plain yogurt
- 1 cup vegetable oil

In a blender or food processor, puree together the mango juice, lime juice, ginger, garlic, sugar, curry powder, garam masala, salt and chili flakes. Stir in the yogurt then gradually add the oil to emulsify. Use immediately or refrigerate until ready to use.

Roasted Turkey and Grape Wraps with Quick Molé Sauce



Roasted Turkey and Grape Wraps with Quick Molé Sauce



Yield: 16 wraps

- 2 lbs. finely shredded white cabbage (about 16 cups)
- 1 lb. green leaf lettuce sliced into chiffonade (about 16 cups)
- 2 1/2 lbs. green or red California seedless grapes, sliced or halved
- 1 cup sliced green onions
- 16 extra large flour tortillas
- 4 cups Quick Mole Sauce
- 4 lbs. roasted turkey breast, sliced or shredded
- 3 cups Cilantro Lime Sour Cream

In a large bowl, combine the shredded cabbage, lettuce, grapes and green onions. Set aside or chill until ready to use. Spread ¼ cup of the Quick Mole Sauce on each tortilla. Arrange the turkey in a strip in the middle of the tortilla and dollop with three tablespoons of the Cilantro Lime Sour Cream. Top with two cups of the cabbage, lettuce, grape and green onion salad and wrap tightly as a burrito. Serve immediately.

Quick Mole Sauce *Yield: about 5 cups*

- 2 Tbsp. vegetable oil
- 1 cup chopped onion
- 1 Tbsp. chopped garlic
- 2 Tbsp. tomato paste

- 1 Tbsp. dried ancho chili powder
 - 1 tsp. ground cumin
 - 1 3/4 cup tomato sauce
 - 1 3/4 cup water
 - 1 cup smooth peanut butter
 - 1 disk (3.1 oz) Ibarra or other Mexican drinking chocolate, chopped
- Heat the oil in a saucepan over medium heat. Add the onion and garlic and cook until tender and golden brown, about 10 minutes. Stir in the tomato paste, chili powder and cumin. Add the tomato sauce and water and let simmer for 10 minutes more. Cool slightly.

Place the peanut butter and chopped chocolate in the jar of a blender with half of the sauce. Blend, then gradually add the remaining warm sauce, scraping down the sides of the blender as needed until the sauce is smooth. Use immediately or refrigerate until ready to use.

Cilantro Lime Sour Cream *Yield: 1 quart*

- 4 cups sour cream
 - 1/2 cup lime juice
 - 1/4 cup chopped fresh cilantro (loosely packed)
 - 1 Tbsp. grated lime zest.
- Whisk together all ingredients. Use immediately or refrigerate until ready to use.

Shrimp and Grape Salad with Lemongrass Vinaigrette



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Yield: 12 entrée salads

12 cups Asian greens (a blend, such as napa cabbage, tatsoi, baby spinach, watercress and mizuna)

3 lbs. cooked, cleaned shrimp or prawns

1 1/2 lbs. Japanese cucumbers, sliced and halved

1 1/2 lbs. green California seedless grapes

3 cups shelled edamame

3 cups julienned jicama

1 cup Thai basil leaves, torn and loosely packed

1 cup tender cilantro sprigs, loosely packed

3 cups Lemongrass Vinaigrette

1 cup toasted coconut or chopped peanuts for garnish (optional)

Decorate 12 large plates with a scattering of Asian greens. In a large bowl, toss together the shrimp, cucumbers, grapes, edamame, jicama, basil leaves, cilantro and enough dressing to moisten thoroughly. Arrange the salad in the middle of the prepared plates and garnish with toasted coconut or peanuts. Serve immediately.

Lemongrass Vinaigrette: Yield: 3 cups

2 - 6" lengths of tender fresh lemongrass, smashed with the side of a knife and then chopped

1/4 cup chopped fresh ginger

1/4 cup chopped shallot

1 Tbsp. chopped garlic

1 tsp. fresh red chili, seeds removed

2 Tbsp. sugar

1/2 cup lime juice

1/2 cup rice vinegar

1 cup vegetable oil

3/4 cup peanut oil

1 tsp. sesame oil

2 tsp. salt

In a blender, puree the lemongrass, ginger, shallot, garlic, chili, sugar, lime juice and rice vinegar. Gradually add the vegetable and peanut oils, then season with sesame oil and salt. Use immediately or refrigerate until ready to use.

Chopped Salad with Grapes and Feta Vinaigrette



Chopped Salad with Grapes and Feta Vinaigrette



Yield: 16 salads

2 lbs. chopped red California grapes

1 1/2 lbs. diced provolone cheese

1 1/2 lbs. diced salami

6 cups cannellini beans

1 lb. lightly blanched fresh green beans,
chopped

1/2 lb. chopped red onion

12 cups chopped Romaine hearts

4 cups chopped radicchio

To taste freshly ground black pepper

4 cups Feta Vinaigrette

Toss together all of the ingredients and serve immediately.

Feta Vinaigrette *Yield: 1 quart*

1/2 cup red wine vinegar

1/2 cup lemon juice

2 Tbsp. chopped fresh garlic

2 tsp. dry mustard powder

1 tsp. dry oregano leaves

1 tsp. Italian herb mix

1/2 cup Feta cheese

2 cups olive oil

1 cup vegetable oil

2 tsp. salt

1 tsp. ground black pepper.

In a blender or food processor, combine the vinegar, lemon juice, garlic, mustard, oregano and herb mix. Gradually add the Feta and oils, then season with salt and pepper. Use immediately or refrigerate until ready to use.

Tuna Salad with Grapes and Lemon Tarragon Dressing



Tuna Salad with Grapes and Lemon Tarragon Dressing



Yield: 3 quarts of prepared tuna salad

1 extra large can (4 lbs. 2 ½ oz.) solid white tuna (drained)

1 1/2 lbs. red California seedless grapes, halved

1/2 lb. toasted walnuts, chopped

2 cups diced celery

1 cup diced yellow onion

5 hard-boiled eggs, peeled and chopped

2 cups Lemon Tarragon Dressing

In a large bowl, gently break up, but do not mash, the tuna. Add the grapes, walnuts, celery, onion and eggs. Stir to mix. Add the dressing and combine until evenly moistened.

Keep chilled in a covered container until ready to serve.

Lemon Tarragon Dressing Yield: 1 quart

4 cups mayonnaise

1/4 cup finely grated lemon zest

1/4 cup lemon juice

1/4 cup tarragon vinegar

1 Tbsp. dried tarragon leaves, crushed

1 tsp. ground black pepper

Combine all ingredients in a large bowl and mix well. Use immediately or place in a tightly covered container and refrigerate until ready to use.

California Wine Country Salad



California Wine Country Salad Yield: 12 servings



- 24 cups mesclun or baby greens
- 12 oz. toasted whole almonds
- 2 lbs. red, green and black California seedless grapes
- 2 1/2 lbs. thick-sliced black pepper bacon, cooked crisp and chopped
- 3 pounds grilled chicken breast, diced
- 6 ripe avocados, cubed
- 12 ounces crumbled goat cheese
- 1 quart Zinfandel Vinaigrette

Arrange the greens in 12 shallow plates or bowls.

Cluster each of the separate ingredients decoratively on the greens. Serve each salad with a small pitcher (about 2 1/2 oz.) of the Zinfandel Vinaigrette.

Zinfandel Vinaigrette Yield: 1 quart

- 2 cups California Zinfandel
- 2 Tbsp. sugar
- 1/2 cup lemon juice
- 2 Tbsp. chopped shallot
- 1 Tbsp. chopped garlic
- 2 tsp. dry mustard
- 2 tsp. salt
- 1 tsp. ground black pepper
- 1 tsp. dried thyme leaves
- 1 cup olive oil
- 1 cup vegetable oil

In a non-reactive saucepan, reduce the red wine by half to yield one cup of liquid. Allow to cool.

In a blender or food processor, puree the reduced wine, sugar, lemon juice, shallot, garlic, mustard salt, pepper and thyme. Gradually add the oils until well emulsified. Use immediately or refrigerate until ready to use.