

Pesto Chicken Salad

Ingredients

2 whole chicken breasts on the bone, with the skin
salt and freshly ground pepper
olive oil
1 c. mayonnaise
1 c. chopped fresh basil
1 big garlic clove or 2 small, finely chopped
2 T. pine nuts
2-4 celery ribs, chopped
1/3 c. freshly grated Parmesan cheese

For Sandwich

arugula
good roll or crusty French bread

Directions

- Preheat oven to 375 degrees. Brush the chicken with olive oil and season with salt and pepper. Place skin side up in a medium baking dish. Roast for about 35 minutes, until the juices run clear. Tent chicken with foil when you pull it out of the oven and let cool.
- Discard the chicken skin and remove the meat from the bones. Cut the chicken into chunks and transfer to a large bowl.
- In a food processor, puree the mayonnaise, basil, garlic, and pine nuts. Add to the chicken with the celery and cheese and toss well. Season with salt and pepper and spoon onto good bread. Top with arugula.

Egg Salad with Bacon

Ingredients

12 eggs, hard boiled
8 strips of cooked bacon, crumbled
~4 green onions, chopped
¼ to ½ c. mayonnaise
1 T. (or to taste) ground horseradish
½ t. Dijon mustard

Directions

- Grate hard boiled eggs with a cheese grater into a large bowl.
- Add green onion and crumbled bacon.
- Combine mayonnaise, horseradish, and mustard and stir into egg mixture.

Brie and Marinated Tomatoes and Peppers Sandwich

Ingredients

1 medium sized ripe tomato, seeded and coarsely chopped
½ red or yellow pepper, seeded, deribbed, and very thinly sliced
3 T. extra virgin olive oil, plus additional for roasting garlic
1 T. balsamic vinegar
salt and freshly ground black pepper, to taste
4 cloves garlic
¼ c. mayonnaise
2 lengths baguette, split in half horizontally
4 to 6 fresh basil leaves
3 oz. Brie cheese, at room temperature

Directions

- In a small bowl, stir together the tomato, bell pepper, olive oil, and vinegar. Add a pinch of salt and pepper. Set aside to marinate.
- To roast the garlic, preheat oven to 325 degrees. Coat the peeled garlic cloves with olive oil and wrap in a square of aluminum foil. Bake for approx. 25 minutes or until the cloves are meltingly soft. In a small bowl, mash the garlic. Add the mayonnaise and stir well.
- Open the baguette pieces and place cut side up. Spread the mayonnaise generously on one side of each pair. Place 2 or 3 basil leaves on top of each mayonnaise coated half. Spread half of the brie on each of the other 2 halves. Top the cheese with the marinated tomatoes and peppers. Close up the sandwiches, cut into wedges, and wrap tightly in plastic wrap. Keep cool until ready to eat.