

Bruschetta with Fresh Goat Cheese and Honey

1 baguette
 2 tablespoons olive oil
 6 ounces fresh goat cheese
 ¼ cup honey
 ¼ cup walnuts, finely chopped
 Fresh rosemary, finely chopped
 Sea Salt

1. Preheat grill to medium heat. Cut baguette on a bias into ½-inch thick slices. Brush with oil; season with salt and pepper. Grill bread, turning once, until toasted and slightly charred.
2. Top bruschetta with pieces of goat cheese. Drizzle with honey and top with walnuts and rosemary. Season with sea salt and serve.

Chicken with Mixed Green Salad

4 5 to 6-ounce chicken breasts
 Herb rub

3 tablespoons sherry vinegar
 1 teaspoon Dijon mustard
 ¼ cup extra virgin olive oil
 Fresh thyme

1 bag spring mix
 4 hardboiled eggs, quartered
 4 strips smoked bacon, cooked & crumbled
 Salt and pepper

1. Bring a heavy skillet to medium heat and add the oil. Season the chicken with herb rub. Cook, turning once, until internal temperature reaches 160 degrees. Let rest five minutes.
2. Add vinegar and mustard to mixing bowl. Season with salt. Slowly drizzle in oil, whisking constantly, until dressing is emulsified. Season with fresh thyme.
3. Toss the spring mix with enough dressing to coat the leaves. Season with salt and pepper. Divide greens between four plates. Garnish with egg and bacon. Slice the chicken and place on top. Drizzle with additional dressing and serve.

Chile and Coffee Rubbed Beef with Smoky Steak Sauce

1-½ tablespoons kosher salt
 ¼ cup finely ground espresso coffee
 2 tablespoons cocoa powder
 1 teaspoon ancho chile powder
 1 teaspoon freshly ground black pepper
 2 pounds sirloin steaks
 2 tablespoons olive oil
 Smoky Steak Sauce

1. Combine the salt, coffee, cocoa powder, ancho chile powder and black pepper in a small bowl. Sprinkle steaks generously with rub and set aside. Reserve remaining rub in an airtight container.
2. Preheat grill to medium-high heat and brush with oil. Grill steaks, turning once, until cooked to desired doneness. Let rest five minutes and serve with steak sauce.

Lamb Sliders with Garlic Yogurt Sauce

1 cup plain yogurt
 1 teaspoon chopped garlic
 2 teaspoons fresh lemon juice
 1 small onion, finely chopped
 4 cloves garlic, minced
 ½ teaspoon salt
 ½ teaspoon ground cumin
 ½ teaspoon ground cinnamon
 ¼ teaspoon crushed red pepper (optional)
 1-1/2 pounds ground lamb
 2 eggs, beaten
 ½ cup soft bread crumbs
 16 small dinner rolls
 Fresh mint
 Salt and pepper

1. In a small bowl, mix together the chopped yogurt, garlic and lemon juice. Season with mint, salt and pepper.
2. Mix together the onion, garlic and spices. Gentle toss with lamb. Add the eggs, mint and enough bread crumbs to bind the mixture. Divide into 16 portions and shape into a patty.
3. Preheat grill to medium high heat. Grill the lamb burgers, turning once, until medium rare. Serve on rolls topped with yogurt sauce.