

TWO BASIC SALADS

Serves 4

Time: 2 minutes

Salad #1:

- 3 fresh Roma or heirloom tomatoes, chopped
- 2 2-inch balls Buffalo Mozzarella Cheese, cut up
- Olive oil, to taste
- Coarse salt, to taste
- 4 large fresh basil leaves, torn

Salad #2:

- 3 fresh Roma or heirloom tomatoes, chopped
- ½ head Butter lettuce
- Olive oil, to taste
- Fresh lemon juice, to taste
- Apple cider vinegar, to taste

In a medium sized bowl mix all the ingredients together, for salad #1 or salad #2.

I learned how to make these simple delicious salads in Italy. There is nothing better than wonderful tomatoes. The Italian tomatoes have a very thin skin and are delicious. Garden tomatoes are the best yet! Heirloom tomato varieties have great taste if you can find them. Look for them at your local Farmer's Market. xo

BROCCOLI SALAD WITH BACON

Serves 4

Time: 2 minutes

Plan Ahead: Make salad up to 24 hours ahead.

- 1 Broccoli head (4 cups), fresh cleaned broccoli flowerets, no stem, small dice
- ½ cup red onion, minced
- ¾ cup raisins
- 12 bacon slices, cooked and crumbled pieces
- 1 cup mayonnaise
- 2 Tablespoons cider vinegar
- ¼ cup sugar

1. In a medium sized bowl mix the diced broccoli (diced broccoli, small is key), onion, raisins and crumbled bacon pieces.
2. In a small bowl mix the mayonnaise with the vinegar and sugar. Pour over the salad. Mix.
3. Cover and place in refrigerator for at least 2 hours or overnight before serving.

Serve with: This can be served with most meals as a vegetable.

I was speaking in Louisiana and Linda shared her recipe with me. This is the BEST Broccoli Salad ever! xo