

SWEDISH POTTAJESCA

- 2 cups Swedish Fillet
- 1/4 cup olive oil
- 1/4 cup pitted CAJUNIAN olives
- 2-3 TABLESPOONS Apple
- 1/4 cup WHITE wine
- 1 cup MAXIMAN SAUCE
- 1/2 TABLESPON CRISTO Red Pepper
- 4-5 FRESH BASIL LEAVES (CHOPPED)
- 1/2 lb BUCCATINI
- SALT & PEPPER TO TASTE

BEEF & GOAT CHEESE SALAD

- MIXED GREENS
- 1 cup - ROASTED BEET
- 1/2 cup CRUMBLED GOAT CHEESE
- 1/4 cup CHOPPED PISTACHIO

WHITE BALSAMIC DRESSING

- 1/2 cup WHITE BALSAMIC
 - 1 TABLESPON CHOPPED SHALLOT
 - 2 TABLESPOON Dijon MUSTARD
 - 1/2 cup MANDARIN ORANGES ; 1/4 cup olive oil
- SALT & PEPPER TO TASTE