

RECIPES

FROM THE FILES OF GERRY KLASKALA OF ARIA

Warm Wilted Arugula, Chanterelle and Cranberry Salad

INGREDIENTS

- 1 cup. Cibatta, trimmed and cut into $\frac{3}{4}$ "cubes
- 2 Tbl. Olive Oil
- 1 tsp. Butter, unsalted
- 1 $\frac{1}{2}$ Tbl. Fresh Sage Leaves

- 2 Tbl. Olive Oil
- 2 cups Chanterelles
- $\frac{1}{4}$ tsp. Salt
- 1 tsp. Butter, unsalted
- 1 Tbl. Shallot, minced

- 4 cup. Arugula
- $\frac{1}{4}$ cup Dried Cranberries

- 3 Tbl. Olive Oil
- 1 Tbl. Aged Sherry Vinegar

- Salt and Pepper

- $\frac{1}{3}$ cup Crumbled Fresh Goat Cheese

PREPARATION

1. Heat a heavy bottom sauté pan. Add olive oil, butter and sage. When butter has browned and sage has begun to crisp add ciabatta croutons. Cook croutons until golden brown. Set aside and keep warm.
2. Heat olive oil in heavy bottom sauté pan. Over medium high heat saute chanterelles. Add butter and shallots. Season with salt and continue to cook until chanterelles are lightly browned and just cooked. Remove pan from heat. Place just cooked mushrooms in a large bowl.
3. To the freshly cooked hot mushrooms add the arugula, dried cranberries and ciabatta croutons. Add olive oil and vinegar. Toss well and season with salt and pepper. Serve to plates and top each salad evenly with fresh crumbled goat cheese.