

- Bruschetta
- I-Don't-Feel-Like-Cooking Glazed Chicken
- Goat Cheese Potato Salad
- Seyval Wine
- Red, White & Blueberry Fruit Medley

Starters

BRUSCHETTA



- 1 loaf French bread from [Rye Bakers Co-Op](#) or [Serenity Café](#)
- 4 ripe Tomatoes
- 1 tbsp Extra Virgin Olive Oil
- 1 tbsp Parmesan or Romano cheese
- 1 tbsp [Buzz Bomb's](#) Italian Classico mix

Directions:

1. Finely chop tomatoes, then add olive oil, cheese, and mix.
2. Refrigerate for at least 1—2 hours
3. Serving options:
 - Serve cold using thinly sliced French bread, slightly toasted as dippers, OR
 - Cut thin slices of French bread, toast slightly, then place a spoonful of tomato mix on each slice, Sprinkle with mozzarella cheese and place under broiler until cheese melts.

TIP: The topping can be prepared up to 24 hours ahead to let the flavors blend.

Main Course

I-DON'T-FEEL-LIKE-COOKING GLAZED CHICKEN

- 3/4—1 cup Jammed zesty red onion from [Jammed](#)
- 4 skinless, boneless chicken breasts from [Hurd Farm](#)

Directions:

1. Preheat oven to 425°.
2. Line a medium-sized baking dish with foil for easy cleanup
3. Place chicken in baking dish and coat liberally with jammed zesty red onion
4. Bake for 30—40 minutes or until chicken is done (no longer pink in middle)

GOAT CHEESE POTATO SALAD

- 1 lb red potatoes from [Rye Vegetable Co-op](#)
- 1/2—1 pint cherry tomatoes, halved
- 8 oz. snap peas, sliced into 3^{rds} from [Applecrest Farms](#)
- 1 lemon, juiced
- 1 tbsp extra virgin olive oil (EVOO)
- salt and pepper
- 1 sprig of fresh rosemary, minced
- 4 oz. goat cheese, crumbled from [Hickory Nut Farm](#)
- 1 cucumber, seeded and diced



Directions:

Slice potatoes in half and place in a pot. Fill with cold water to cover, bring to a boil and simmer until fork tender, about 15 mins. In a large mixing bowl, whisk together lemon juice, EVOO, S&P, and rosemary. Add tomatoes and peas, toss and place in the refrigerator. Drain potatoes and rinse with cold water. Place in a bowl and chill. When potatoes have chilled, mix with other bowl of salad ingredients, crumble in goat cheese, gently mix and serve.

Dessert

RED, WHITE & BLUEBERRY MEDLEY



- 1/4 cup fresh lime juice
- 1/4 cup honey
- 2 tbsp chopped fresh mint
- 3 cups fresh blueberries
- 1 qt strawberries, halved [Applecrest Farms](#)
- 3 medium apples, peeled and cut

In a large bowl, whisk lime juice, honey, and mint. Add all of the fruit and toss. Let the fruit salad set for 15 minutes to allow the flavors to blend. Serve over vanilla ice cream. Serves about 8.

To complement the main course, we recommend the Seyval from [Jewell Towne Vineyards](#).