



WINTER FRUIT SALAD

MAKES 6 TO 8 SERVINGS

- 1½ cups fresh chopped strawberries
- 1½ cups fresh red grapefruit sections
- 1½ cups fresh pink grapefruit sections
- 1½ cups fresh orange sections
- ½ cup fresh pomegranate arils
- Citrus Vinaigrette, recipe follows
- ½ cup sliced almonds, toasted
- Garnish: fresh mint

1. In a large bowl, combine strawberries, grapefruit, orange, and pomegranate. Add Citrus Vinaigrette, and gently combine. Arrange fruit on a serving platter, and sprinkle with almonds. Garnish with mint, if desired.

CITRUS VINAIGRETTE

MAKES ABOUT 1½ CUPS

- ¼ cup sherry vinegar
- 2 tablespoons fresh orange juice
- 2 tablespoons fresh grapefruit juice
- 1 tablespoon minced shallot
- 1 teaspoon minced fresh garlic
- 4½ teaspoons honey
- 1 tablespoon Dijon mustard

- 1 tablespoon chopped fresh dill
- 1 tablespoon chopped fresh chives
- 1½ teaspoon crushed pink peppercorns
- ½ teaspoon kosher salt
- ¾ cup olive oil

1. In small bowl, whisk together vinegar and juices. Add shallot and garlic, and let mixture stand at least 15 minutes. Add honey and mustard, and whisk until smooth.

2. Add dill, chives, peppercorns, and salt, whisking to combine. Slowly add olive oil, whisking constantly until combined. Chill at least 2 hours before serving.

BAKED GRITS

MAKES 6 TO 8 SERVINGS

- ⅓ cup unsalted butter, softened, plus additional for greasing
- 8 cups chicken broth
- 2 cups yellow stone-ground grits
- 1 (3-ounce) package cream cheese, softened
- 2 cups shredded Gouda cheese (about 8 ounces)
- 1 cup grated Parmesan cheese
- 2 tablespoons chopped fresh thyme

- 1 tablespoon ground black pepper
- 1 cup heavy whipping cream
- 4 large eggs, lightly beaten
- Garnish: crumbled bacon, shaved Parmesan, and fresh thyme

1. Grease 6 to 8 ramekins with butter; set aside. In a large saucepan, bring broth to a boil over medium-high heat. Add grits slowly, whisking constantly while adding. Reduce heat to medium, and cook, stirring often, until thick, about 1 hour. Add cream cheese, butter, cheeses, thyme, and pepper, and combine. Remove from heat, and let cool slightly. Preheat oven to 350°.

2. In a medium bowl, whisk together cream and eggs. Add egg mixture to grits, whisking to combine. Pour into prepared dishes. Place dishes into a large roasting pan, and add enough hot water to come halfway up sides of dishes. Cover roasting pan with foil, and bake until set, 45 minutes to 1 hour. Remove roasting pan from oven; let cool slightly.

3. Carefully remove dishes from water. Garnish with bacon, Parmesan, and thyme, if desired.