



Go Lean, Get Green Winner

Dish Name: Bittersweet Summer

Chef's Name: Jacob Churchman and Josh Sasser

Business: Paragon Casino Resort

Location: Marksville, LA

Salesperson: Jon Roy

Ingredients:

Blood Orange Vinaigrette

- 3tsp Blood Orange Zest
- 3/4c Blood Orange Juice
- 2tbl Fine chopped Shallots
- 1clove Fine chopped Garlic clove
- 2tsp Creole Mustard
- 2tsp Truffle Salt
- 1/2tsp Fresh ground Black
- 1.5tbl Fresh Lemon Juice
- 1/2c Soy Salad Oil
- 1/4c Olive Oil

Candied Pecans

- 4c Pecan Pieces
- 3ea Egg whites
- 2c Sugar

Salad

- 1/4c Blonde Frisee
- 1/4c Arcadian Harvest Blend
- 6ea Tricolor medley tomatoes (cut in half)
- 7 Blood Orange segments
- Shaved Parmesan



Directions:

In a blender, blend the first 8 items while slowly adding in the oils to make a vinaigrette. After blended nicely strain through a cheesecloth to remove all seeds and such. and refrigerate.

For the pecans

1. Whisk egg whites in a bowl until light and frothy.
2. Stir in sugar.
3. Mix in pecans and spread on a lined sheet pan.
4. Bake in a low oven for 15-20 minutes.
5. Let cool before breaking up.

For final plating:

- Toss the 2 lettuces with 1oz of vinaigrette.
- Center the lettuce on the center on a large rectangle white plate.
- Place the remaining items on top in an even placement.
- Serve immediately.