

Colorado Beef and Goat Chevre Salad
Compliments of Cooking with Jazz Catering
And The Colorado Cupboard
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8 c. Colorado Greens, washed and dried
4 four oz. "Colorado's Best Beef" tenderloin steak
1 T. "Cooking with Jazz" Jazz Seasoning
¾ c. "High Country Caprine" chive flavored Chevre
1 large onion
½ c. dried cranberries
1 c. "Cooking with Jazz" Ginger Dressing
¾ c. pecans
½ c. sugar
Ginger Mayo (below)

Tear greens into bite sized pieces and place even amounts on each of four plates.

Julienne the onion. Cook over medium heat until the pieces start to brown. Turn heat to low and continue to cook, stirring constantly, until onions are soft and caramel colored. Add dried cranberries. Set aside.

Place pecans and sugar in pan over medium heat. Stir constantly until sugar is melted and pecans are caramelized. Spread on wax paper to cool.

Prepare ginger dressing, recipe below.

Sprinkle the steaks with jazz seasoning. Grill to desired doneness. Remove to plate and slice.

Place slices of beef evenly over lettuce on plates. Place caramelized onion evenly over beef. Sprinkle pecan over onions. Place spoonfuls of chevre over onions. Drizzle with ginger dressing. Serve immediately.

Ginger Mayo Dressing:

1 cup mayonnaise
3 T. fresh ginger, grated
¼ cup creole mustard

Combine all ingredients and mix well.