



BLT Salad with Poached Egg & Hollandaise Dressing

**Chef Jill
Silverman Hough**

The “B” here is pancetta, a cured Italian bacon. When pierced with a fork, the crisped, round slices will shatter into crunchy bits. If you can’t find pancetta in the deli at your supermarket, substitute regular bacon.

- 20 thin slices (about 8 ounces) pancetta
- 4 cups water
- 2 teaspoons white vinegar
- 4 large eggs
- 2 heads LIVE GOURMET LIVING BUTTER LETTUCE, shredded
- 2 tomatoes, diced
- Hollandaise Dressing, warm or room temperature (recipe below)
- Freshly ground black pepper

Preheat oven to 450°F. Arrange pancetta in a single layer on a baking sheet and bake until browned and crisp, 10 to 12 minutes; set aside to cool.

In an 8-inch sauté pan at least 2 inches deep over high heat, bring water and vinegar to a boil. Reduce to a simmer. Crack one egg into a small cup or bowl. Gently slip egg into skillet, using a slotted spoon to keep white together. Repeat with 3 more eggs, cooking each for about 3 minutes. Gently transfer cooked eggs to a bowl of warm water.

Arrange LIVE GOURMET LIVING BUTTER LETTUCE on 4 plates. Top with tomatoes, dividing evenly. Arrange 5 slices crisped pancetta on each salad. Use a slotted spoon to top each salad with an egg. Drizzle with Hollandaise Dressing, sprinkle with pepper, and serve.

Serves 4 as an entree.

Hollandaise Dressing

A thinner, more drizzle-able version of Hollandaise sauce.

- 3 large egg yolks
- 1/4 cup lemon juice, divided
- 1 tablespoon Dijon mustard
- 1/2 cup (1 stick) unsalted butter, melted
- 1/2 cup extra virgin olive oil
- 1/4 teaspoon kosher salt
- 1/8 teaspoon freshly ground white pepper

In the bottom of a double boiler or in a medium saucepan, bring 1 inch of water to a boil over high heat. Reduce to a simmer.

Combine yolks, 2 tablespoons of lemon juice, and mustard in the top of the double boiler or a medium bowl placed over the pot of water. In a very slow, steady stream, whisk in butter. Continue to whisk until sauce reaches 140°F. Adjust heat and/or remove from heat to maintain this temperature and cook, whisking constantly, for 3 minutes. Remove from heat and stir in remaining 2 tablespoons lemon juice, olive oil, salt, and pepper.

Makes about 1 1/4 cups.

Salsa, Shrimp & Butter Lettuce Salad

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**Chef Jill
Silverman Hough**

A refreshing, easy-to-make salad for lunch or dinner. Serve it with a warm tortilla on the side.

- 1 1/2 pounds cooked bay (small) shrimp
- 1 1/2 cups salsa
- 1 1/2 cups coarsely chopped cilantro
- 2 avocados, diced
- Salt to taste
- Freshly ground black pepper to taste
- 2 tablespoons canola or other flavorless oil
- 2 limes, divided
- 2 heads LIVE GOURMET LIVING BUTTER LETTUCE, torn into bite-sized pieces

In a large bowl, combine shrimp, salsa, and cilantro. Gently fold in avocado. Add salt and pepper to taste; set aside.

In another large bowl, whisk oil with juice of 1 lime. Add LIVE GOURMET LIVING BUTTER LETTUCE and toss. Add salt and pepper to taste. Divide salad among serving plates. Top with shrimp mixture, dividing evenly. Cut remaining lime into wedges and serve alongside salad.

Serves 6 as an entree.

Melon, Basil & Butter Lettuce Salad

This salad is especially pretty if you use more than one type of melon.

- 3 tablespoons lime juice
- 2 tablespoons honey
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1 tablespoon extra virgin olive oil
- 5 cups chunked melon (for example, cantaloupe, honeydew, watermelon, or a combination)
- 1/2 head LIVE GOURMET LIVING BUTTER LETTUCE, shredded
- 40 basil leaves, coarsely chopped
- 1 large shallot, thinly sliced
- 2 mild red chile peppers, halved lengthwise, seeded, and thinly sliced (optional)

In a large bowl, whisk together lime juice, honey, salt, and pepper. Whisk in olive oil. Gently toss in melon, LIVE GOURMET LIVING BUTTER LETTUCE, basil, shallot, and, if using, chile.

Serves 6 to 8.



Hazelnut Shrimp Salad in Butter Lettuce Cups

**Chef Jill
Silverman Hough**

Hazelnuts - and hazelnut oil - give this appetizer a delicious elegance.

- 2 tablespoons chopped hazelnuts
- 1/4 cup lemon juice
- 1 clove garlic, minced
- 1 teaspoon kosher salt, plus more to taste
- 1/8 teaspoon freshly ground white pepper, plus more to taste
- 1/4 cup hazelnut oil
- 2 tablespoons extra virgin olive oil
- 1/4 cup chopped LIVE GOURMET LIVING CELERY GREENS
- 1/4 cup chopped chives
- 12 ounces cooked shrimp, coarsely chopped
- 1 head LIVE GOURMET LIVING BUTTER LETTUCE

Preheat oven to 375°F. On a pie plate or small, rimmed baking sheet, toast hazelnuts about 5 minutes, or until fragrant and browned. Set aside to cool.

In a large bowl, whisk together lemon juice, garlic, salt, and pepper. Whisk in hazelnut oil and olive oil. Stir in celery greens, chives, and half the hazelnuts. Gently toss in shrimp. Add additional salt and pepper to taste.

Remove 8 large leaves from LIVE GOURMET LIVING BUTTER LETTUCE; arrange on 4 serving plates. Chop remaining lettuce into rough, 1/4-inch pieces; toss with shrimp mixture. Top each lettuce leaf with shrimp mixture, dividing evenly. Sprinkle with remaining hazelnuts and serve.

Serves 4 as an appetizer.

Mini Butter Lettuce Taco Salads

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**Chef Jill
Silverman Hough**

These first-course salads are topped with homemade tortilla strips. If you're short on time, substitute crumbled chips.

- 2 6- to-7-inch yellow corn tortillas
- 1/2 cup canola or other flavorless oil
- Salt
- 1 head LIVE GOURMET LIVING BUTTER LETTUCE
- 1 15-ounce can black beans, drained
- 8 ounces cooked chicken, shredded or cut into 1/2-inch dice
- 1 cup salsa
- 3 ounces queso fresco, crumbled (see note)
- 2 scallions, white and pale green parts only, thinly sliced

Cut tortillas into 1/4-by-1 1/2-inch strips. In a 10-inch skillet over high heat, heat oil until a tortilla strip added to the skillet immediately sizzles. Add remaining strips and cook 1 1/2 to 2 minutes, or until golden and crisp (use a slotted spoon to turn occasionally). Remove to a paper towel-lined plate and generously sprinkle with salt. Set aside to cool.

Remove 4 large outer leaves from LIVE GOURMET LIVING BUTTER LETTUCE and arrange on plates to resemble taco "shells." Shred remaining lettuce, dividing it among plates. Top lettuce with beans, chicken, salsa, queso fresco, scallions, and tortilla strips, dividing ingredients evenly. Serve immediately.

Serves 4 as an appetizer.

Note: Queso fresco is a fresh, mild Mexican cheese. If you can't find it at your supermarket, try a Latin market or substitute shredded Jack.

Lobster Claw Slaw on a Butter Lettuce Bed

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**Chef Jill
Silverman Hough**

Use the freshest lobster you can find.

- 2 tablespoons plus 1/2 teaspoon kosher salt, or more to taste, divided
- 2 cups water
- 3/4 pound green cabbage (1/2 small head), thinly shredded
- 1/4 cup mayonnaise
- 1/4 cup cream
- 1/4 cup sour cream
- 4 teaspoons rice vinegar (see note)
- 1/8 teaspoon freshly ground white pepper, or more to taste
- 1 head LIVE GOURMET LIVING BUTTER LETTUCE
- 1/2 small head radicchio, thinly shredded
- 1/4 white onion, halved and thinly sliced
- 2 teaspoons chopped fresh tarragon
- 12 ounces cooked lobster meat, cut or shredded into bite-sized pieces
- 8 large or 16 small cooked lobster claws
- Tarragon sprigs for garnish

In a medium bowl, dissolve 2 tablespoons salt in water. Add cabbage and enough additional water to cover. Let soak for about an hour; drain.

Meanwhile, in a small bowl, whisk together mayonnaise, heavy cream, sour cream, rice vinegar, remaining 1/2 teaspoon salt, and pepper.

Remove 8 large leaves from LIVE GOURMET LIVING BUTTER LETTUCE; set aside. Shred remaining lettuce and place in a large bowl. Add radicchio, onion, and tarragon. Gently stir in lobster. Toss slaw mixture with dressing. Add additional salt and pepper to taste. (Alternately, toss slaw with about half the dressing; use a squeeze bottle to drizzle remaining dressing over finished plates.)

Arrange reserved lettuce leaves on 8 plates. Top with slaw mixture, garnish with 1 large or 2 small lobster claws and a sprig of tarragon, and serve.

Serves 8 as an appetizer.

Note: Rice vinegar can be found in the Asian section of most major supermarkets.

'Cress & 'Cado Dip

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**Chef Jill
Silverman Hough**

Serve this Asian-inspired guacamole with crudité's or chips, or on top of a seafood cocktail.

- 3 bunches LIVE GOURMET LIVING Upland Cress, top half (leafy parts) only
- 2 avocados, peeled and pitted
- 2 tablespoons rice vinegar, or more to taste (see note)
- 1 teaspoon soy sauce
- 1 teaspoon prepared wasabi paste, or more to taste (see note)
- 1/2 teaspoon salt, or more to taste
- 1/2 teaspoon sesame oil (see note)

In the bowl of a food processor, combine 1 bunch of LIVE GOURMET LIVING Upland Cress with avocado; pulse to puree. Add remaining Upland Cress, 1 head at a time, pulsing to puree and scraping down bowl as necessary. Add rice vinegar, wasabi paste, salt, and sesame oil, pulsing to blend. Add additional vinegar, wasabi paste, and salt to taste.

Makes 2 to 2 1/4 cups.

Note: Rice vinegar, prepared wasabi paste, and sesame oil can be found in the Asian section of most major supermarkets.

Egg Salad & Upland Cress Sandwiches

Upland Cress gives these sandwiches crunch - and a nice little zing.

- 2 bunches LIVE GOURMET LIVING Upland Cress, top half (leafy parts) only
- 8 hard-cooked eggs, chopped
- 6 tablespoons mayonnaise
- 2 teaspoons Dijon mustard
- 1/4 white onion, finely chopped
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 8 slices dark rye, or other favorite bread

Coarsely chop 1 bunch LIVE GOURMET LIVING Upland Cress. In a medium bowl, combine chopped Upland Cress, eggs, mayonnaise, mustard, onion, salt, and pepper. Spread egg salad on 4 slices of bread, dividing evenly. Top with leaves from remaining bunch of Upland Cress, dividing evenly. Top with remaining 4 slices of bread.

Makes 4 sandwiches.



Pan-seared Salmon with Upland Cress Crème Fraîche

**Chef Jill
Silverman Hough**

Caramelized on the outside, pink on the inside, this salmon is deliciously complemented by a creamy, tangy sauce.

- 3 bunches LIVE GOURMET LIVING Upland Cress, top half (leafy parts) only
- 2 scallions, cut into 2-inch lengths
- 2 tablespoons buttermilk
- 1 tablespoon lemon juice
- 1/2 teaspoon kosher salt, plus more for sprinkling
- 1/8 teaspoon freshly ground black pepper, plus more for sprinkling
- 1 cup crème fraîche (see note)
- 6 6- to 8-ounce salmon filets
- 2 tablespoons canola or other flavorless oil

In the bowl of a food processor, combine 2 bunches LIVE GOURMET LIVING Upland Cress, scallions, buttermilk, lemon juice, salt, and pepper; pulse to finely chop, scraping bowl as necessary. Add crème fraîche and pulse just to combine. (Do not overprocess; it can cause crème fraîche to separate.) Set Upland Cress crème fraîche aside.

Preheat an oven to 350°F. Sprinkle both sides of salmon liberally with salt and pepper. In one or two ovenproof skillet(s) (large enough to hold salmon without crowding) over medium-high heat, heat oil until shimmering. Add salmon and cook 3 to 4 minutes. Turn and place skillet(s) in oven for another 3 or 4 minutes, until salmon is barely opaque throughout.

Place a small pool of Upland Cress crème fraîche on each of 6 plates. Place a salmon filet on top. Top each filet with a few leaves from the remaining bunch of Upland Cress. Pass any remaining Upland Cress crème fraîche at the table.

Serves 6.

Note: Crème fraîche is available at many specialty food stores. If you can't find it, substitute sour cream.

Smoked Trout & Upland Cress Crostini

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**Chef Jill
Silverman Hough**

An easy, upscale appetizer for your next cocktail or wine-tasting party.

- 1 head LIVE GOURMET LIVING Upland Cress, top half (leafy parts) only
- 8 ounces smoked trout, skin removed, flaked (see note)
- 6 ounces cream cheese, room temperature, cut into 3 or 4 chunks
- Zest and juice of 1 lemon
- 1/2 to 1 teaspoons prepared horseradish
- 1/2 teaspoon freshly ground black pepper, or more to taste
- 32 small toasts, crackers, or baguette rounds

Chop about 1/2 half LIVE GOURMET LIVING Upland Cress; set remaining leaves aside. In a medium bowl, combine chopped Upland Cress, trout, cream cheese, lemon zest, lemon juice, horseradish, and pepper. Add additional pepper to taste.

Spread about 1 tablespoon trout mixture on each toast. Garnish with remaining Upland Cress and serve.

Makes 32 crostini.

Note: Smoked trout is available at many specialty food stores.

Upland Cress & Roast Beef Summer Rolls with Hoisin Dipping Sauce

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Silverman Hough**

Resist the urge to overstuff the summer rolls - too much filling makes them likely to tear.

- 3 ounces thin dried rice noodles (see note)
- 1/2 cucumber
- 1 head LIVE GOURMET LIVING Upland Cress, top half (leafy parts) only
- 32 fresh Thai or regular basil leaves
- 6 ounces thinly sliced roast beef
- 8 10- to 12-inch round rice paper wrappers, plus a few extra in case of breakage (see note)
- Hoisin Dipping Sauce (recipe below)

Bring a medium saucepan of water to a boil over high heat. Add rice noodles, remove saucepan from heat, and let stand 8 to 10 minutes, gently stirring occasionally. Drain, rinse with cold water, and drain again.

Peel cucumber, then halve lengthwise. Use a spoon to scrape out seeds, then cut each half lengthwise into strips.

Arrange noodles, cucumber, LIVE GOURMET LIVING Upland Cress, basil, roast beef, and rice paper wrappers on a clean work surface. Have a platter nearby for finished rolls. Fill a large skillet halfway with very warm water. Slide a sheet of rice paper into water, submerging until it becomes very pliable, 15 to 30 seconds. Remove rice paper, shake gently to drain excess water, and lay on work surface. (As you work, if water becomes too cool to soften wrappers, change it or briefly heat it on the stove.) Arrange a scant 1/4 cup of noodles in a column on wrapper about 2 inches from edge closest to you. Add about 1/8 of the cucumber and 1/8 of the Upland Cress just above noodles. Add 4 basil leaves.

Fold edge of wrapper closest to you up and over fillings. Tuck fillings tightly into wrapper, then fold in sides. Make another turn, keeping roll as tight as possible without tearing wrapper, then add about 1/8 of the roast beef, arranging it into a column. Finish rolling wrapper, pressing it closed. If necessary, dampen end of wrapper to help seal. Set roll, seam side down, on platter. Repeat with remaining ingredients, making 8 rolls total. (Avoid letting finished wrappers touch; they can stick together.) Serve immediately with Hoisin Dipping Sauce or cover rolls with damp paper towels, wrap platter tightly with plastic wrap, and serve within 2 or 3 hours.

Makes 8 rolls.

Hoisin Dipping Sauce

Makes about 1 cup.

- 1/2 cup hoisin sauce (see note)
- 6 tablespoons mirin (Japanese cooking wine) (see note)
- 3 tablespoons rice vinegar (see note)
- 2 tablespoons water

Combine all ingredients in a small bowl and whisk to blend. Serve at room temperature in individual bowls, or refrigerate, covered, for up to 2 weeks.

Note: Rice noodles, rice paper wrappers, hoisin sauce, mirin, and rice vinegar can be found in the Asian section of many major supermarkets and at Asian food stores.

Upland Cress Salad with Beets, Pistachio-crusted Brie & Pistachio Vinaigrette

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**Chef Jill
Silverman Hough**

A restaurant-quality salad with great flavors that's simple to make at home.

- 1/2 cup chopped pistachios
- One 8-ounce wheel triple crème Brie, cut into 12 wedges
- 12 baby or 6 regular beets, greens trimmed (about 1 pound)
- 1/4 cup white balsamic vinegar (see note)
- 1 shallot, minced
- 1 teaspoon kosher salt, plus more to taste
- 1/4 teaspoon finely ground pepper, plus more to taste
- 1/4 cup pistachio oil (see note)
- 2 tablespoons extra virgin olive oil
- 2 heads LIVE GOURMET LIVING Upland Cress, top half (leafy parts) only

Place pistachios on a plate. Gently press cut sides of Brie wedges into nuts. Place coated wedges on a plate and freeze for at least 1 hour.

Combine beets and enough cold water to cover by 1 inch in a medium saucepan. Bring to a boil over high heat, reduce to a simmer, cover, and cook until tender, 20 to 30 minutes. Drain and, under cold running water, slip off and discard skins and stems. Cut beets into wedges, place in a medium bowl, and set aside.

In a large bowl, whisk together vinegar, shallot, salt, and pepper. Whisk in pistachio and olive oils. Drizzle about 2 tablespoons dressing over beets and toss. Add additional salt and pepper to taste. Add LIVE GOURMET LIVING Upland Cress to bowl with remaining dressing and toss. Add additional salt and pepper to taste. Divide Upland Cress among 4 serving plates. Arrange beets around Upland Cress, dividing evenly.

Heat a 10- or 12-inch nonstick skillet over medium heat. Add Brie wedges, crusted side down, and cook until browned, about 1 1/2 minutes. Carefully turn and cook other crusted side until brown, about 1 1/2 minutes more. Arrange 3 Brie wedges on each plate and serve.

Serves 4 as an appetizer.

Note: White balsamic vinegar and pistachio oil are available at many specialty food stores.