



Our recipe this month celebrates summer. Take advantage of the long days and warm nights with our summer entertaining tips.

Summer Greens with Figs and Prosciutto

Serves 8

- 6 tbsp lightly toasted pine nuts
- 4 cups salad greens
- 4 cups watercress
- 4 cups baby arugula
- 6-10 fresh figs
- 8 slices prosciutto
- 2/3 cup crumbled feta cheese
- 1/2 cup rosemary vinaigrette

Choose ripe figs, cut tough tip off and cut into four from top to bottom to create wedges.

Have prosciutto sliced thinly at your favorite delicatessen. Lay prosciutto flat on a cutting board and cut into 2-3 inch squares.

Combine salad greens, arugula, watercress, feta and pine nuts.

Toss with vinaigrette

Top salad with figs and prosciutto.



Photo by Executive Chef Margaret Chisholm

Rosemary Vinaigrette

Yields 2 cups

- 1 sprig fresh rosemary
- 1/3 cup white wine vinegar
- 1 cup extra virgin oil
- 1 tsp Dijon mustard
- 2 tsp salt
- 3/4 cup grape seed or vegetable oil

Whisk together olive oil, vegetable oil, Dijon mustard, white wine vinegar and salt. Bruise the rosemary a little with the back of a knife. Steep rosemary in vinaigrette overnight. Remove rosemary sprig.



July 2016



Wine Pairing

Clos du Soleil Rosé would be a delectable complement to this salad. The rosé has a crisp acidity and fruitiness that plays well with the prosciutto and goat cheese without overwhelming the other flavours in the dish.



Photo by Evaan Kheraj for Western Living

Natural Rustic Celebrations

One of our favourite current trends is the incorporation of organic elements into tabletop décor.

Go minimal. Embrace the rustic theme and skip the tablecloth. Leaving tables bare creates a natural look and feels fresh and modern, allowing the food to take centre stage.

Fresh Picked Centrepieces. We love this look shown in Western Living this month. The table is decorated with fruit laden branches in oversized mason jars and freshly picked wildflowers casually arranged in wine coolers.

