

Blueberries, Goat Cheese, and Mint (SPEARMINT)

- 3 c. blueberries
- 1 c. spearmint leaves, rough chopped
- 1 c. goat cheese, crumbled
- 4 T. good extra virgin olive oil
- Flaky coarse sea salt (I use Maldon)
- 1 t. whole black peppercorns, crushed

Mix ingredients. Can be used as a savory dessert course or as a salad.

Jicama Orange Salad (CILANTRO)

- 2 c. diced peeled jicama
- 3 oranges, cut into sections (1 c.)
- 2 T. freshly squeezed orange juice
- ¼ c. finely chopped red onion
- 3 T. finely chopped red bell peppers
- 4 T. chopped fresh cilantro
- ½ t. salt
- Freshly ground black pepper

Combine ingredients in a bowl and toss until thoroughly blended. Can be made a day ahead and store in refrigerator in airtight container.

Cherry Tomato, Melon, and Mint Salad (SPEARMINT)

- 4 c. melon balls (cantaloupe, honeydew, watermelon), at room temperature
- 2 c. cherry tomato halves, at room temperature
- 2 T. fresh lemon juice
- 1/2c. coarsely chopped spearmint (my favorite is Ky. Colonel Spearmint)
- ¾ t. kosher salt

Gently toss all of the ingredients together in a large mixing bowl. Serve within an hour of making it.