

Province

Apple Salad

Randy Zweiban Province-2010

4 Cups	Julienned Apples (preferably honey crisp or gala) (Produce Express)
3 Cups	Peeled and Julienned Jicama (Produce Express)
¾ Cup	Chopped Candied Arbequina and Coquille Olives (Pastoral Artisan)
¾ Cup	Toasted & Chopped Almonds (Marcona are the best) (City Fresh Market)
¼ Cup	Fine Chopped Chives (Produce Express)
½ Cup	Apple Cider Vinaigrette (City Fresh Market)
1 T	Kosher Salt (City Fresh Market)
1T	Fresh Toasted and Ground Black Pepper (City Fresh Market)

To candy the olives:

1 Cup	Water
1 Cup	Sugar (City Fresh Market)

- 1- Bring the Water to a boil and dissolve the Sugar.
- 2- Let cool to about 170 degrees then pour over the pitted Olives and let cool to room temperature.
- 3- Let the olives marinate for about 15 minutes then strain the olives and chop them.

For the Vinaigrette:

2 Cups	Apple Cider (City Fresh Market)
1 Cup	Olive Oil (City Fresh Market)
¼ Cup	Champagne Vinegar (City Fresh Market)
Kosher Salt and Fresh Toasted and Ground Black Pepper. (City Fresh Market)	

- 1- Reduce 2 Cups of Apple Cider by half to 1 Cup.
- 2- Whisk in the rest of the ingredients.

To assemble the Salad:

- 1- Toss the Apples, Jicama, Olives and Chives and then Add some of the Vinaigrette.
- 2- Add the Nuts and season the Salad.
- 3- Plate the Salad and drizzle some Vinaigrette around the plate.

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Pork Belly Hash

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1 Cup Diced Cured Pork Belly or Smoked Bacon (**Fumare**)
3 Cups Cooked Fingerlings (**Produce Express**)
½ Cup Caramelized Spring Onions (**Produce Express**)
1T Roasted Garlic (**City Fresh Market**) Aioli
Kosher Salt and Fresh Ground and Toasted Black Pepper.

- 1- In a warm sauté pan, render the Belly or Bacon.
- 2- Cook the Fingerlings in Canola Oil in a 350 degree oven for about 40 minutes or until they are easily pierced with a knife.
- 3- Dice the Potatoes and add to the pan with the Onions.
- 4- When it is nicely browned, season the mix and add the Aioli.