



2021 has finally arrived. Yay! We survived the wretchedness of 2020 and live to tell the tale. So, now what? I'm writing this column on New Year's Day evening. When I hopped out of bed this morning, all bright-eyed and bushy-tailed, I just knew that today would be the beginning of a new era. Everything would miraculously be back to normal. No Covid. No discord. No crazy politics. The phone would be ringing off the hook with clients wanting to schedule parties and events. Friends would be sending texts about upcoming get-togethers. ALL WOULD BE WELL!

After a cup of tea and a glance at the news, I realized that maybe I'd jumped the gun. Then it hit me. All actually IS well. Sometimes it just depends on how you look at things. We ARE getting Covid under control with vaccines. It's EASY to be kind to other people, everyone can do that. American politics are likely to ALWAYS be a bit crazy. I DO have some fun catering events coming up, and I know that more will follow. Friends ARE planning safe and socially-distanced parties. Normal IS coming back in 2021. Let's keep the faith. In the meantime, I resolve to keep creating and sharing delicious food and recipes and I hope that you'll continue to enjoy them. Happy New Year, dearest readers! The best is yet to come.

Winter Fruit Salad with Candied Cranberries and Raspberry Vinaigrette

Candied Cranberries are my new favorite thing. I absolutely love them on salads and they're great for snacking.:

¼ cup raspberry balsamic vinegar

1/3 cup extra-virgin olive oil

1 tablespoon honey

1 tablespoon dijon mustard

Salt and pepper, to taste

½ cup water

1½ cups sugar, divided

1 cup fresh cranberries

In a small pot, mix ½ cup water with ½ cup sugar. Cook over medium heat until sugar is melted. Set aside to cool. Place 1/3 cup sugar in a shallow bowl. Add cranberries to the cooled sugar-water mixture and toss to coat well. Using a slotted spoon, add a few cranberries at a time to the bowl of sugar. Toss to coat. Let candied cranberries dry on baking racks. Repeat, changing sugar when it gets too wet to stick, until all of the cranberries have been covered in sugar. Store remaining berries in a covered container for 2 to 3 days. Do not refrigerate.

Welcome 2021

Written by Debbi Covington
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For the salad:

Mixed salad greens

Thinly sliced red onion

Red grapefruit premiums

Mandarin orange pieces

Fresh blueberries

Pomegranate arils

Carambola (star fruit), sliced

Place all of the ingredients for the vinaigrette in a small bowl. Whisk well to combine. Refrigerate until ready to serve. Place salad greens on a large platter. Top with red onion, grapefruit, mandarin oranges, blueberries, pomegranate arils and sliced carambola. Serve with the vinaigrette on the side.

Roasted Beef Tenderloin

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