

In the Kitchen – Great Combos – by Marcy Lytle

It's winter, and we need some good combos for eating. Of course, there's the usual like soup and crackers, or chili and cornbread. But think about trying some other combos, like we're sharing below! It's fun to see what tastes good together, doesn't it?

Pear and Walnut Salad

This combo was super enjoyable and healthy and all things good, and it makes for a great winter dish. Pears are delicious, don't you know?

Ingredients:

- 2 lemons juiced
- 1 c water
- 4 Bosc pears, cored and sliced thin
- 8 oz garden salad mix
- ¼ cup Italian Asiago Fancy Shredded Cheese
- ½ cup walnut halves and pieces
- 2 T extra virgin olive oil
- 2 T pomegranate juice
- ½ t Dijon mustard

Instructions:

Combine lemon juice and water in large mixing bowl. Dip pear slices in the mixture and then allow to dry on paper towel. Place salad in a large bowl and layer with the pears, the cheese and the walnuts. Cover salad with plastic wrap and chill 30 minutes or until ready to serve. Combine the olive oil, pomegranate juice and mustard in a small bottle with a lid. Shake the dressing and toss with the salad before serving.

Ham and Potato Pizza

Doesn't really sound like a good combination – potatoes on pizza – does it? But this meal actually turned out easy and super yum. The recipe is from *Real Simple*.

Ingredients:

- 3 tablespoons extra-virgin olive oil, divided, plus more for brushing
- 2 pounds refrigerated pizza dough, at room temperature
- 2 large cloves garlic, thinly sliced
- 1 medium shallot, thinly sliced
- 12 ounces fresh mozzarella cheese, roughly torn
- 6 ounces thick-cut ham, chopped
- 2 handfuls baby spinach
- 12 ounces Yukon Gold potatoes (about 4 potatoes), cut into 1/8-in. slices
- Kosher salt
- Freshly ground black pepper

- Ranch dressing, crushed red pepper, freshly grated Parmesan, and chopped flat-leaf parsley, for topping

Directions

1. Preheat oven to 450°F. Coat a rimmed half-sheet pan with 2 tablespoons oil. Add dough and press it all the way to edges of pan. (If the dough starts to fight you as you press it, leave it to sit for 10 to 15 minutes so the gluten can relax, then go at it again.) Brush top with a thin, even layer of oil. Scatter on garlic, shallot, mozzarella, ham, and spinach. (Scatter the cheese all the way to the edges so you get some crispy bits!)
2. Toss potatoes with remaining 1 tablespoon oil in a large bowl. Arrange in an even layer on pizza, doing your best to avoid overlapping them. Sprinkle with a good pinch of salt and lots of pepper.
3. Bake until crust is golden and cheese is brown in parts, 25 to 30 minutes. (If you'd like a little more color on the potatoes, stick the pizza under the broiler for a few minutes, watching carefully so it doesn't burn.)
4. Top with a drizzle of dressing, crushed red pepper, loads of Parm, and parsley, then cut into big squares.

Farm Dust on Colored Carrots

My niece introduced me to Farm Dust, a seasoning for everything! And recently I discovered a bag of colored carrots at Trader Joe's that were absolutely so flavorful and delicious!

Just read the directions on the carrot bag, toss the carrots in olive oil, dust them with the seasoning and roast. A great side dish to any meal.

And leftover carrots are great to add to baked potato soup, if you're making that this winter.

Apple Nachos

Apples and nachos don't even belong in the same sentence, unless you're slicing them and arranging them in circles and then topping them, as you would chips on a plate!

We visited my niece recently and the kids helped me make this delicious snack/dessert and we all devoured the nachos as soon as they were piled high!

Ingredients:

- Apples, cored and sliced
- Caramel and chocolate sauce
- Nuts, chopped
- Sprinkles or any other candies (these kids chose all sorts of things!)

Directions:

On a large platter arrange the apple slices around in a circle or in rows, making them pretty. Drizzle the sauces and then just top with all the things.

You can see by the photo that they topped with LOTS of things. It was super decadent, but you can add whatever you like to give this combo a squeal of delight.

Tuna and Goat Cheese Sandwiches

We had a Christmas Tea a few weeks ago and this was the favorite bite. It's a great winter dish to make for having a friend over to sip tea, or just for the family while you cozy up and watch a movie. Make it quaint or add chips and make it quick. Either way, these are good!

Ingredients:

1 can (6oz) light water packed tuna, drained and flaked

1-2 T mayo

¼ tsp lemon pepper seasoning

4 T crumbled goat cheese

4 slices multigrain bread, crusts removed

4 large fresh basil leaves

Directions:

In small bowl, combine the tuna, mayo and lemon pepper. Spread 1 T of goat cheese on each slice of bread. Spread with tuna mix, top with basil, and other slice of bread. Cut into rectangles or triangles.