

“Cab’s Bistro style” – Grilled Vegetables with Goat Cheese Sauce (Recipe by Luis Ayllon)

FOR THE GOAT CHEESE SAUCE:

1 Tablespoon olive oil
2 cloves garlic, minced
3 Tablespoons red onion, finely diced
4 ounces goat cheese
1 cup whipping cream
4 ounces cream cheese
3/4 teaspoon kosher salt
1/2 teaspoon black pepper, ground
2 Tablespoons chives, minced

FOR THE BALSAMIC VINAIGRETTE

3 teaspoons shallots, finely chopped
1 clove garlic, minced
2 ounces Balsamic vinegar
1/4 teaspoon sugar
2 ounces olive oil
4 ounces canola oil
1/2 teaspoon kosher salt
1/4 pinch black pepper

FOR THE VEGETABLES

1 1/2 medium sized tomatoes -- cut in 1/4" slices
1/2 medium zucchini cut in 1/4" slices
2 Large Portabello mushroom caps -- cut in 1/4" slices
18 asparagus spears
2 Tablespoons olive oil
Salt and pepper, to taste
1 French bread loaf – cut in 1 inch slices

For the goat cheese sauce:

In a small sauté pan, gently cook the red onion and garlic with one tablespoon olive oil until lightly browned. Put the onions and garlic into a medium sized metal bowl. Add the goat cheese, cream, cream cheese, salt and pepper to the bowl. Gently heat the cheeses -- place the bowl on top of a pot of simmering water and whisk until the cheese sauce is smooth and piping hot.

For the Balsamic vinaigrette:

Place the shallots, garlic, salt, pepper and sugar in a small bowl.

While whisking, slowly add the olive oil (in order to emulsify the vinaigrette) in a thin stream-- followed by the canola oil.

For the vegetables:

Brush the vegetables with olive oil, season with salt, pepper, and cook them on the grill. If you think it's too cold outside you can always put them under your broiler and cook them until they are lightly caramelized (not burned).

To Serve:

Arrange the vegetables on individual plates, top with the goat cheese sauce (approximately two ounces per serving), drizzle with Balsamic vinaigrette (approximately two tablespoons per serving), and serve with a nice crunchy French bread.

Note* at the restaurant we also serve this dish with green beans, roasted potatoes and beets.

To complicate things more -- you could also add spinach and roasted carrots. Feel free to experiment!