



WINERY & VINEYARDS™

*BLTA Salad with Grilled Chicken*

*To Accompany Alma Rosa 2007 Pinot Gris La Encantada Vineyard Sta. Rita Hills*

*By Chris Burroughs, Tasting Room Manager*

- 4 boneless skinless chicken breasts
- 1 head butter lettuce, torn
- 1 head romaine, torn or chopped coarse
- 4 medium-size heirloom tomatoes chopped or 1 ¼ c cherry or pear tomatoes, halved
- 1 firm-ripe avocado
- 8 slices good quality bacon (I like applewood-smoked)
- ¼ c good olive oil
- ¼ c good vinegar
- ¼ tsp each salt and pepper

Season chicken according to taste/preference and grill to desired doneness; set aside.

Cook bacon until nice and crispy; set aside.

In large bowl combine lettuces and tomatoes. Cut chicken into nice pieces, and coarsely crumble bacon; add both to lettuce and tomatoes in bowl.

Peel and cube avocado and add to bowl.

Whisk together oil, vinegar, salt and pepper (I also like to add a pinch of crushed red pepper flakes) and mix with other salad ingredients.

Serve on large chilled plates. (Add some fresh basil, if you like.) Good bread (ciabatta, focaccia or whatever) to accompany.

Makes 4 main-dish servings