

Men's Health

Eat to live, live to eat

GUY GOURMET

Make Awesome Baked Goat Cheese Salad

Not enough on your Thanksgiving table? Whip up this quick!



It's 2:30 p.m. Dinner's at 3:00. **The turkey is done, the potatoes** are staying warm in the oven, and the green bean casserole is topped with those delicious crunchy onion bits. Your table is crammed, but three last-minute guests have arrived and you need to stretch your food a little further. The fix? Salade au Chèvre Chaud.

It sounds fussy, but this simple salad will come together in less than 15 minutes, it's just as easy to prep for two as it is for 12, and it provides a segue from apps to entrees without leaving you—and your guests—more stuffed than your turkey. Chances are, you already have the basic components on hand—cheese, salad greens, and bread—so you can adapt the basic recipe as needed.

The beauty of Chèvre Chaud is that it's one of the simplest salads to prepare, and yet it satisfies any number of cravings. The warm cheese melted over toasty hunks of baguette give it a comfort food backbone, while the tang of the vinaigrette and peppery bite of the greens keep the dish from feeling too heavy.

Chèvre Chaud was born in the tiny French town of Sancerre, so, naturally, we went to the source for an authentic recipe. Didier Turpin, chef-owner of **La Pomme d'Or** in Sancerre, shares this recipe. He whips up a vinaigrette sans recipe, but we like a 1:3 ratio of vinegar to oil. If you want to spice up your cheesy croutons, sprinkle them with some herbs or spices, or up the ante on the vinaigrette by adding flavored oils or a bit of good mustard. This recipe is relatively foolproof, so feel free to experiment.

Salade au Chèvre Chaud

Recipe by Didier Turpin, Chef/Owner of La Pomme d'Or in Sancerre, France

What you'll need:

- 4 1/2-inch thick slices of Crottin de Chavignol (or Bucheron, Ste Maure, or other French goat cheese)
- 4 1/2-inch thick slices country baguette (or another good bread)
- 1 or 2 garlic cloves, halved
- 2 cups mesclun mix
- 3 Tbsp olive oil, plus more for drizzling
- 1 Tbsp red wine or balsamic vinegar
- Freshly ground pepper and salt, to taste

How To Make It:

1. Preheat oven to 400° F. Rub the cut halves of the garlic onto bread slices. Place the cheese on top of bread and drizzle with olive oil. Bake until the cheese is melted, 6 to 8 minutes.
2. While the cheese bakes, dress salad with olive oil and vinegar, and arrange on a plate.
3. Place the cheesy bread slices on top of salad, add season with a pinch of pepper and salt. Makes 2 salads.