



**↑ MAIN COURSE** Salad as an entrée? When it includes crispy chicken, crunchy croutons, and creamy vinaigrette, yes.

## Butter Lettuce, Chicken, and Cherry Salad

ACTIVE 30 MINUTES TOTAL 30 MINUTES

**4 SERVINGS** *However tempting it may be to eat all of the ultra-crunchy croutons—pan-fried in chicken fat—right out of the skillet, save some for this summery composed salad. And if you're feeling less indulgent, leave out the croutons and chicken skin.*

- ¼ cup fresh lemon juice
- 3 Tbsp. Dijon mustard
- 3 Tbsp. chopped fresh dill
- 2 Tbsp. honey
- 1 garlic clove, minced
- ¼ cup extra-virgin olive oil
- Kosher salt and freshly ground black pepper
- 4 Perfect Pan-Roasted Chicken Thighs (see recipe), fat from pan reserved
- 4 thick slices rustic bread, crusts removed, torn into ¾" pieces
- 1 lb. fresh cherries, stemmed, pitted, and lightly crushed
- 3 heads butter lettuce, cored and torn into pieces
- 4 radishes, thinly sliced
- 1 Tbsp. chopped chives

Whisk first 5 ingredients in a small bowl. Gradually whisk in oil. Season to taste with salt and pepper. Stir; set aside. Remove crispy chicken skin and tear into pieces. Pull chicken meat from bones and tear into pieces; discard bones. Reserve skin and meat.

Heat chicken fat in a large skillet over medium heat. Add bread to skillet and toast, turning frequently, until golden and crisp, about 2 minutes. Remove with a slotted spoon and drain on paper towels. Season with salt and pepper while still hot.

Place chicken meat in a large bowl. Add cherries, butter lettuce, radishes, and chives and drizzle with vinaigrette; toss to coat. Divide salad among plates and garnish with croutons and chicken skin.

**Calories 705 Fat 40 g Carbs 48 g**

## Pickled Cherries

ACTIVE 30 MINUTES TOTAL 30 MINUTES

**MAKES 2½ CUPS** *Forget the cornichons. Serve these instead with your favorite pâté, or alongside a salumi platter.*

- ¾ cup distilled white vinegar
- ¼ cup sugar
- 2 tsp. whole black peppercorns
- 1 tsp. coriander seeds
- ½ tsp. crushed red pepper flakes
- 1 lb. fresh cherries, stemmed and pitted
- 1 large rosemary sprig

Bring first 5 ingredients and ¾ cup water to a boil in a medium stainless-steel saucepan, stirring to dissolve sugar. Reduce heat to medium; simmer 5 minutes. Using a fine-mesh sieve, strain into a medium bowl; return liquid to pan. Add cherries and rosemary to saucepan. Simmer until cherries are tender, 3–5

minutes. Transfer cherries and rosemary to a 1-qt. mason jar. Pour in enough pickling liquid to cover cherries. Cover and chill.

**DO AHEAD:** Can be made 1 month ahead. Keep refrigerated. Strain before serving. **Calories 23 Fat 0 g Carbs 6 g**

## Cherries Jubilee

ACTIVE 35 MINUTES TOTAL 35 MINUTES

**MAKES 1½ CUPS** *Vanilla is the classic ice cream partner for these boozy cherries, but try them with chocolate for a homemade version of Cherry Garcia.*

- 2 Tbsp. (¼ stick) unsalted butter
- ½ cup packed light brown sugar
- 1 lb. fresh cherries, stemmed and pitted, or frozen pitted cherries, thawed, undrained
- Pinch of kosher salt
- 1 Tbsp. bourbon or brandy
- Fresh lemon juice
- Vanilla ice cream

Melt butter in a large heavy skillet over medium heat. Add sugar and stir until dissolved. Add cherries and salt; stir to coat. Cook cherries, stirring occasionally, until juices are released and begin to reduce slightly, about 10 minutes. Remove pan from heat and stir in bourbon. Return pan to heat and simmer until juices thicken, about 5 minutes. Season to taste with lemon juice. Let cool slightly.

Spoon warm cherry mixture over ice cream. **Calories 234 Fat 8 g Carbs 40 g »**