



Do you have any idea how hard it is to get ten women together for lunch? When Lowcountry Weekly's Aunt Bossy (Susan Murphy) summons you to her new home, you show up. Still, a couple of us were late, couple of us were *very* late, and one of us had to leave early. Such are the lives of busy working women. No matter, we pulled it together and enjoyed a lovely luncheon – complete with champagne. Guess who cooked?

Yep, it was me. Susan's still getting settled so I didn't have access to an oven. A big salad with chicken was the perfect entree! All three of these recipes would be great for covered dish luncheons or picnics. Why don't you gather some of your girlfriends, pop open a couple of bottles of bubbly and spend a fun afternoon together? Life goes by too fast. Happy Cooking!

Mexican Chopped Chicken Salad with Honey-Lime Vinaigrette



Look for tortilla strips on the salad dressing aisle of your favorite grocery store.

For the vinaigrette:

½ cup olive oil

½ cup lime juice

½ cup red wine vinegar

6 tablespoons honey

2 garlic cloves, minced

½ teaspoon salt

½ teaspoon pepper

For the salad:

1 deli rotisserie chicken

3 romaine lettuce hearts, chopped

1 (15-ounce) can corn, drained

1 (15-ounce) can black beans, rinsed and drained

1 red bell pepper, seeded and diced

½ medium red onion, chopped

Sliced grape tomatoes

½ cup fresh cilantro leaves

1 (3.5-ounce) package tortilla strips

Combine all vinaigrette ingredients in a jar and shake well to mix. Remove the chicken from the bones and shred into bite-sized pieces. Place chopped lettuce in a large salad bowl. Top with corn, black beans, red bell pepper, red onion, sliced grape tomatoes and cilantro leaves. Drizzle with vinaigrette and toss. Top with tortilla strips. Serve immediately. Serves 8 to 10.

Peachy Jalapeno Cornbread with Jalapeno Butter



Franklin's Cornbread is a fat-free recipe, drained well, and served with a side of green and white salad.



With the humidity over the top, for best results, bake on a day with low humidity and devour cateringbydebbicovington.com dp@dp.com