

Sagamore Golf Course



City / State: Bolton Landing, NY
Classification: Private
Designer: Donald Ross
Course built: 1928
Website: <http://www.thesagamore.com/golf>
Restaurant Name: The Club Grill
Chefs Name: Ken Lingle
Chefs Career Highlight:

Ken has worked at The Sagamore for 4 ½ years, 2 ½ of those years as Executive Sous Chef. Prior to joining The Sagamore, Ken was the Golden Trout Restaurant Chef at the Nemaquin Woodlands Resort & Spa. At Nemaquin Ken cooked for such celebrities as Bill Cosby, Joe Piscopo, Lynn Swan, George Bush and Wolfgang Puck. Before Nemaquin, Ken performed the roles of Garde Manger Chef, and Banquet Tournant and Sous Chef at the Woodstock Inn and Resort in Vermont.

Ken's other accomplishments include guest chef at the James Beard House as well as gold and silver medal winner in American Culinary Federation sponsored competitions. He was also a participant in the Kamuela Wine Symposium.

Recipe: **Club Grill Chopped Salad**

Ingredients: 1 head Iceberg Lettuce
2 tbsp. Finely chopped Anchovies
2 tbsp. Yellow or Red Tomatoes, diced
2 tbsp. Crumbled Blue Cheese
2 tbsp. Small diced red Peppers
2 tbsp. Small diced red Onion
2 stalks Hearts of Palm, small diced
1 tbsp. Slivered Almonds, toasted
Extra Virgin Olive Oil, to taste
Rice Vinegar, to taste
Cracked Black Pepper

Directions: Finely chop 1 full head of iceberg lettuce, after removing the outer leaves and removing the core.
Place the lettuce off to the side and continue to prep the rest of the ingredients. When dicing the peppers and tomatoes be sure to remove all seeds and ribs from the vegetables.
In a large stainless steel bowl toss all ingredients together adding olive oil and rice vinegar to taste to form a light dressing.
Season with kosher salt and cracked black pepper as needed.
Serve immediately.

Comments/Tips: Enjoy

Yield: Serves 4