



**Thursday, July 12, 2012**  
**Betty Ford Gardens**

Chef Richard A. Bailey from TASTE 5 Catering returns to the Betty Ford Gardens for the 2012 summer series of Chefs in the Garden

**Summer Watermelon Salad**

*Seasonal Watermelon, Fresh Berries, Pickled Sweet Red Onion Balsamic Gastrique,  
Garden Mint*

**Sautéed Scottish Salmon**

*Roasted Palisade Red Pepper Coulis and Sweet Basil Aioli*

**Local Favorite**

Chef Bailey's versatility is evident in the multiple talents he brings to the field and to his signature cuisine. He is known for his clever use of ingredients and his ability to surprise and delight his guests with his latest inspirations. With an empathies' on Sustainability and Organics chef Bailey prides him self on keeping up with current situations in the

Chef Richard A. Bailey was raised in the Sonoma Valley. He appreciates an array of savory dishes, but his culinary interests focus on California cuisine with an Asian flair. He contributes to the Garden a culinary career spanning thirty years, sharing ten of these years in Vail Valley as Executive Chef of the Club at Cordillera, Executive Chef at Lord Gore at Manor Vail Lodge.

Today Chef Richard A. Bailey of TASTE 5 Catering a new popular catering company in the Vail Valley. TASTE 5 CATERING, serves Vail and surrounding areas including Denver. The services we offer are Catering, Weddings, Personal Chef, Cooking Classes, Personal Shopping, Delivery service, Pick up and Drop off of weekly Family Meals, pretty much anything to do with fine foods you can find with TASTE 5 Catering

**Chef Richard A. Bailey**  
**Chef Owned**  
**TASTE 5 CATERING**  
**970-376-1084**

[www.TASTE5CATERING.Com](http://www.TASTE5CATERING.Com)



## **Roasted Palisade Pepper Coulis**

**Red Bells De seeded and Chopped 3 each**

**Yellow Onion Peeled and Chopped ½ each**

**Garlic Cloves 2 each**

**Olive Oil ¼ Cup**

**Water ¼ Cup**

**Kosher or Sea Salt and White Pepper to Taste**

**Add all ingredients in a baking dish cover with Aluminum foil and bake in a pre heated 350 Degree oven for 30 minutes. Let cool and puree till no specks left.**

## **Basil Aioli**

**1 Bunch Basil**

**1 Bunch Parsley**

**3 Egg Yolks**

**1 Garlic Clove**

**1 TBL Spoon Dijon**

**1 TBL Spoon White Wine Vinegar**

**¼ Cup Water**

**2 Cups Vegetable Oil**

**Kosher Salt and Pepper To Taste**

**Add All Ingredients except oil in a blender till there is no specks of herbs add oil slowly till starting to get thick. Place in a squeeze bottle. Store for up to 5 days in fridge**



## **Summer Watermelon Salad with Fresh Berries, Pickled Sweet Red Onion, Balsamic Gastrique, Mint**

### **Pickled Sweet Red Onion**

**1 Sprig Fresh Thyme**

**1 Julienne Sweet Red Onion**

**½ Cup Sugar**

**½ Cup Red Wine Vinegar**

**Place all ingredients in a zip lock bag and let stand for 2 days . Keep in a cooler for upto 2 weeks**

### **Balsamic Gastrique**

**1-Cup Balsamic**

**1-Cup Sugar**

**Reduce to a syrup consistence let cook and place in a squeeze bottle**