

### Final Assembly

Divide dressed greens between four dinner plates. Place a piece of fish next to the greens on each plate. Top fish with the tomato relish and drizzle with basil oil. Enjoy!

Serves 4



### CASTLE HILL CHOCOLATE CHIP COOKIE ICE CREAM SANDWICH

2 cups unbleached all purpose flour  
1 tsp salt  
1 tsp baking soda  
2 sticks unsalted butter  
1 cup light brown sugar  
 $\frac{3}{4}$  cup granulated sugar  
2 eggs  
1 tsp vanilla extract  
1 cup chopped pecans  
 $\frac{1}{2}$  cup dark chocolate chips  
 $\frac{1}{2}$  cup milk chocolate chips  
 $\frac{1}{2}$  cup white chocolate chips  
1 pint vanilla bean ice cream

Preheat oven to 325 degrees.

Sift together the flour, salt and baking soda; set aside.

In large bowl of electric mixer, at medium speed, beat the softened butter. Gradually add granulated sugar and brown sugar and beat until the mixture becomes light and airy.

Beat the eggs into the butter mixture, one at a time, and then beat in the vanilla extract. Scrape the sides of the bowl with a rubber spatula.

Gradually add the sifted dry ingredients to the mixture on low speed. Mix only until all of the ingredients are combined. Scrape the bowl again.

Add pecans and chocolate chips and mix just until distributed.

Scoop batter in  $\frac{1}{2}$  ounce scoops onto a sheet pan lined with parchment paper.

Bake for 8-10 minutes or until light golden brown for soft, chewy cookies; bake longer if you prefer crispy cookies. Remove cookies to cooling rack.

When completely cool, sandwich approximately  $\frac{1}{4}$  cup of ice cream between each pair of cookies. Freeze until ready to serve.

Yield 3 dozen cookies, 18 sandwiches.

