

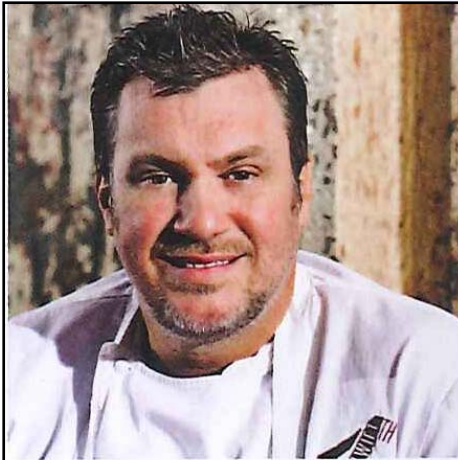
ATLANTA HOMES™ & LIFESTYLES



IN SEASON

*Local chefs dish on their favorite creations
that highlight winter's bounty*

Winter Greens



"When it comes to winter greens, I'm partial to Swiss chard. At 4th & Swift, we sauté the greens in olive oil with shaved garlic and cracked pepper. It's a simple preparation, but they are full of earthy flavor and great color, making them a great side for almost anything. One of my favorite dishes!" —Chef Jay Swift, 4th & Swift



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mushrooms
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-Chef Chip
Kitchen



"When the temperature drops I enjoy making a hearty chard-and-white bean soup. Imagine leafy chard mixed with creamy white beans and an mélange of garden vegetables that's finished with great olive oil and freshly grated Parmesan. It's a perfect, soul satisfying elixir that warms my heart." —Chef Gerry Klaskala, Aria

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[editorial]



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