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## Roast Turkey & Brie Panini with side salad

*4 oz. roasted turkey breast (thinly sliced)*  
*3 oz. fresh green apple (thinly sliced)*  
*3 oz. Brie cheese*  
*1/4 cup blackberry ginger compote or blackberry jam*  
*1 ciabatta, sliced in half*

### Directions

Spread blackberry jam on both sides of bread. Layer turkey, cheese and apple on bread. Press in panini pan about 1 minute until cheese starts to melt.

### Salad

*2 oz. (1/4 cup) local greens*  
*1 oz. (1/8 cup) pomegranate seeds*  
*1 oz. pickled shallots\* (several thin slices)*  
*1 oz. (2 slices) heirloom tomato*  
*1 tsp. shaved Parmesan cheese*

\*Pickled shallots: Thinly slice six shallots into rings. Combine 1 cup red wine vinegar, 1 Tbsp. prickly pear syrup or grenadine to turn them red. Cover and refrigerate overnight.

### Citrus Dressing

*2 oz. (1/4 cup) olive oil*  
*2 oz. (1/4 cup) fresh orange juice*  
*1 oz. ice*  
*1 tsp. fresh thyme*  
*Whisk and set aside.*

# Green & Greens

Tucson Botanical Gardens has opened their newest venture, Edna's Eatery by Westward Look Resort. Here's a taste of what they have to offer.

Photography by **Amy Haskell**

The Tucson Botanical Gardens (TBG) and Westward Look Wyndham Grand Resort & Spa have partnered to create a new café experience on the TBG grounds. Guests will dine alfresco amid the beauty of the gardens. The menu was created by the resort's Executive Chef Todd Siculo.

The café's name, Edna's Eatery, was inspired by Edna Johnson, housekeeper, friend, nanny and gardener to the Porter family — founders of the gardens. Bernice Porter mentions in her garden journal that Edna's quest for harvesting lemons, figs and oranges would result in delicious cookies and pies.  
*TucsonBotanical.org*

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Above: Roast Turkey & Brie Panini served with a side salad; Right: portrait of Executive Chef Todd Siculo and Edna's Eatery Chef Evangelina Rios-Clark.

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