

# *Summer Potluck*

*August 27, 2016*



Hosted by Mari and Mark

## Tuscan Artichokes

4 artichokes  
1/3cup balsamic vinegar  
1/3cup olive oil  
1/3cup soy sauce  
2 T. water  
1 tsp. garlic-crushed or minced  
1 T fresh ginger, minced

S & P

### Prepare Artichokes:

\*cut off top section & most of the stem, cut in 1/2  
\*clean out choke  
\*cook artichokes until tender. I steam mine but any way you cook them is fine as long as they are completely cooked. Steaming takes about 25 minutes.

### Prepare Marinade:

\*whisk together all ingredients & pour over artichokes  
\*marinate at least 2 hours, up to several days

### BBQ Artichokes:

\*place cut side down on grill for 5 min.  
\*turn right side up, pour left over marinade over & BBQ another 5 minutes

### \*Serve with Lemon Garlic Aioli

Mix together:

3/4 cup mayo  
1 tsp lemon zest  
2 cloves garlic, minced  
1 T lemon juice  
1/4 tsp salt & pepper  
1 T chives

### **Prosciutto Wrapped Dates**

#### Ingredients:

- Manchego Cheese cut in small wedges
- Pitted dates
- Very thin sliced Prosciutto
- Balsamic vinegar

#### Directions:

Place the wedges of cheese into the space where the pits were.

Wrap the dates with prosciutto.

In a cast iron skillet heated high add olive oil to coat the bottom of the skillet and use a paper towel with tongs to wipe out the excess oil. Leave with a closed lid for 5-7 minutes. Open the lid, place the dates on the skillet and grill the dates on one side for about 7 minutes and turn and repeat. Look for brown and crisp edges. Remove from the grill. Let rest for 5 minutes and drizzle with a light dressing of balsamic.

### **Grilled Shishito Peppers**

#### Ingredients:

- Shishito peppers
- Olive oil (preferably Meyer Lemon. If unavailable, use olive oil and lemon juice of 1/2 lemon) -Flake Salt

#### Directions

Wash the Shishitos. Place in a plastic bag or container with a lid. Lightly dress with olive oil.

On the BBQ, heat a grill pan to high and place the peppers on the grill. Wait for the peppers to start jumping -about a minute. Flip the peppers. You should have burn marks on one side only.

Remove from the grill and add Flake salt.

### **Pesto – Feta Rounds**

- French Bread Baguette
- Feta Cheese, crumbled
- Pesto Sauce
- Sun Dried Tomatoes (oil packed)

Slice a French Baguette into thin slices. Butter one side and place buttered side down on a cookie sheet.

Spread Pesto on each slice. Top with feta cheese and place a sun dried tomato on top of the feta cheese. Bake at 350 degrees for 15 minutes.

**ARUGULA SALAD WITH LEMON-PARMESAN DRESSING**  
BY TORI RITCHIE BON APPÉTIT APRIL 2009

**YIELD**

Makes about 3 1/2 cups

**INGREDIENTS**

- 1/3 cup freshly grated Parmesan cheese
- 5 tablespoons extra-virgin olive oil
- 2 tablespoons fresh lemon juice
- 1 teaspoon finely grated lemon peel
- 4 cups (packed) baby arugula
- 1 cup halved cherry tomatoes

**PREPARATION**

1. Blend first 4 ingredients in processor. Season dressing with salt and pepper. Transfer to bowl. Cover; chill up to 3 days.
2. Combine arugula and tomatoes in large bowl. Toss with enough dressing to coat.

## **Green bean bacon walnut salad**

1 pound French green beans, stems trimmed  
1/4 pound thick-cut bacon (or more, to taste)  
1 large shallot, finely chopped  
1/2 cup walnut halves and pieces, toasted (or more, to taste)  
1 handful fresh flat-leaf parsley, leaves chopped  
1 tablespoon grainy mustard  
1 tablespoon hot water  
Pinch sugar  
1 lemon, juiced  
Kosher salt and freshly ground black pepper  
1/3 cup extra-virgin olive oil

In a large pot of boiling salted water, blanch the green beans for 4 minutes, or until they are just crisp-tender. Drain the beans, transfer to a bowl of ice water to stop the cooking, and drain well. Put the green beans in a mixing bowl.

In a large skillet, cook the bacon over moderate heat, until crispy. Transfer the bacon with a slotted spoon to a plate lined with paper towels. Cut bacon into small pieces. Add the bacon to the green beans, along with the shallot, walnuts, and parsley.

In a mason jar, combine the mustard, water, sugar, and lemon juice; season with salt and pepper. Drizzle in the oil, put the cap on, and shake vigorously to emulsify. If planning to eat the salad right away, pour the dressing over the green bean salad and serve. If taking on a picnic, put the salad in a sealable plastic container and pack the dressing separately until ready to serve.

Serve warm or cold. Still good left over, even when dressed – nuts don't get soggy quickly if well-toasted.

## **Summer Corn Salad (allrecipes.com)**

6 ears of corn (I prefer yellow)

3 large tomatoes, diced

1 large onion, diced

¼ cup chopped fresh basil

¼ cup olive oil

2 tablespoons white vinegar

Salt and pepper to taste

- Bring large pot of lightly salted water to a boil.
- Cook corn for 7-10 minutes, or until desired tenderness.
- Drain, cool, cut kernels off of cob with a sharp knife.
- Run sharp edge of knife down cob for corn bits & corn milk.
- Toss together all ingredients. Chill 2 hours before serving.

## **Salmon (Prevention Magazine, 20 years ago)**

Salmon filet, with skin on (Costco – farmed)

Local honey (I used honey from the Happy Hollow bees)

Dijon mustard

- Pre-heat broiler.
- In small bowl, mix honey & mustard to taste.
- Place salmon skin side down on foiled baking pan
- Spoon honey-mustard mixture over salmon, top & sides.
- Broil for 5 minutes.
- Remove from oven, scoop browned honey from foil onto salmon and spoon more honey-mustard mixture on top.
- Reverse pan, return to broiler, broil approx. 3-5 minutes.

# Lime Cilantro Coleslaw

1 head savoy or Napa cabbage

4 green onions

1/2 bunch cilantro

1/2 cup sour cream

1/2 cup mayonnaise

1 to 1 1/2 Tbsp. sugar or honey

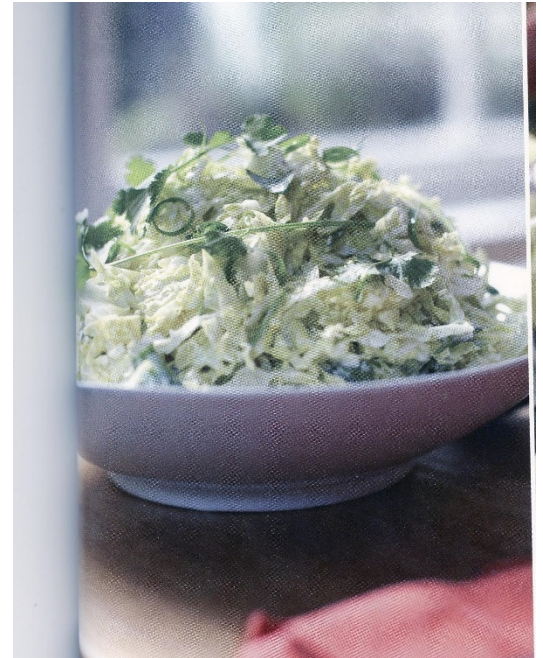
2 limes

salt & freshly ground pepper

Thinly slice savoy or cabbage. Cut green onions on the bias. Chop cilantro. Put in a large bowl. Zest the limes.

In a separate bowl combine the sour cream, mayonnaise, sugar or honey and lime zest. Finish with salt, pepper and a squeeze of one lime. Pour over cabbage mixture and toss to combine and one more squeeze from the second lime.

Serves 4 to 6



# Chile Relleno Rice Casserole

2-3 cups cooked rice...cook it in chicken stock

1 1/2 cups sour cream

1 can condensed cream of chicken soup

4 oz. can of diced green chilies

2 1/2 cups cubed Monterey Jack cheese

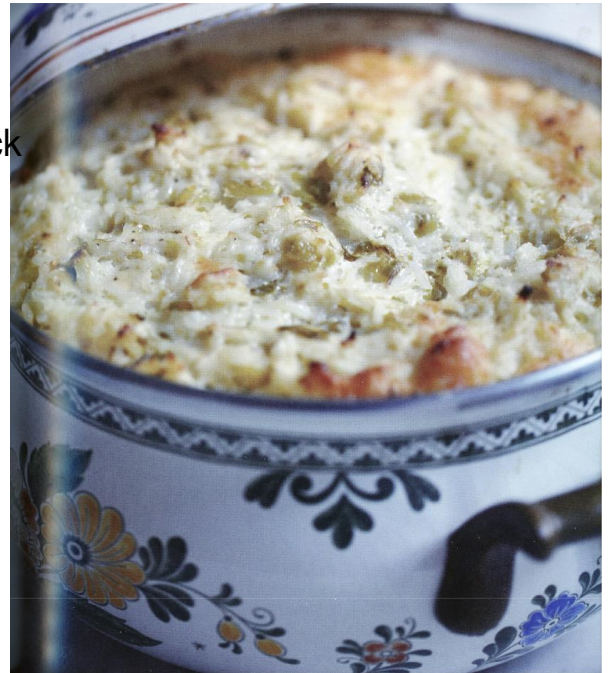
Kosher salt & freshly ground pepper

Preheat oven to 375°.

Grease a 9x13 inch baking dish. In a large bowl, combine the rice, sour cream, soup, chiles and cheese. Mix thoroughly and season with salt and pepper.

Spread the mixture in the baking dish and bake, uncovered, for 50 to 60 minutes, until lightly browned.

Serves 6 to 8





## Recipe: One-Step No-Churn Coffee Ice Cream

I'm almost embarrassed at how easy this is but, as you will find out, simple though it is to make, its flavor is deep, complex and utterly compelling. So, here's how it goes: You don't make a custard and you don't need an ice-cream maker. You could (and I often do) serve it with a chocolate sauce (see previous page) but my absolute favorite way of eating this is by squidging it into little brioches, like sweet burger buns, as they do in the south of Italy. Luckily, I live near an Italian cafe that will sell them to me, but I am also searching dutifully for an online source. I use Illy espresso liqueur here, but any coffee liqueur would do, even if it weren't quite as strong. I have never tried using regular instant coffee granules in place of the instant espresso powder stipulated, though I dare say if you boosted quantities and dissolved the granules in a little boiling water first, you could make it work for you. But this works so perfectly for me that I have no desire to meddle. And I whip up this ice cream so often, it makes comforting sense for me to keep the key ingredients in stock. Maybe I don't have to add this but as a security measure, let me remind you that 1 tablespoon is 3 teaspoons. My instant espresso powder comes with a teaspoon measure inside, so, if it helps, use 6 of these to make sure you are adding the right amount.



*Makes 1 pint*

2/3 cup sweetened condensed milk  
2 tablespoons instant espresso powder  
2 tablespoons espresso liqueur  
1 1/4 cups heavy cream  
1-pint airtight container

Put the condensed milk in a bowl and stir in the espresso powder and liqueur. In a separate bowl whisk the cream until it reaches soft peaks. Fold the cream into the condensed milk mixture, then pour this gorgeous, caffe-latte-colored, airy mixture into an airtight container and freeze for 6 hours or overnight.

Serve straight from the freezer.

## Chocolate Peanut Butter Chip Cookies

### Ingredients:

- 1 c butter or margarine
- 1 ½ c sugar
- 2 eggs
- 2 tsp vanilla
- 2 c unsifted all purpose flour
- 2/3 c Hershey's cocoa
- ¾ tsp baking soda
- ½ tsp salt
- 2 c (12 oz) Reese's peanut butter chips

Cream butter, sugar, eggs and vanilla until light. In another bowl combine flour, cocoa, baking soda & salt. Add to creamed mixture. Stir in chips. Drop by teaspoonfuls onto ungreased cookie sheet. Bake at 350 for 8-10 min. Cool slightly before removing to wire rack.