

More Summer Stuff!



Roasted Corn Salad

1 (16 oz) Bag frozen whole-kernel corn or two cups fresh corn cut from the cob)

1 Tbs butter

1 Avocado, diced into 1/2 inch pieces

1/2 C red onion, finely diced

1/2 C roasted red peppers, diced into 1/2 inch pieces

1/2 C mayonnaise

Zest of 1 lime (about 1/2 Tbs)

Juice of 1 lime (about 1 Tbs)

1/4 teas ground cumin

1Tbs fresh parsley, chopped

1/2 teas salt (or to taste)

Additional parsley for garnish

Saute corn and butter in a skillet over medium-high heat until corn is slightly roasted (5-8 minute). While corn is still warm, add next 3 ingredients. Transfer to a large bowl. In a small bowl, mix together mayonnaise, lime zest and juice, cumin, parsley, and salt. Pour over corn mixture, and gently stir to mix. Garnish with parsley leaves, if desired.

Fresh Tomato Soup With Cornbread Croutons

3 Tbs olive oil, divided

1/2 C onions, finely chopped

1/2 C celery, finely chopped

1/2 C carrot, finely chopped

Sale and freshly ground pepper to taste

4 C fresh tomatoes, chopped

4 C chicken broth

2 Tbs fresh basil, minced, divided

2 tea sugar

1 tea fresh lemon juice

1C half-and-half

2 Tbs flour

2 Tbs butter

Leftover cornbread

Heat a 4-quart saucepan with 1 Tbs olive oil. Add finely chopped vegetables; sauté until vegetables are transparent. Add salt and pepper. Add fresh tomatoes, chicken broth, 1 Tbs minced basil, sugar and lemon juice. Bring to a good boil. Cover and simmer for 1 hour. Uncover and add half-and-half blended well with flour. Bring back to a full boil for 5 minutes. Check seasoning for salt and pepper, and add butter. For croutons, dice leftover cornbread into 1-inch cubes, and brush with remaining 2 Tbs oil and 1 Tbs minced basil. Top with a

little fresh ground black pepper if desired. Bake croutons in a preheated 350 degree oven for 20 minutes. Ladle soup into bowls, and top with croutons. For additional flavor, garnish with grated cheese and chopped green onions. Serves 4-6

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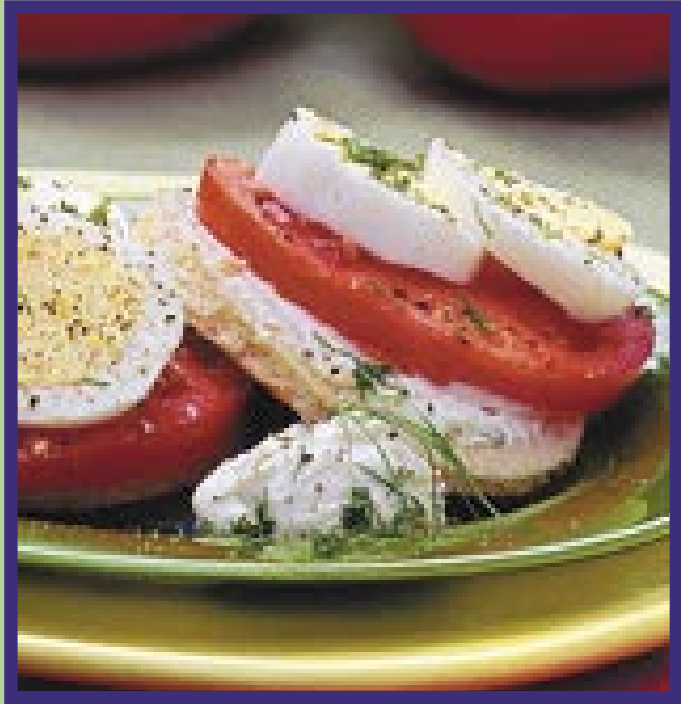
Broiled Tomatoes With Feta Cheese

6 plum tomatoes
Salt and pepper to taste
1/2 teaspoon Italian seasoning
2/3 cup crumbled feta cheese
1/4 cup Italian dressing

1. Cut tomatoes in half lengthwise, and place, cut sides up, on a baking sheet. Sprinkle evenly with salt and pepper to taste, Italian seasoning, and feta cheese. Drizzle evenly with 1/4 cup Italian dressing.
2. Broil 3 inches from heat 2 to 3 minutes or just until cheese starts to brown.

Tomato-Egg Sandwiches

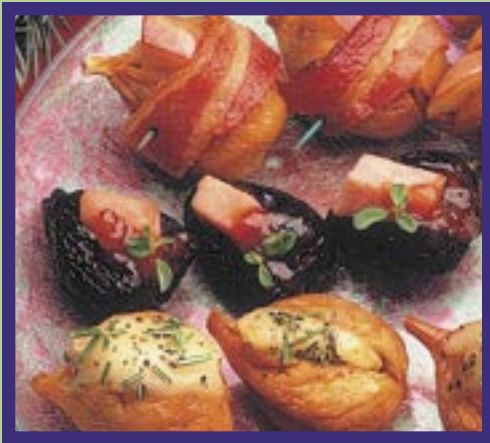
1 (8-oz.) package cream cheese, softened
1 (9-oz.) jar horseradish sauce
1 small onion, grated (about 1/4 cup)
1 (1-oz.) package Ranch dressing mix
12 white sandwich bread slices, toasted
12 whole wheat sandwich bread slices, toasted
24 tomato slices (about 6 medium-size ripe tomatoes)
48 hard-cooked egg slices (about 8 large eggs)
Chopped fresh dill
Freshly ground pepper



Beat cream cheese and next 3 ingredients at medium speed with an electric mixer until blended; set aside. Cut 24 rounds from toasted bread using a 3-inch cutter. (Select a cutter close to the size of the tomato slices.) Reserve bread trimmings for another use, if desired. Spread 1 side of each round evenly with cream cheese mixture; top with 1 tomato slice and 2 egg slices. Sprinkle evenly with dill and pepper. Makes 12 appetizer servings
*NOTE: A snap to make ahead. The day before serving, combine the first 4 ingredients; cover and chill. Boil eggs, peel, and slice; cover and chill. Slice the tomatoes and toast the bread just before assembling the sandwiches.

Bacon-Wrapped Scallops

3 tablespoons fresh lime juice
2 tablespoons chopped fresh cilantro
2 garlic cloves, minced
1/4 teaspoon salt
1/4 teaspoon pepper
Dash hot sauce
1/2 cup olive oil
4 pounds sea scallops, rinsed and drained (about 48)
24 bacon slices (about 1 lb.), cut in half
Wooden picks
1/4 teaspoon salt
1/4 teaspoon pepper
Vegetable cooking spray
Combine first 6 ingredients in a small mixing bowl; whisk in olive oil in a slow, steady stream. Place scallops in a zip-top plastic freezer bag; add lime juice mixture. Cover or seal, and chill 30 minutes, turning once. Drain



scallops, discarding marinade. Microwave bacon, covered with paper towels, in 4 batches, at HIGH 3 to 4 minutes or until slightly brown. Wrap 1 bacon piece

around each scallop, and secure with a wooden pick. Sprinkle evenly with salt and pepper. Coat a cold cooking grate with cooking spray, and place grate on grill over medium-high heat (350° to 400°). Place scallops on grate, and grill, covered with grill lid, 3 to 4 minutes on each side or until bacon is crisp and scallops are done. Makes 12 appetizer servings

Fresh Tomato Slices With Basil Mayonnaise

3 tablespoons fresh lemon juice
1/2 C mayonnaise
1/4 cup chopped fresh basil
2 teaspoons coarse-grained mustard
1/2 to 3/4 tsp. salt
1/2 teaspoon pepper
2 large ripe tomatoes, sliced

Stir together 1/2 cup mayonnaise, 1/4 cup chopped fresh basil, 2 tsp. coarse-grained mustard, and salt and pepper to taste. Serve mayonnaise mixture over tomatoes. Cover and chill up to 1 week.

Another Basil Mayonnaise

1 cup light mayonnaise
1 teaspoon grated lemon rind
1 tablespoon fresh lemon juice
1 cup loosely packed fresh basil leaves

Process all ingredients in food processor or blender until smooth, stopping to scrape down sides. Store in an airtight container in the refrigerator up to 1 week.

Garlic-Chili Mayonnaise

Omit lemon rind and basil. Substitute fresh lime juice for lemon juice. Stir together mayonnaise, juice, and 2 Tbsp. Asian garlic-chili sauce. Makes about 1 cup.

Lemon-Herb Seasoning Butter

1/2 cup softened butter
3 tablespoons chopped fresh chives
2 tablespoons chopped fresh parsley
2 teaspoons grated lemon rind

Stir together 1/2 cup softened butter, 3 Tbsp. chopped fresh chives, 2 Tbsp. chopped fresh parsley, and 2 tsp. grated lemon rind until well blended. Cover and refrigerate to use within a few days. For longer storage, form into a log or press into ice cube trays, and wrap tightly with plastic wrap; freeze up to 1 month.

Watermelon Salsa

1 1/2 teaspoons grated lime rind
1/4 cup fresh lime juice (about 3 limes)
1 tablespoon sugar
3/4 teaspoon ground black pepper
3 cups seeded and finely chopped watermelon
1 cucumber, peeled, seeded, and diced
2 jalapeño peppers, seeded and minced
1/4 cup chopped red onion
1/4 cup chopped fresh basil
1/2 teaspoon salt
Tortilla chips

Whisk together first 4 ingredients in a large bowl. Add watermelon and next 4 ingredients, gently tossing to coat. Chill until ready to serve. Stir in salt just before serving. Serve with tortilla chips.

Watermelon-Mint Margaritas

4 cups seeded and chopped watermelon
Fresh lime juice
Sugar
1/2 cup tequila*
1/4 cup sugar
1 tablespoon grated lime rind
1/4 cup fresh lime juice (about 3 limes)
2 tablespoons chopped fresh mint leaves
Garnish: fresh mint sprig

Place watermelon in a single layer on a baking sheet. Freeze 4 hours or until firm. Coat rims of cocktail glasses with lime juice; dip in sugar. Process frozen watermelon, tequila, and next 4 ingredients in a blender until slushy. Pour into glasses. Garnish, if desired.

*1/2 cup orange or apple juice may be substituted for tequila.

Summer Vegetable Spaghetti

07.14.06 *I made this one up this week, and it was so good, I canned it so I could have some for myself and some to give away. The beauty of it is that the Spaghetti Squash serves as the "pasta" which is cooked right along with the sauce. It is simply BEAUTIFUL canned!*

What a summer surprise!

1 Med. Spaghetti squash, cooked and scraped*
3-4 Yellow squash, sliced
4 Ears Yellow and/or white corn, cut from the cob
2 Large Zucchini squash, sliced
8 Yellow or red tomatoes, quartered
20-30 Yellow Pear tomatoes (If you have them. Could substitute cherry tomatoes)
1 Green bell pepper, chopped
2 Large onions, chopped

1/2 C olive oil
1/4 C garlic, minced (I used the prepared minced garlic)
3 Tbs Rosemary, chopped
3 Tbs basil, chopped
3 Tbs chives, chopped
3 Tbs Oregano, chopped
Salt and pepper, to taste

Pierce Spaghetti Squash skin and cook in microwave on high for 6 minutes or until it is tender to the touch. Slice it open and remove the seeds. With a fork, scrape the meat from the squash, twirling it gently away from the sides. It peels off in long, spaghetti-like pieces. Set aside. Cook the onion, pepper, and garlic in the olive oil until transparent. (Do not over cook since it will simmer with the other ingredients for some time.) Add Zucchini and yellow squash slices and cook until they begin to get tender. Add tomatoes and spices. Cook down, stirring frequently until the juices from the tomatoes are released. At this point, add the Spaghetti squash and stir until flavor are well blended.

Judi's Zucchini Casserole

4-5 Zucchini, sliced
1 cup rice (I use brown or wild rice)
1 7 oz. can green shopped chilies
1 large tomato, sliced
1 lb Monterrey Jack cheese, sliced
Less than 2 cups sour cream
1 tsp oregano
2 Tbs green bell pepper, chopped



2 Tbs green onions, chopped

1 Tbs parsley

Layer in oblong pan:

cooked rice
layer of chiles
1/2 of cheese
zucchini
sliced tomato

Mix sour cream, seasonings, green pepper, and onion and pour over casserole. Grate the rest of the cheese over top. Sprinkle with parsley. Bake at 325-350 for 30 minutes.

**Note: On this one, I tried a layer of ground beef to see what would happen. I cooked it, drained and crumbled it, and put it in a layer over the wild rice. I would image the next time I will combine hot sausage with the beef, maybe half and half. I think the sausage would give it a little ZIP. I also used Monterey Jack with jalapenos for some extra flavor.*

Enjoy!
From Judi Godsey