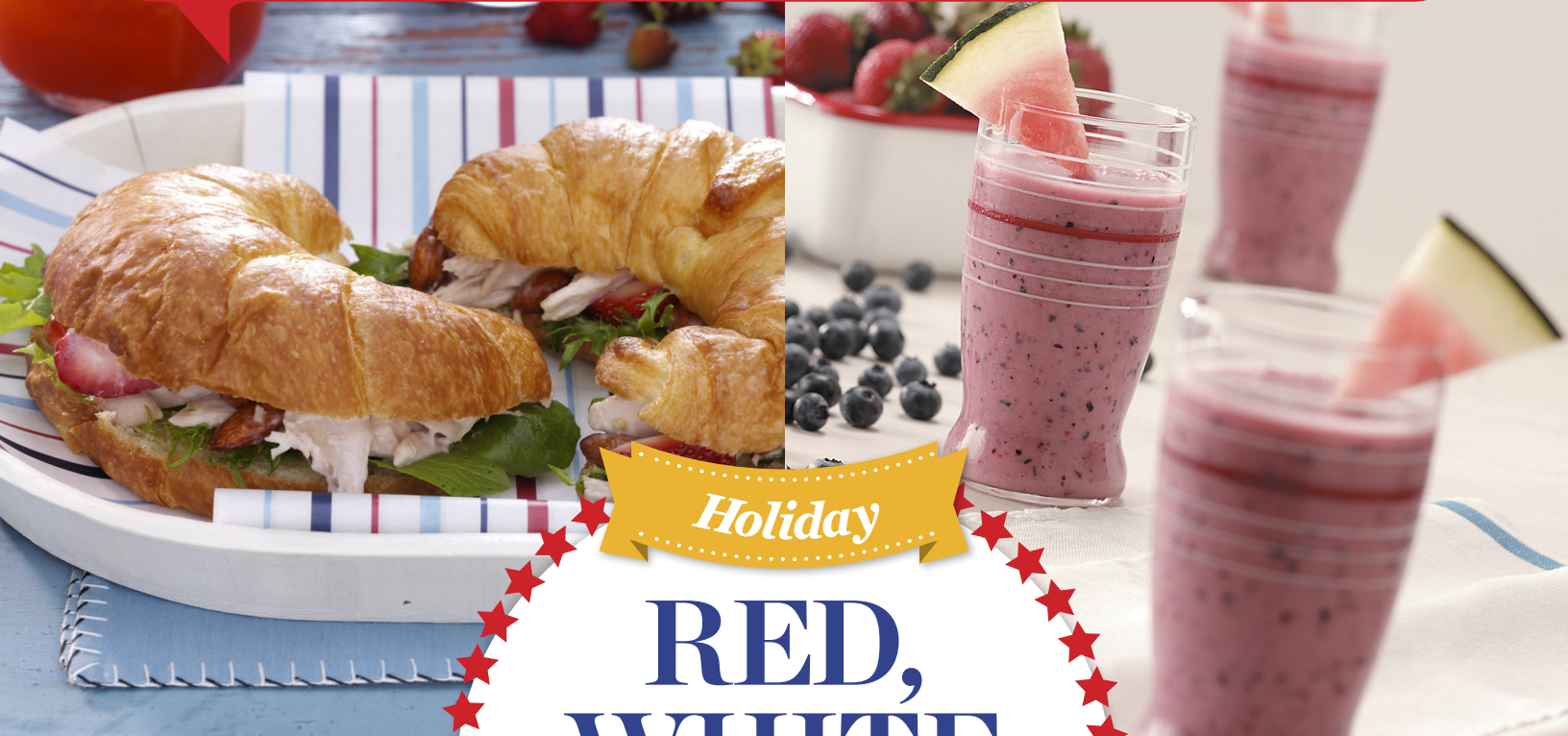


Taste of Home



Holiday

RED, WHITE & BLUE *fun*



50+ Sensational Recipes
that celebrate *Summer*

Taste of Home

Holiday

RED, WHITE & BLUE *fun*

Let's Celebrate Summer!

The editors of *Taste of Home* are serving up the flavors of the season with "Red, White & Blue Fun", the latest edition to the *Taste of Home* Holiday Series.

Here you'll find 56 impressive dishes that liven up patriotic get-togethers, summer buffets and backyard gatherings...without much effort. Whether enjoying Memorial Day, hosting a party for your graduate or simply looking for new ways to prepare

summer's produce, "Red, White & Blue Fun" has you covered. Best of all, these recipes were shared by other home cooks from coast to coast!

Get ready to sample plenty of lip-smacking specialties that the whole family will request time and again. Let's celebrate the season in style with red, white and blue taste sensations!

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Taste of Home

Holiday

RED, WHITE & BLUE *fun*

contents



MEMORABLE
Memorial Day



CONGRATS
to the Graduate



BASTILLE DAY
Fête



FRESH SUMMER
Fruit



STRAWBERRY FARM
Sensations



Proudly display your patriotism and salute the arrival of summer with a spirited celebration on Memorial Day.

This stars-and-stripes supper features make-ahead qualities that busy cooks will eagerly want to tap into.

Be sure to flag the recipe for Grilled Lemon-Basil Chicken. It conveniently marinates overnight, then quickly cooks on the grill.

By assembling Chilled Tomato Salad early in the day, you can visit with guests instead of spending precious time in the kitchen.

Family and friends will be in their glory when you serve generous slices of Star-Studded Blueberry Pie.

True Blue Menu

Chilled Tomato Salad
Grilled Lemon-Basil Chicken
Star-Studded Blueberry Pie



**MEMORABLE
MEMORIAL DAY**

grilled lemon-basil chicken

*Garden-fresh basil is put to good use in this super summer recipe.
The chicken turns out moist and tender every time.*

MARY JO HOPKIN | HOBART, INDIANA

- 1 cup minced fresh basil
- 1 cup vegetable oil
- ½ cup lemon juice
- ¼ cup white wine vinegar
- 2 teaspoons grated lemon peel
- 3 to 4 garlic cloves, minced
- 1 teaspoon salt
- ½ teaspoon pepper
- 8 boneless skinless chicken breast halves (6 ounces each)

1. In a small bowl, combine the first eight ingredients. Pour 1½ cups into a large resealable plastic bag; add chicken. Seal bag and turn to coat; refrigerate for 4 hours or overnight, turning occasionally. Cover and refrigerate remaining marinade for basting.

2. Drain and discard marinade. Grill chicken, covered, over medium heat for 6-8 minutes on each side or until juices run clear, basting occasionally with reserved marinade.

YIELD: 8 SERVINGS.

CUTTING FRESH BASIL



FRESH BASIL is a wonderful addition to recipes and can be a pretty garnish, too. But chopping one leaf at a time can be tedious. To quickly chop a lot of basil, try this:

Before cutting the basil, sprinkle a few drops of olive or vegetable oil on the leaves and gently rub to evenly coat the leaves. This will help prevent the leaves from darkening.

Stack several basil leaves and roll them into a tight tube. Slice the leaves widthwise into narrow pieces to create long thin strips. If you'd like smaller pieces, simply chop the strips.



star-studded blueberry pie

Family and friends say this pleasing pie is better than a popular one served at a local restaurant. If desired, use gooseberries for half of the blueberries.

NANCY BARKE

SILVERTON, OREGON

- 4 cups fresh or frozen blueberries
- 1 cup sugar
- ¼ cup quick-cooking tapioca
- 1 tablespoon lemon juice
- ¼ teaspoon salt
- Pastry for double-crust pie (9 inches)
- 2 tablespoons butter



- 1.** In a bowl, combine the blueberries, sugar, tapioca, lemon juice and salt; toss gently. Let stand for 15 minutes. Line a 9-in. pie plate with bottom pastry; add filling. Dot with butter; flute edges.
- 2.** Cover edges loosely with foil. Bake at 400° for 25 minutes. Remove foil; bake 20-25 minutes longer or until set. Cool on a wire rack.
- 3.** From remaining pastry, cut out 15 large stars with a 2-in. cookie cutter and 15 small stars with a ½-in. cookie cutter. Place on an ungreased baking sheet. Bake at 350° for 5-10 minutes or until golden brown. Remove to wire racks to cool. Randomly place stars over cooled pie.

YIELD: 8 SERVINGS.

roasted corn and black bean salsa

Sometimes I'll turn this into individual appetizers by putting a spoonful of salsa in a tortilla chip scoop, then topping with a small dollop of sour cream.

DOUGLAS WASDYKE | EFFORT, PENNSYLVANIA

- | | | |
|--|--------------------------|---|
| 2 cups frozen corn, thawed and undrained | ¼ cup vegetable oil | 1 can (15 ounces) black beans, rinsed and drained |
| ¼ cup chopped sweet red pepper | 2 garlic cloves, chopped | 1 tablespoon minced fresh cilantro |
| ¼ cup chopped green pepper | 1 teaspoon ground cumin | Tortilla chips |
| | 1 teaspoon chili powder | |
| | Dash salt | |

- 1.** In a small bowl, combine the corn and peppers. In another bowl, whisk the oil, garlic, cumin, chili powder and salt. Drizzle over vegetables and toss to coat. Place in a single layer in an ungreased 15-in. x 10-in. x 1-in. baking pan.
- 2.** Bake, uncovered, at 425° for 10-15 minutes or until peppers are tender. Cool slightly. Transfer to a serving bowl; stir in the black beans and cilantro. Serve with tortilla chips.

YIELD: 3 CUPS.

chilled tomato salad

I use homegrown veggies to make this special summer salad. It's popular at picnics.

CATHLEEN BUSHMAN | GENEVA, ILLINOIS

3 large tomatoes, peeled and sliced	2 medium green peppers, sliced into rings	2 tablespoons white vinegar
2 medium cucumbers, sliced	DRESSING:	2 teaspoons prepared mustard
2 medium sweet red peppers, sliced into rings	¼ cup vegetable oil	1 teaspoon sugar
	¼ cup minced fresh parsley	1 garlic clove, minced
		¼ teaspoon pepper

1. In a large serving bowl, combine the tomatoes, cucumbers and peppers. In a jar with a tight-fitting lid, combine the dressing ingredients; shake well. Pour over vegetables and toss gently. Cover and refrigerate for at least 3 hours. Serve with a slotted spoon.

YIELD: 8 SERVINGS.

mediterranean pasta salad

*A zesty mayonnaise dressing is a deliciously different twist in this chilled salad.
You can substitute fresh peas for the frozen ones if desired.*

JODI STEWART | BEYER, PENNSYLVANIA

2 cups uncooked medium pasta shells	chopped	½ cup creamy Italian salad dressing
1 jar (6½ ounces) marinated artichoke hearts, drained	1 small zucchini, chopped	1 teaspoon minced fresh parsley
1 cup frozen peas, thawed	1 can (2¼ ounces) chopped ripe olives, drained	½ teaspoon dill weed
1 medium red onion, chopped	½ cup grated Parmesan cheese	½ teaspoon pepper
1 medium sweet red pepper,	½ cup mayonnaise	

1. Cook pasta according to package directions; drain and rinse in cold water. In a large bowl, combine the pasta, artichokes, peas, onion, red pepper, zucchini and olives.

2. In a small bowl, combine the Parmesan cheese, mayonnaise, salad dressing, parsley, dill and pepper. Pour over pasta mixture and toss to coat. Cover and refrigerate until serving.

YIELD: 10 SERVINGS.



club roll-ups

Packed with meat, cheese and olives, these roll-ups are always a hit at parties.

LINDA SEARL | PAMPA, TEXAS

- 1 package (3 ounces) cream cheese, softened
- ½ cup ranch salad dressing
- 2 tablespoons ranch salad dressing mix
- 8 bacon strips, cooked and crumbled
- ½ cup finely chopped onion
- 1 can (2¼ ounces) sliced ripe olives, drained
- 1 jar (2 ounces) diced pimientos, drained
- ¼ cup diced canned jalapeno peppers
- 8 flour tortillas (10 inches)
- 8 thin slices deli ham
- 8 thin slices deli turkey
- 8 thin slices deli roast beef
- 2 cups (8 ounces) shredded cheddar cheese



1. In a small mixing bowl, beat cream cheese, ranch dressing and dressing mix until well blended. In another bowl, combine bacon, onion, olives, pimientos and jalapenos.

2. Spread cream cheese mixture over tortillas; layer with ham, turkey and roast beef. Sprinkle with bacon mixture and cheddar cheese; roll up.

YIELD: 8 SERVINGS.

chipotle rhubarb sauce

Folks are surprised to hear that rhubarb is this barbecue sauce's secret. Chipotle peppers add a little kick.

DEBORAH CLAYTON | SQUAMISH, BRITISH COLUMBIA

- | | | |
|--|---|----------------------------------|
| 2 cups chopped fresh or frozen rhubarb | ¼ cup packed brown sugar | 2 teaspoons Worcestershire sauce |
| 1 cup ketchup | 2 tablespoons cider vinegar | 2 garlic cloves, peeled |
| ½ cup water | 2 tablespoons Dijon mustard | ½ teaspoon salt |
| 1 small onion, chopped | 2 tablespoons chipotle peppers in adobo sauce | |

1. In a large saucepan, combine all ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 18-22 minutes or until rhubarb is tender. Cool slightly.

2. In a blender or food processor, process the sauce until smooth. Serve warm.

YIELD: 3 CUPS.

fruit-topped dessert squares

I love to try new dessert recipes...and so does my family! We really enjoy these chocolate chip cookie bars dressed up with strawberries and a fluffy white-chocolate mixture.

THERESA HOFFMANN | HATLEY, WISCONSIN

1 cup butter, softened	½ teaspoon salt	¼ cup confectioners' sugar
1 cup packed brown sugar	2 cups (12 ounces) semisweet chocolate chips	1 cup whipped topping
½ cup sugar		2 cups halved fresh strawberries
2 eggs	TOPPING:	1 can (11 ounces) mandarin oranges, well drained
1 teaspoon vanilla extract	2 squares (1 ounce each) white baking chocolate, chopped	¼ cup semisweet chocolate chips
2¼ cups all-purpose flour	2 tablespoons milk	1 tablespoon butter
1 teaspoon baking soda	1 package (8 ounces) cream cheese, softened	

1. In a large mixing bowl, cream butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking soda and salt; gradually add to creamed mixture. Stir in chocolate chips.
2. Spread into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350° for 20-22 minutes or until golden brown. Cool on a wire rack.
3. In a microwave-safe bowl, combine white chocolate and milk. Microwave, uncovered, on high for 30-60 seconds or until chocolate is melted. Stir until smooth; set aside. In a small mixing bowl, beat cream cheese and confectioners' sugar until smooth. Gradually beat in white chocolate mixture. Fold in whipped topping. Spread over crust.
4. Arrange strawberries and oranges over the top. In a microwave-safe bowl, melt chocolate chips and butter; stir until smooth. Drizzle over fruit. Refrigerate for 30 minutes or until chilled. Cut into bars.

YIELD: 3 DOZEN.

citrus flank steak

A sunny marinade fabulously flavors flank steak. Round out the meal with wild rice and a salad.

LINDA GRONEWALLER | HUTCHINSON, KANSAS

- | | |
|------------------------------------|---|
| 1 beef flank steak (1½ pounds) | 1. Score surface of steak with ¼-in.-deep diagonal cuts, making diamond shapes. In a large resealable plastic bag, combine the remaining ingredients; add steak. Seal bag and turn to coat; refrigerate for 6-8 hours, turning occasionally. |
| ½ cup grapefruit juice | 2. Drain and discard marinade. Grill steak, covered, over medium heat for 6-7 minutes on each side or until meat reaches desired doneness (for medium-rare, a meat thermometer should read 145°; medium, 160°; well-done, 170°). Let stand for 5 minutes. Thinly slice across the grain. |
| ¼ cup packed brown sugar | |
| 3 tablespoons lemon juice | |
| 2 tablespoons lime juice | |
| 2 tablespoons Worcestershire sauce | |
| 2 teaspoons grated lemon peel | |

YIELD: 6 SERVINGS.

beer cheese

I like to serve this zesty a cheese spread with crackers and veggie dippers. It's great to take along to picnics.

PAT WARTMAN

BETHLEHEM, PENNSYLVANIA

- 1/3 cup beer or nonalcoholic beer
- 4 ounces cream cheese, cubed
- 3 ounces crumbled blue cheese
- 1/4 cup Dijon mustard
- 2 tablespoons grated onion
- 1/2 to 1 teaspoon hot pepper sauce
- 1 garlic clove, minced
- 3 cups (12 ounces) shredded cheddar cheese
- Assorted crackers



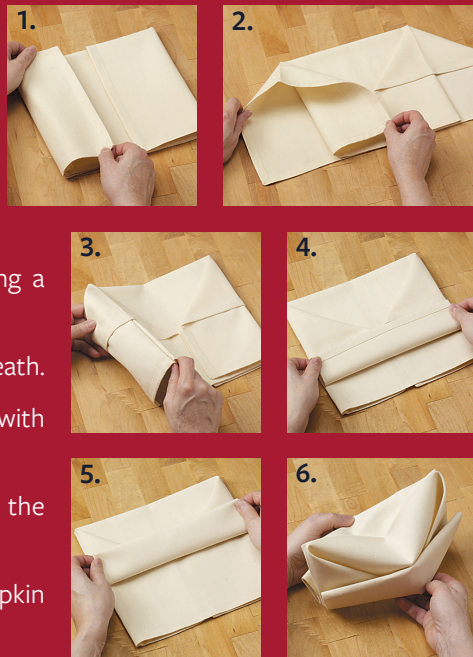
- 1.** In a small saucepan, bring beer to a boil. Remove from the heat and cool to room temperature.
- 2.** In a food processor, combine the beer, cream cheese, blue cheese, mustard, onion, hot pepper sauce and garlic. Add cheddar cheese; cover and process until well blended. Transfer to a bowl. Cover and refrigerate overnight.
- 3.** Let cheese stand at room temperature for 30 minutes before serving. Serve with crackers.

YIELD: 3 CUPS.

GI CAP NAPKIN FOLD

AS A HAT'S OFF to all soldiers, turn napkins into GI caps! (See the photo above.) Start with well-starched tan, khaki, army green or grey fabric napkins.

1. Fold the napkin in half. With the fold at the top, bring in the sides so that they meet in the center.
2. Lift up the top layer on each side and pull out, making a triangle at the top.
3. On each side, fold the outer half of each triangle underneath.
4. Fold up the top layer of the bottom edge so that it aligns with the bottom edge of the triangles.
5. Fold up the same edge again to cover about half of the triangles. Turn the napkin over and repeat Steps 4 and 5.
6. Stand the napkin up, pulling the folded sides of the napkin apart and denting the top.



You don't have to attend the school of hard knocks when entertaining a crowd to celebrate your special graduate.

Chart a course for success by hosting a barbecue that's as easy as 1-2-3!

Shredded Pork Barbecue cooks on the grill, allowing you to keep your cool in the kitchen. (You can even assemble the recipe a day in advance and then reheat it in a slow cooker.)

Salsa Criolla (used as a refreshing relish on the sandwiches) and Spicy Antipasto Salad can both be made ahead and chilled until serving.

A crowd-pleasing dessert, Raspberry Pie Squares will receive high marks from all of your honored guests.

MAKE THE GRADE MENU

Shredded Pork Barbecue
with Salsa Criolla
Spicy Antipasto Salad
Raspberry Pie Squares





CONGRATS
TO THE GRADUATE

shredded pork barbecue

Pork shoulder roast is rubbed with seasonings and grilled, creating a crispy exterior that's lip-smacking good! The meat is moist by itself but can also be topped with your favorite barbecue sauce.

AMANDA MCLEMORE | MARYVILLE, TN

- 1½ teaspoons each white pepper, paprika and black pepper
- 1 teaspoon each onion powder, garlic powder and cayenne pepper
- 1 teaspoon dried thyme
- ½ teaspoon salt
- 1 boneless pork shoulder roast (4 to 5 pounds)
- 16 hard rolls, split
- Barbecue sauce, optional

1. Combine seasonings; rub over roast. Prepare grill for indirect heat, using a drip pan with 1 in. of water. Grill roast, covered, over medium-low heat for 3½ to 4 hours or until meat is tender.

2. When cool enough to handle, shred meat with two forks. Spoon ½ cup onto each bun; serve with barbecue sauce if desired.

YIELD: 16 SERVINGS.

spicy antipasto salad

Packed with inviting ingredients and fabulous flavors, this salad is a favorite at all family picnics. Dried herbs can be used in a pinch.

JENNIFER BANAHAN | LEXINGTON, KY

- 2 large tomatoes, seeded and chopped
- 1 can (14 ounces) water-packed artichoke hearts, rinsed, drained and quartered
- 12 pepperoncinis
- 1½ cups cubed part-skim mozzarella cheese
- 1 cup cubed salami
- 1 cup minced fresh parsley leaves
- 1 cup pitted Greek olives, sliced
- 1 small red onion, thinly sliced
- ½ cup sliced pepperoni
- ½ cup capers, drained
- ¾ cup olive oil
- ¼ cup white balsamic vinegar
- 2 tablespoons minced fresh basil
- 2 tablespoons minced fresh oregano

- 2 teaspoons crushed red pepper flakes
- 1 teaspoon salt
- 1 teaspoon pepper

1. In a large bowl, combine the first 10 ingredients. In a small bowl, whisk the oil, vinegar, basil, oregano, pepper flakes, salt and pepper; pour over salad and toss to coat. Cover and refrigerate for at least 1 hour to allow flavors to blend.

YIELD: 16 SERVINGS (½ CUP EACH).



watermelon cups

Our Test Kitchen staff created this lovely appetizer that's almost too pretty to eat! Sweet watermelon cubes hold a refreshing topping showcasing cucumber, red onion and fresh herbs.

- 16 seedless watermelon cubes (1 inch)
- 1/3 cup finely chopped cucumber
- 5 teaspoons finely chopped red onion
- 2 teaspoons minced fresh mint
- 2 teaspoons minced fresh cilantro
- 1/2 to 1 teaspoon lime juice

1. Using a small melon baller or measuring spoon, scoop out the center of each watermelon cube, leaving a 1/4-in. shell (save pulp for another use).

2. In a small bowl, combine the remaining ingredients; spoon into watermelon cubes.

YIELD: 16 APPETIZERS.



curry snack mix

I coat three kinds of cereal with a blend of zesty seasonings for a savory snack that's hard to stop eating. Microwave cooking keeps the kitchen cool on hot days.

MONA LYNN HAHN | EVANSTON, IL

- 2 cups Corn Chex
- 2 cups Rice Chex
- 2 cups Wheat Chex
- 1/2 cup butter, melted
- 1 teaspoon curry powder
- 1 teaspoon hot pepper sauce
- 1/2 teaspoon ground cumin
- 1/2 teaspoon crushed red pepper flakes
- 2 cups salted cashews
- 1/4 cup sesame seeds

1. In a large microwave-safe bowl, combine the cereals. In a small bowl, combine the butter, curry powder, pepper sauce, cumin and pepper flakes; pour over cereal and toss to coat.

2. Microwave on high for 2 minutes, stirring every minute. Stir in cashews and sesame seeds. Cook 2 minutes longer, stirring once. Spread on waxed paper to cool. Store in an airtight container.

YIELD: 2 QUARTS.

EDITOR'S NOTE: *This recipe tested in a 1,100-watt microwave.*

raspberry pie squares

Making pie for a crowd may seem impossible—but it's not when you turn to this crowd-pleasing recipe from our home economists! The sweet-tart raspberry filling pairs well with a flaky homemade pastry.

- 3¾ cups all-purpose flour
- 4 teaspoons sugar
- 1½ teaspoons salt
- 1½ cups cold butter
- ½ to 1 cup cold water

FILLING

- 2 cups sugar
- ⅔ cup all-purpose flour
- ¼ teaspoon salt
- 8 cups fresh or frozen unsweetened raspberries
- 1 tablespoon lemon juice
- 5 teaspoons heavy whipping cream
- 1 tablespoon coarse sugar

1. In a large bowl, combine the flour, sugar and salt; cut in butter until crumbly. Gradually add the water, tossing with a fork until the dough forms a ball.

2. Divide dough in half so that one portion is slightly larger than the other; wrap each in plastic wrap. Refrigerate for 1¼ hours or until easy to handle. Roll out larger portion of dough between two large sheets of waxed paper into a 17-in. x 12-in. rectangle. Transfer to an ungreased 15-in. x 10-in. x 1-in. baking pan. Press pastry onto the bottom and up the sides of pan; trim pastry even with edges.

3. For filling, in a large bowl, combine the sugar, flour and salt. Add raspberries and lemon juice; toss to coat. Spoon over pastry.

4. Roll out remaining pastry; place over filling. Trim and seal edges. Cut slits in pastry. Brush top with cream and sprinkle with coarse sugar. Place pan on a baking sheet. Bake at 375° for 40-45 minutes or until golden brown. Cool completely on a wire rack. Cut into squares.

YIELD: 24 SERVINGS.

EDITOR'S NOTE: *If using frozen raspberries, use without thawing to avoid discoloring the batter.*



grilled shrimp panzanella

I like to add appeal to typical tossed salad with tender grilled shrimp, bread cubes and feta cheese. This colorful dish is an attractive addition to party buffets.

VERONICA CALLAGHAN
GLASTONBURY, CT

1½ cups Italian salad dressing, divided

1 pound uncooked jumbo shrimp, peeled and deveined

1 loaf (14 ounces) ciabatta bread, halved lengthwise

8 cups torn mixed salad greens

3 plum tomatoes, quartered

1 cup (4 ounces) crumbled feta cheese

1 medium red onion, chopped

½ cup chopped ripe olives

4 garlic cloves, minced

1. Pour 1 cup salad dressing in a large resealable plastic bag. Add the shrimp; seal bag and turn to coat. Refrigerate for 30 minutes.

2. Meanwhile, brush bread with ¼ cup of the salad dressing. Grill, uncovered, over medium heat for 2-3 minutes on each side or until lightly toasted. Cut bread into cubes; set aside.

3. Drain and discard marinade. Thread shrimp on four metal or soaked wooden skewers. Grill, covered, over medium heat for 5-8 minutes or until shrimp turn pink, turning once.



4. In a large bowl, combine salad greens and remaining dressing; toss to coat. Add the tomatoes, feta cheese, onion, olives, garlic, shrimp and bread cubes; toss to combine.

YIELD: 21 SERVINGS (¾ CUP EACH).

inside-out bacon cheeseburgers

During grilling season, these sandwiches often appear on my menus. Cheese and bacon are stuffed inside tender burgers, which are then topped with caramelized onions.

MARY BILYEU | ANN ARBOR, MI

- 12 bacon strips, chopped
- 2 whole garlic bulbs
- 2 tablespoons Worcestershire sauce
- 2 teaspoons pepper
- 1 teaspoon salt
- 5 pounds ground beef
- 12 slices Swiss cheese, quartered
- 2 large onions, halved and thinly sliced
- 12 kaiser rolls, split

1. In a large skillet, cook bacon over medium heat until crisp. Remove to paper towels with a slotted spoon and drain, reserving ½ cup drippings.

2. Remove papery outer skin from garlic (do not peel or separate cloves). Cut tops off of garlic bulbs. Brush

with 1 tablespoon bacon drippings. Wrap each bulb in heavy-duty foil. Bake at 425° for 30-35 minutes or until softened. Cool for 10-15 minutes.

3. Squeeze softened garlic into a large bowl; add the Worcestershire sauce, pepper and salt. Crumble beef over mixture and mix well. Shape into 24 patties. Layer 2 pieces of cheese, bacon and remaining cheese onto the center of each of 12 patties. Top with remaining patties and press edges firmly to seal.

4. In a large skillet, cook onions in remaining reserved drippings over medium heat for 15-20 minutes or until golden brown, stirring occasionally.

5. Meanwhile, grill the burgers, covered, over medium heat for 5-7 minutes on each side or until a meat thermometer reads 160° and juices run clear. Grill rolls, uncovered, for 1-2 minutes or until toasted. Serve burgers on rolls with onions.

YIELD: 12 SERVINGS.

salsa criolla

My family piles this versatile relish on sandwiches, chicken and even enchiladas! Prepare it the night before your party to avoid last-minute prep and to let the flavors blend.

TRISHA KRUSE | EAGLE, ID

- 1 large sweet onion, peeled and thinly sliced
- 1 medium red onion, peeled and thinly sliced
- 4 garlic cloves, minced
- 1 can (4 ounces) chopped green chilies
- 2 tablespoons minced fresh cilantro
- 2 tablespoons lemon juice
- 1 tablespoon olive oil
- 1 teaspoon sugar
- ½ teaspoon salt
- ¼ teaspoon coarsely ground pepper

1. In a large bowl, combine the first five ingredients. In a small bowl, whisk the lemon juice, oil, sugar, salt and pepper. Pour over onion mixture; toss to coat. Refrigerate until chilled. Serve with a slotted spoon.

YIELD: 3 CUPS.

SWEET ONION SECRETS

Because of their high sugar content, Vidalia and other sweet onions are not suited for long-term storage. You should use them within several weeks of purchase. To store, wrap onions separately in foil or paper towels. Then place in a single layer in the vegetable bin of your refrigerator.

grilled sweet potato & jicama

My dad used to grill sweet potatoes and serve them with a simple vinaigrette. I've tweaked his recipe over the years to give this special side a little Southern twist.

LAUREEN PITTMAN | RIVERSIDE, CA

- 4 medium sweet potatoes
- ½ cup plus 2 tablespoons olive oil, divided
- ½ cup lime juice
- ½ cup minced fresh cilantro
- ¼ cup honey
- 2 tablespoons white wine vinegar
- 2 garlic cloves, peeled
- 1 chipotle pepper in adobo sauce, seeded
- 1 medium jicama, peeled and julienned

1. Place sweet potatoes in a Dutch oven; cover with water. Bring to a boil. Reduce heat; cover and cook for 20-25 minutes or until almost tender. Drain; cool slightly.

2. Place ½ cup oil, lime juice, cilantro, honey, vinegar, garlic and chipotle pepper in a blender; cover and process until blended. Transfer to a small bowl; add jicama and toss to coat.

3. Peel and slice sweet potatoes; brush with remaining oil. Grill, covered, over medium heat for 2-3 minutes on each side or until slices have grill marks and are tender.

4. Arrange potatoes on a serving platter. With a slotted spoon, top with jicama. Drizzle salad with remaining dressing.

YIELD: 16 SERVINGS.



rocky road brownies

*Ooey, gooey and good accurately describe these family-favorite brownies!
Nuts and chocolate chips add extra richness and a little crunch.*

WENDY COX | GRANITE FALLS, WA

- 1 cup butter, cut up
- 8 ounces unsweetened chocolate, chopped
- 5 eggs
- 3 cups sugar
- 2 teaspoons instant espresso powder
- 1 tablespoon vanilla extract
- 1 $\frac{2}{3}$ cups all-purpose flour
- $\frac{1}{2}$ teaspoon salt
- 1 cup chopped walnuts
- $\frac{1}{2}$ cup semisweet chocolate chips

TOPPING

- 2 cups miniature marshmallows
- 1 cup chopped walnuts
- 1 cup (6 ounces) semisweet chocolate chips

1. In a microwave, melt butter and chocolate; stir until smooth. Cool slightly. In a large bowl, beat the eggs, sugar and espresso powder until thickened, about 5 minutes. Stir in vanilla and chocolate mixture. Combine flour and salt; gradually add to chocolate mixture. Fold in walnuts and chocolate chips.

2. Transfer to a greased 13-in. x 9-in. baking pan. Bake at 350° for 25-30 minutes or until a toothpick inserted near the center comes out with moist crumbs (do not overbake).

3. For topping, in a large bowl, combine the marshmallows, walnuts and chocolate chips. Sprinkle over top. Bake 4-6 minutes longer or until marshmallows are lightly browned. Cool on a wire rack. Cut into bars.

YIELD: 3 DOZEN.

southwestern pasta salad

When I first served this jazzed-up pasta salad for my mom's birthday dinner, it was so well-received that I couldn't wait to make it again. Choose the flavor of salsa to suit your family's taste.

JACKIE BERRY | PALMYRA, VA

- 8 ounces uncooked spiral pasta
- 1 can (15 ounces) black beans, rinsed and drained
- $\frac{3}{4}$ cup chopped sweet red pepper
- $\frac{3}{4}$ cup chopped green pepper
- $\frac{1}{2}$ cup chopped red onion

SALAD DRESSING

- 1 cup ranch salad dressing
- 1 cup salsa
- $\frac{1}{8}$ to $\frac{1}{4}$ teaspoon cayenne pepper

Cook pasta according to package directions. Rinse in cold water; drain. In a large salad bowl, combine the pasta, black beans, peppers and onion. Combine the salad dressing, salsa and cayenne. Pour over pasta mixture; toss to coat. Cover and refrigerate for 1 hour or until chilled.

YIELD: 9 SERVINGS.

school days display

1. The decor for your backyard graduation barbecue doesn't have to be elaborate and expensive. With these elementary ideas, you can set a stunning table.

2. CHALK IT UP TO FUN! If your party is for a small number of guests, consider setting the table out back, complete with fun and festive place cards. Mini chalkboards are the perfect size. Put the guest of honor in a seat in the middle so he or she can talk to everyone.

3. "A" IS FOR APPLE. Polish up colorful red and green apples and scatter them on the table. Encourage guests to indulge in one or to take some home.

4. HIT THE BOOKS. Stack schoolbooks or yearbooks on the table. Top with a few mementos, such as a school letter, diploma and graduation cap and tassel. For a special touch, tuck in framed pictures of the graduate through the years...maybe photos from the first days of school.

5. LUNCH BOX BEAUTY. Play into the theme by using metal lunch boxes as vases for displaying flowers. To prevent leaks, first line the boxes with plastic bags. Add floral foam, tuck in a variety of flowers in school colors and then add water.



Vive la France! You don't have to be French to enjoy the region's rich and flavorful cuisine. In fact, hosting a La Fête Nationale, or Bastille Day, party is the perfect excuse for indulging in your favorite French fare.

From a few decadent desserts to sophisticated (yet very achievable) entrees and everything in between, the recipes showcased here make it easier than ever to bring the flavors of faraway France to your very own backyard soiree.

A bite of Gruyere & Caramelized Onion Tarts, fresh Mini Tomato Sandwiches and impressive Seared Tuna with Nicoise Potato Salad, and your taste buds will declare independence from boring flavors and ordinary party foods.

CELEBRATE ALFRESCO!

Seared Tuna with Nicoise Potato Salad

Mini Tomato Sandwiches

Gruyere & Caramelized Onion Tarts





BASTILLE DAY FETE

gruyere & caramelized onion tarts

Garlic and onion is a match made in heaven in my opinion, so I love creating new recipes to showcase the pair. Gruyere cheese adds impeccable flavor to my eye-catching starter.

LISA SPEER | PALM BEACH, FLORIDA

- 1 large sweet onion, thinly sliced
- 2 tablespoons olive oil
- 1 tablespoon butter
- 3 garlic cloves, minced
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 1 package (17.3 ounces) frozen puff pastry, thawed
- 1 cup (4 ounces) shredded Gruyere or Swiss cheese
- ¼ cup grated Parmesan cheese
- 2 tablespoons minced fresh thyme or 2 teaspoons dried thyme

1. In a large skillet, saute onion in oil and butter until softened. Reduce heat to medium-low; cook, uncovered, for 40 minutes or until deep golden brown, stirring occasionally. Add garlic; cook 1 minute longer. Stir in salt and pepper.

2. Unfold each puff pastry sheet onto an ungreased baking sheet. Using a knife, score decorative lines around the edges of each pastry. Spread onion mixture to within ½ in. of edges. Sprinkle with cheeses and thyme.

3. Bake at 400° for 12-15 minutes or until golden brown. Cut each tart into 12 pieces. Serve warm.

YIELD: 2 DOZEN.

mini tomato sandwiches

I grew up enjoying tomato sandwiches and think this slightly upscale version is a tasty choice when dining “alfresco.”

SHANNON AVRA | LITTLE ROCK, ARKANSAS

- 1 package (3 ounces) cream cheese, softened
- ¼ cup mayonnaise
- 2 teaspoons minced fresh basil
- ¼ teaspoon salt, divided
- ¼ teaspoon pepper, divided
- 1 French bread baguette (10½ ounces)
- 8 ounces Brie cheese, thinly sliced
- 4 plum tomatoes, sliced

1. In a small bowl, combine the cream cheese, mayonnaise, basil and ¼ teaspoon each salt and pepper. Cover and refrigerate for at least 4 hours.

2. Cut baguette in half horizontally. Spread cream cheese mixture over baguette bottom. Layer with Brie cheese and tomato slices. Sprinkle with remaining salt and pepper. Replace top. Cut into four slices.

YIELD: 4 SERVINGS.

summer bounty ratatouille

The name says it all! Make use of your garden's surplus with this comforting dish. I highly recommend accompanying it with some freshly baked bread or serving it over cooked pasta.

PHYLLIS JACQUES
VENICE, FLORIDA

- 1 large eggplant, peeled and cut into 1-inch cubes
- 1 teaspoon kosher salt
- 2 medium onions, peeled and chopped
- 2 medium sweet red peppers, cut into ½ inch strips
- 3 tablespoons olive oil
- 4 garlic cloves, minced
- 4 medium zucchini, quartered and cut into ½-inch slices
- 3 cans (14½ ounces each) diced tomatoes, undrained
- 1½ cups water
- ¼ cup tomato paste
- 1 tablespoon herbes de Provence
- ½ teaspoon salt
- ½ teaspoon pepper
- ¼ cup chopped fresh basil
- 2 tablespoons minced fresh rosemary
- 2 tablespoons minced fresh parsley
- 2 French bread baguettes (10½ ounces each), cubed and toasted



1. Place eggplant in a colander over a plate; sprinkle with kosher salt and toss. Let eggplant stand for 30 minutes. Rinse and drain well.

2. In a Dutch oven, saute onion and peppers in oil until tender. Add garlic; cook 1 minute longer. Stir in the zucchini, tomatoes, water, tomato paste, herbes de Provence, salt and pepper. Bring to a boil. Reduce heat; simmer, uncovered, for 40-45 minutes or until zucchini is tender. Stir in the basil, rosemary and parsley. Serve over baguette cubes.

YIELD: 13 SERVINGS.

EDITOR'S NOTE: *Look for herbes de Provence in the spice aisle.*

easy french iced coffee

I love to serve this icy, Parisian-inspired beverage when I entertain. It's delicious, unique and the request of all my guests.

JENNIFER MARTIN | MYERSTOWN, PENNSYLVANIA

- 3 cups strong brewed hot coffee
- 1½ cups sugar
- 4 cups 2% milk
- 2 cups half-and-half cream
- 2 teaspoons vanilla extract

1. In a large bowl, whisk coffee and sugar until the sugar is dissolved. Cool. Stir in the milk, cream and vanilla. Freeze in a 3-qt. freezer container for 8 hours or overnight. Transfer to the refrigerator 4 hours before serving. Stir until slushy. Serve immediately.

YIELD: 10 SERVINGS.

seared tuna with nicoise potato salad

My husband and I traveled to Europe where we had the best Nicoise salad with freshly caught tuna. This is my take on that fabulous meal. All you need to complete it is a fork and a piece of crusty baguette!

CHERYL WOODSON | LIBERTY, MISSOURI

- ¾ pound fingerling potatoes, cut into 1-inch pieces
- 2 tablespoons olive oil
- 2 medium heirloom tomatoes, seeded and chopped
- 2 plum tomatoes, seeded and chopped
- 1 small red onion, chopped
- ½ cup pickled dill green beans, cut into ½-inch pieces

- ½ cup pitted Greek olives, chopped
- 2 hard-cooked eggs, chopped
- 1 tablespoon capers, drained

DRESSING

- ¼ cup olive oil
- ¼ cup lemon juice
- 1 garlic clove, minced
- 1 teaspoon grated lemon peel

- 1 teaspoon anchovy paste
- ¼ teaspoon pepper

TUNA

- 4 tuna steaks (4 ounces each)
- 2 tablespoons olive oil
- ½ teaspoon salt
- ¼ teaspoon pepper
- French bread baguette slices and minced fresh basil, optional

1. Place potatoes on a greased 15-in. x 10-in. x 1-in. baking pan. Drizzle with oil; toss to coat.
2. Bake, uncovered, at 425° for 30-35 minutes or until tender, stirring every 10 minutes. Cool.
3. In a large bowl, combine the potatoes, tomatoes, onion, beans, olives, eggs and capers. In a small bowl, whisk dressing ingredients. Drizzle over salad and toss to coat.
4. Brush steaks with oil; sprinkle with salt and pepper. In a large skillet, cook tuna over medium-high heat for 2-3 minutes on each side for medium-rare or until slightly pink in the center. Cut into ½-in. slices. Divide potato salad among four plates. Top with tuna. Serve with baguette and sprinkle with basil if desired.

YIELD: 4 SERVINGS.

chocolate-hazelnut banana crepes

A favorite French specialty, crepes can be served with a variety of fillings. I enjoy them stuffed with a creamy chocolate-hazelnut spread and bananas lightly sauteed in brown sugar and butter. It tastes so special but requires very little effort.

CATHY HALL
PHOENIX, ARIZONA

- 2 eggs
- 2 egg whites
- $\frac{3}{4}$ cup water
- $\frac{1}{2}$ cup 2% milk
- 1 tablespoon canola oil
- 1 cup all-purpose flour
- 1 tablespoon sugar
- $\frac{1}{2}$ teaspoon salt
- 2 tablespoons butter
- 2 tablespoons brown sugar
- 4 medium bananas, peeled and sliced
- $\frac{1}{3}$ cup Nutella

1. In a large bowl, whisk the eggs, egg whites, water, milk and oil. Combine flour, sugar and salt; add to egg mixture and mix well. Refrigerate for 1 hour.

2. Heat a lightly greased 8-in. nonstick skillet over medium heat; pour $\frac{1}{4}$ cup batter into center of skillet. Lift and tilt pan to coat bottom



evenly. Cook until top appears dry; turn and cook 15-20 seconds longer. Remove to a wire rack. Repeat with remaining batter, greasing skillet as needed. When cool, stack crepes with waxed paper or paper towels in between.

3. In a large skillet, melt butter over medium-low heat. Stir in brown sugar until blended. Add bananas; cook for 2-3 minutes or until bananas are glazed and slightly softened, stirring gently. Remove from the heat.

4. Spread Nutella over each crepe; top with bananas. Roll up and serve.

YIELD: 10 SERVINGS.

pine-nut parmesan chicken with rosemary beurre blanc

Pine nuts lend fantastic flavor and rich texture to this company-worthy dish. The sophisticated entree is incredibly doable, yet adds plenty of French flair.

JULIE OHNSTAD | MARIETTA, GEORGIA

- 4 boneless skinless chicken breast halves (4 ounces each)
- ½ cup dry bread crumbs
- 2 tablespoons grated Parmesan cheese
- 4½ teaspoons pine nuts
- 1 garlic clove
- ½ teaspoon minced fresh rosemary
- ½ teaspoon Italian seasoning
- ¼ teaspoon kosher salt
- 1 egg, beaten
- 4½ teaspoons butter
- 1 tablespoon olive oil

ROSEMARY BEURRE BLANC

- ½ cup white wine or chicken broth
- 2 shallots, chopped
- 3 tablespoons white wine vinegar
- 2 tablespoons lemon juice
- 3 garlic cloves, minced
- ¼ teaspoon salt
- ½ cup heavy whipping cream
- ½ cup butter
- 2 teaspoons minced fresh rosemary
- ¼ cup pine nuts, toasted

1. Flatten chicken to ¼-in. thickness; set aside. Place the bread crumbs, cheese, pine nuts, garlic, rosemary, Italian seasoning and salt in a food processor; cover and process until blended. Transfer to a shallow bowl. Place egg in another shallow bowl. Dip chicken breast halves in egg, then coat with bread crumb mixture.

2. In a large skillet, brown chicken in butter and olive oil. Transfer to a greased 11-in. x 7-in. baking dish. Bake, uncovered, at 375° for 10-15 minutes or until a thermometer reads 170°.

3. In a small saucepan, combine the wine, shallots, vinegar, lemon juice, garlic and salt. Bring to a boil; cook until liquid is reduced by three-fourths.

4. Reduce heat to low; stir in cream. Gradually whisk in butter, 1 tablespoon at a time, allowing butter to melt between additions. Remove from the heat; stir in rosemary. Drizzle over chicken and sprinkle with pine nuts.

YIELD: 4 SERVINGS.

A LITTLE BACKGROUND ON BASTILLE DAY

Similar in spirit to the American Independence Day or Canada's Canada Day celebrations, Bastille Day is a festive event that boasts spectacular fireworks and patriotic processions across the country. It commemorates the 1789 destruction of the Bastille prison in central Paris, a symbol of France's first steps toward democracy.

set the stage for your soiree

Some extra fabric creates a chic and effortless backdrop for your Bastille Day buffet. Clip vintage postcards and Parisian signs over the fabric for an “ooh-la-la” finishing touch.

- fabric shears
- assorted fabric
- twine or clothesline cut to desired length
- vintage French postcards, pictures or postcard-size artwork
- wire clips or wooden clothespins

1. Using the fabric shears, cut the assorted fabric into strips that measure approximately 1-1/2 inches wide and 9 inches long.

2. Loop a strip of fabric around clothesline, starting in the center. Secure the fabric to the clothesline by tying a knot. Continue adding strips of fabric to both ends of clothesline (strips should be spaced close together). Leave 6 inches of clothesline on either end.

3. Evenly space and secure vintage postcards over the fabric with wire clips or wooden clothespins.



SAY “summer” and people’s minds likely turn to lazy, carefree days...family picnics in the park..bright blue and sunny skies..and roadside stands featuring the season’s finest fruit!

From cherries, berries and melon to peaches, plums and pineapple, this chapter offers ripe-for-the-picking recipes that will let you delight in all of your favorite fruits.

Enhance the natural flavors of grilled chicken and chops by serving zesty Gingered Peach Chutney on the side.

You can also showcase summer’s finest at the end of a meal by offering guests Majestic Cherry Pie, fresh-from-the-oven Cherry Turnovers or a bowl of vanilla ice cream topped with Fresh Fruit Sauce.

Fresh ’n’ Fruity

Cherry Turnovers
Majestic Cherry Pie
Fresh Fruit Sauce
Gingered Peach Chutney





FRESH SUMMER FRUIT

majestic cherry pie

Here's a cherry pie fit for a king! Sweet, lightly colored Rainier cherries blend beautifully with tart, deep red Bing cherries to create this impressive pie.

LOUISE PIPER | ROLFE, IOWA

- 1 cup plus 1 tablespoon sugar, divided
- 2 tablespoons all-purpose flour
- 2 tablespoons quick-cooking tapioca
- 1/8 teaspoon salt
- 3 1/2 cups pitted fresh Rainier cherries
- 1 cup halved pitted fresh Bing cherries
- 1 tablespoon lemon juice
- 4 1/2 teaspoons butter
- Pastry for double-crust pie (9 inches)
- 2 teaspoons milk

1. In a large bowl, combine 1 cup sugar, flour, tapioca and salt. Add cherries and lemon juice; toss to coat. Let stand for 15 minutes.

2. Line a 9-in. pie plate with bottom pastry; trim even with edge of plate. Add filling; dot with butter. Roll out remaining pastry to fit top of pie; place over filling. Trim, seal and flute edges. Cut slits in pastry. Brush with milk and sprinkle with remaining sugar.

3. Cover edges loosely with foil. Bake at 400° for 45-50 minutes or until crust is golden brown and filling is bubbly. Cool on a wire rack.

YIELD: 6-8 SERVINGS.

gingered peach chutney

This peach chutney is spectacular served over grilled chicken breasts or pork chops. The fresh flavor is accented by ginger, garlic and other seasonings, with a slight kick from a touch of chili powder.

MARLENE WICZEK | LITTLE FALLS, MINNESOTA

- 4 cups chopped peeled fresh peaches
- 1 1/2 cups cider vinegar
- 1 cup plus 2 tablespoons packed brown sugar
- 1 small onion, finely chopped
- 1/2 cup raisins
- 1/3 cup chopped candied or crystallized ginger
- 1 tablespoon mustard seed
- 1 tablespoon chili powder
- 1 teaspoon salt
- 1 small garlic clove, minced

1. In a Dutch oven, combine all ingredients. Bring to a boil over medium heat. Reduce heat; simmer, uncovered, for 45-50 minutes or until thickened and reduced to about 3 1/2 cups, stirring occasionally.

2. Serve warm or at room temperature. Refrigerate leftovers.

YIELD: 3 1/2 CUPS.

americana smoothies

Creamy, fruity and refreshing, these patriotic smoothies are a welcome treat on warm summer days.

DONNA-MARIE RYAN
TOPSFIELD, MASSACHUSETTS

- 1 carton (6 ounces) strawberry yogurt
- ½ cup fresh strawberries, hulled
- ½ cup fresh blueberries
- 2 tablespoons honey
- 2 cups cubed seedless watermelon, frozen
- Small watermelon wedges, optional

In a blender, combine the yogurt, berries and honey. Cover and process for 30-45 seconds or until blended, stirring if necessary. Add watermelon; cover and process until smooth. Pour into chilled glasses; garnish with melon wedges if desired. Serve immediately.

YIELD: 4 SERVINGS.



FAMILY TRADITIONS

Our area has several pick-your-own berry farms that yield a very tasty crop. When my children were younger, we would spend beautiful summer afternoons selecting the best-looking strawberries so I could make their favorite freezer jam.

–Sharon Parsons, Killingworth, Connecticut



cherry turnovers

These cherry pie pockets are a welcome treat, especially when they're served warm from the oven.

LORI DANIELS | BEVERLY, WEST VIRGINIA

- 2 $\frac{2}{3}$ cups all-purpose flour
- 1 teaspoon salt
- $\frac{3}{4}$ cup shortening
- 6 tablespoons cold water

FILLING

- 2 cups fresh or frozen pitted tart cherries, thawed
- $\frac{1}{2}$ cup sugar
- 2 tablespoons plus 1 $\frac{1}{2}$ teaspoons cornstarch
- $\frac{1}{4}$ teaspoon ground cinnamon

GLAZE

- 1 cup confectioners' sugar
- 1 to 2 tablespoons milk
- $\frac{1}{2}$ teaspoon vanilla extract

1. In a large bowl, combine flour and salt; cut in shortening until crumbly. Gradually add water, tossing with a fork until dough forms a ball. Wrap in plastic wrap; refrigerate for 30 minutes.

2. Meanwhile, in a large saucepan, combine cherries and sugar. Mash slightly; let stand for 15-20 minutes. Stir in cornstarch until blended. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in cinnamon. Cool.

3. Divide dough into eight portions. On a lightly floured surface, roll out each portion into a 5-in. circle. Place about 3 tablespoons cherry mixture on one side of each circle; fold dough over filling. Press edges with a fork to seal. Prick tops with a fork.

4. Place on a greased baking sheet. Bake at 375° for 30-35 minutes or until golden brown. Combine glaze ingredients; drizzle over turnovers. Serve warm.

YIELD: 8 SERVINGS.

plum crisp

With its slightly sweet oat topping, this dessert is a mouth-watering way to feature a late-summer fruit.

LILLIAN JULOW | GAINESVILLE, FLORIDA

- 3 $\frac{1}{2}$ cups chopped fresh plums (about 2 pounds)
- 6 tablespoons brown sugar, divided
- 5 teaspoons all-purpose flour, divided
- $\frac{1}{8}$ teaspoon pepper
- Pinch ground nutmeg
- Pinch ground cloves
- $\frac{2}{3}$ cup old-fashioned oats
- 2 tablespoons butter, melted
- 1 $\frac{1}{2}$ teaspoons finely grated orange peel

1. In a large bowl, combine plums and 3 tablespoons brown sugar. Combine 2 teaspoons flour, pepper, nutmeg and cloves; sprinkle over plums and toss to coat. Transfer to a greased shallow 1-qt. baking dish.

2. In a small bowl, combine oats with remaining brown sugar and flour. Stir in butter and orange peel until crumbly. Sprinkle over plum mixture.

3. Bake at 375° for 20-25 minutes or until topping is golden brown and plums are tender. Serve warm.

YIELD: 6 SERVINGS.

plum dumplings

Special meals call for elegant desserts like this. Sweet plums are halved then tucked inside a pretty pastry pocket.

MARTHA VOSS

DICKINSON, NORTH DAKOTA

- 1½ cups all-purpose flour
- ¼ cup sugar
- 1 teaspoon baking powder
- ⅛ teaspoon salt
- 6 tablespoons milk
- 1 egg, lightly beaten
- 3 medium black plums, halved and pitted
- 1 cup water
- 3 tablespoons butter
- Melted butter and cinnamon-sugar

1. In a large bowl, combine the flour, sugar, baking powder and salt. Stir in milk and egg just until blended. Divide into six portions.



2. On a lightly floured surface, pat each portion of dough into a 5-in. circle. Place a plum half on each circle. Gently bring up corners of dough to center; pinch edges to seal.

3. In a Dutch oven, bring water and butter to a boil. Carefully add dumplings. Reduce heat; cover and simmer for 20-25 minutes or until a toothpick inserted into a dumpling comes out clean. Serve warm with pan juices, melted butter and cinnamon-sugar.

YIELD: 6 SERVINGS.

fresh fruit sauce

Summer is the perfect time to enjoy ice cream, especially when it's topped with this delectable fruit sauce.

KATIE KOZIOLEK | HARTLAND, MINNESOTA

- | | | |
|-------------------------|----------------------------|--------------------------|
| 1 tablespoon cornstarch | ⅓ cup honey | 1 cup sliced fresh plums |
| 1 cup orange juice | 1 cup sliced fresh peaches | Vanilla ice cream |

In a small saucepan, combine cornstarch and orange juice until smooth; stir in honey. Bring to a boil over medium heat; cook and stir for 1 minute or until thickened. Remove from the heat.

YIELD: 2¼ CUPS.

cherry chocolate fruit tart

These pretty tarts burst with fresh fruit flavors—pineapple, kiwi, blueberries and two kinds of cherries. It's a unique combination that proves to be irresistible.

CHERRY WIEST | YAKIMA, WASHINGTON

- ¾ cup butter, softened
- ½ cup confectioners' sugar
- 1½ cups all-purpose flour
- 1½ cups vanilla or white chips
- 1 package (8 ounces) cream cheese, softened
- ¼ cup heavy whipping cream
- 1 can (20 ounces) unsweetened pineapple chunks
- 3 tablespoons sugar
- 2 teaspoons cornstarch
- ½ teaspoon lemon juice
- 1 pint fresh Rainier cherries, pitted and halved
- 1 pint fresh dark sweet cherries, pitted and halved
- 1 to 2 medium kiwifruit, peeled and sliced
- ⅓ cup fresh blueberries

1. In a small mixing bowl, cream butter and confectioners' sugar. Gradually add flour until the mixture forms a ball. Press into an ungreased 9-in. fluted tart pan with a removable bottom. Bake at 350° for 25-30 minutes or until golden brown. Cool on a wire rack.

2. In a small microwave-safe bowl, melt vanilla chips at 70% power. In a small mixing bowl, beat cream cheese until smooth; beat in melted chips and cream. Spread over crust. Cover and refrigerate for 30 minutes or until set.

3. Drain pineapple, reserving ½ cup juice; set pineapple aside. In a small saucepan, combine the sugar, cornstarch, lemon juice and reserved pineapple juice until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Cool slightly.

4. Arrange the cherries, kiwi, blueberries and pineapple over filling. Brush with pineapple juice mixture. Cover and refrigerate for at least 1 hour before serving.

YIELD: 8 SERVINGS.

kielbasa fruit kabobs

If you want to serve something that's deliciously different at your next cookout, look no further. Apricots, plums and sausage create these unique and zesty kabobs.

MARY RELYEA | CANASTOTA, NEW YORK

- 3 tablespoons orange marmalade
- 1 teaspoon Chinese five-spice powder
- 1 pound smoked kielbasa or Polish sausage, cut into 1-inch pieces
- 3 medium apricots, pitted and quartered
- 2 medium plums, pitted and quartered

1. In a small bowl, combine marmalade and five-spice powder; set aside.

2. Alternately thread the kielbasa, apricots and plums onto four metal or soaked wooden skewers. Grill, covered, over medium heat or broil 4-6 in. from the heat for 6-8 minutes or until heated through, turning and basting occasionally with marmalade mixture.

YIELD: 4 SERVINGS.

mojito marinated fruit

A mojito is a popular Cuban cocktail featuring rum, lime juice, sugar and fresh mint. In this recipe, our home economists created a mojito-type syrup in which to marinate assorted fruit.

- 2/3 cup sugar
- 1/3 cup water
- 1/2 cup light rum
- 2 tablespoons lime juice
- 1 teaspoon grated lime peel
- 2 cups each cantaloupe, honeydew and seedless watermelon balls
- 2 cups cubed fresh pineapple
- 3 mint sprigs
- Additional mint sprigs, optional

1. In a small saucepan, combine sugar and water. Cook and stir over medium heat until sugar is dissolved. Remove from the heat. Stir in the rum, lime juice and peel. Cool.

2. In a large bowl, combine the melon, pineapple and mint. Add marinade; toss to coat. Cover and refrigerate overnight.

3. Discard mint. Spoon fruit with syrup into serving cups. Garnish with additional mint if desired.

YIELD: 10 SERVINGS.



sweet 'n' savory peach chicken

Juicy chicken breasts topped with a mouth-watering peach sauce create this tangy entree. You might also try making this dish using nectarines in place of the peaches.

REGENA HOFER | MEADOWS, MANITOBA

- 3 tablespoons all-purpose flour
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 broiler/fryer chicken (3½ to 4 pounds), cut up
- 2 to 3 tablespoons vegetable oil
- 1 cup orange juice
- 2 tablespoons cider vinegar
- 2 tablespoons honey
- 1 tablespoon minced fresh parsley
- 3 medium peaches, peeled and sliced

- 1.** In a large resealable plastic bag, combine the flour, salt and pepper. Add chicken, a few pieces at a time, and shake to coat.
- 2.** In a large skillet, fry chicken in oil until browned on all sides. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish.
- 3.** In a small bowl, combine the orange juice, vinegar, honey and parsley; pour over chicken. Cover and bake at 350° for 40 minutes.
- 4.** Uncover; add peaches. Bake 5-10 minutes longer or until chicken juices run clear and peaches are heated through.

YIELD: 4 SERVINGS.

berries and cream wonton cups

These delightful bites look so elegant when served on a pretty platter, but are really quite easy to prepare. For an extra special touch, garnish the berry cups with a sprinkling of confectioners' sugar and fresh mint.

HEIDI HOSKINSON | CONIFER, COLORADO

- 24 wonton wrappers
- 1 tablespoon butter, melted
- 2 tablespoons sugar
- 1½ cups fresh raspberries, divided
- 1 cup whipped topping
- 1 carton (6 ounces) raspberry yogurt
- ½ cup fresh blueberries
- Confectioners' sugar and fresh mint, optional

- 1.** Brush wonton wrappers with butter and sprinkle with sugar. Press sugar side up into ungreased miniature muffin cups. Bake at 350° for 8-10 minutes or until lightly browned. Cool completely.
- 2.** Place ½ cup raspberries in a small bowl; mash slightly. Add whipped topping and yogurt; stir to combine. Spoon into wonton cups. Top with blueberries and remaining raspberries. Garnish with confectioners' sugar and mint if desired.

YIELD: 2 DOZEN.

melon salad With poppy seed vinaigrette

With a hint of sweetness, the poppy seed vinaigrette dressing complements colorful melon and sliced cucumber in this summertime salad. When arranged on a bed of tender baby spinach, this salad has a pretty presentation, too.

PRISCILLA GILBERT
INDIAN HARBOUR BEACH,
FLORIDA

- 1 cup each cubed cantaloupe, honeydew and seedless watermelon
- ½ cup chopped cucumber
- 2 tablespoons coarsely chopped fresh mint
- 2 tablespoons sugar
- 2 tablespoons white wine vinegar
- ½ teaspoon salt
- ¼ teaspoon ground mustard
- ¼ cup vegetable oil
- 1 tablespoon plain yogurt
- 1 teaspoon poppy seeds
- 4 cups fresh baby spinach



1. In a large bowl, combine the melon, cucumber and mint; cover and refrigerate until serving.

2. For vinaigrette, in a small saucepan, combine the sugar, vinegar, salt and mustard. Cook and stir over medium heat until sugar is dissolved. Cool. Transfer to a blender. While processing, gradually add oil in a steady stream. Stir in yogurt and poppy seeds.

3. Pour half of the vinaigrette over melon mixture; toss to coat. Arrange spinach on a serving platter; top with melon. Drizzle with remaining vinaigrette.

YIELD: 4 SERVINGS.

SWEETER MELONS

If you cut up a cantaloupe or watermelon and it's not as sweet as you'd like, sprinkle a little artificial sweetener over it and let it sit an hour or so.

Sweet, juicy and simply delicious, the strawberry is undoubtedly the jewel of summer. The only thing better than spending a breezy afternoon picking basketfuls of the sun-ripened rubies is turning them into a host of tasty treats.

Fans of strawberry shortcake will “ooh” and “ahh” over Strawberry Pistachio Towers, a fun take on the classic dessert. Strawberry Pot Pie will tempt taste buds from the moment its heavenly aroma first rises from the oven right up until its mouthwatering berry filling and tender crust hit your tongue.

And because summertime and ice cream go hand in hand, this menu simply had to include creamy and cool Strawberry Ripple Ice Cream.

STRAWBERRY BLISS

Strawberry Ripple Ice Cream

Strawberry Pot Pie

Strawberry Pistachio Towers





STRAWBERRY FARM SENSATIONS

strawberry pistachio towers

I once received a standing ovation for this impressive and unique dessert that features layers of homemade pistachio wafers, whipped cream and fresh berries. You might expect the same response.

JEANNETTE SABO | LEXINGTON PARK, MARYLAND

- 2 eggs
- ½ cup sugar
- 5 tablespoons butter, melted
- ¼ teaspoon vanilla extract
- ¼ cup all-purpose flour
- ¼ teaspoon salt
- ½ cup ground pistachios

FILLING

- 1½ cups heavy whipping cream
- 1 vanilla bean, halved lengthwise
- ¼ cup sugar
- ¾ cups sliced fresh strawberries
- Confectioners' sugar and chopped pistachios

1. In a large bowl, beat the eggs, sugar, butter and vanilla until smooth. Combine flour and salt; gradually add to egg mixture and mix well. Fold in ground pistachios.

2. Drop by rounded teaspoonfuls 4 in. apart onto greased baking sheets. Spread into 3-in. circles. Bake at 325° for 7-9 minutes or until golden brown. Remove wafers to wire racks to cool completely.

3. In a large bowl, beat cream until it begins to thicken. Split vanilla bean and scrape seeds into bowl. Add sugar; beat until soft peaks form.

4. On each of 12 serving plates, layer one wafer, a dollop of whipped cream and three strawberry slices. Repeat layers. Top with remaining wafers; dust with confectioners' sugar. Arrange the remaining strawberries over tops. Garnish with chopped pistachios; serve immediately.

YIELD: 12 SERVINGS.

strawberry pot pie

Despite an impressive appearance, these cute individual pies couldn't be simpler!

JACKIE SCHWARTZINGER | ZURICH, ILLINOIS

- 9 cups halved fresh strawberries
- ¾ cup sugar
- ½ cup all-purpose flour
- 1 package (14.1 ounces) refrigerated pie pastry
- 4½ teaspoons 2% milk
- 4½ teaspoons coarse sugar

1. Place strawberries in a large bowl. Combine sugar and flour; sprinkle over strawberries and gently toss to coat. Transfer to six greased 8-oz. ramekins.

2. On a lightly floured surface, unroll one pastry sheet. Using an 8-oz. ramekin as a pattern, cut out three pastry circles to ½ in. beyond edge of ramekin. Repeat with the remaining pastry sheet.

3. Place one pastry circle over each ramekin; press to seal edges to ramekin. Cut slits in each. Brush with milk; sprinkle with sugar. Place on a baking sheet.

4. Bake at 350° for 25-30 minutes or until crust is golden brown and filling is bubbly. Serve warm.

YIELD: 6 SERVINGS.

bocconcini & strawberry bruschetta

Talk about the perfect summer appetizer! Tender greens, mozzarella pearls infused with a sweet tangy marinade and fresh juicy strawberries top these crunchy toasts drizzled with homemade vinaigrette.

RAYMONDE BOURGEOIS | SWASTIKA, ONTARIO

- ¼ cup walnut oil
- 3 tablespoons balsamic vinegar
- 1 tablespoon minced fresh gingerroot
- 1 tablespoon water
- 1 tablespoon lemon juice
- 1 tablespoon maple syrup
- 1 teaspoon pepper
- 1 carton (8 ounces) bocconcini (fresh mozzarella balls), drained and sliced
- 48 slices French bread baguette (¼ inch thick)
- 12 fresh strawberries, sliced
- 3 cups spring mix salad greens

1. In a small bowl, combine the first seven ingredients. Pour ⅓ cup into a small resealable plastic bag. Add the cheese; seal bag and turn to coat. Refrigerate mixture for 30 minutes. Cover and refrigerate the remaining vinaigrette.

2. Meanwhile, place baguette slices on an ungreased baking sheet. Bake at 350° for 8-10 minutes or until crisp. Drain and discard marinade from cheese. Combine marinated cheese and strawberries.

3. Top the toasts with the salad greens and cheese mixture; drizzle with the reserved vinaigrette. Serve immediately.

YIELD: 4 DOZEN.



strawberry cilantro lemonade

I'm not certain whether it's the pretty pink color or the lip-puckering tartness that makes this beverage such a standout, but it's lovely, refreshing and laced with cilantro.

STEVIE DUVALL | MALVERN, ARKANSAS

- 1½ cups lemon juice
- 1¾ cups sugar
- 6 cups fresh or frozen strawberries, thawed
- ¾ cup fresh cilantro leaves
- 3 quarts cold water
- Ice cubes

1. Place the lemon juice, sugar, strawberries and cilantro in a blender; cover and process until blended. Strain; discard pulp.
2. In two pitchers, combine equal amounts of strawberry mixture and water. Serve over ice.

YIELD: 15 SERVINGS (1 CUP EACH).

french berry torte

For a showstopping dessert that highlights the peak of berry season, turn to my scrumptious meringue dressed with jam and sweetened whipped cream and strawberries.

GALELYNN PETERSON | LONG BEACH, CALIFORNIA

- 3 egg whites
- 1½ teaspoons vanilla extract, divided
- ½ teaspoon cream of tartar
- 1 cup sugar
- ½ cup finely chopped pecans
- 10 saltines, crushed
- 1 package (8 ounces) cream cheese, softened
- 1 cup heavy whipping cream, divided
- ½ cup confectioners' sugar
- ⅔ cup seedless raspberry jam, divided
- 1 pound fresh strawberries, sliced

1. Place egg whites, 1 teaspoon vanilla and cream of tartar in a large bowl; let stand at room temperature for 30 minutes. Beat egg white mixture until soft peaks form. Gradually beat in sugar, 1 tablespoon at a time, on high until stiff peaks form. Fold in pecans and saltines.

2. Spread into a greased 9-in. springform pan. Bake at 350° for 25-30 minutes or until lightly browned. Cool on wire rack.

3. In a large bowl, beat cream cheese and 2 tablespoons cream until smooth. In another bowl, beat remaining cream until it begins to thicken. Add confectioners' sugar and remaining vanilla; beat until stiff peaks form.

4. With a spatula, stir a fourth of the sweetened whipped cream into cream cheese mixture. Fold in remaining whipped cream until combined. Spread ½ cup jam over meringue shell. Top with cream cheese mixture. Cover and refrigerate for at least 3 hours.

5. Carefully run a knife around edge of pan to loosen. Remove sides of pan. Arrange strawberries over top. In a small microwave-safe bowl, microwave remaining jam in 10-second intervals until melted; brush over strawberries.

YIELD: 12 SERVINGS.

strawberry chicken salad croissants

Crunchy almonds add delicious texture to this chicken salad with fresh strawberries. Pack a basketful of the picnic-perfect sandwiches the next time you head to the park.

ABIGAIL ROE

CHULA VISTA, CALIFORNIA

- 4 cups shredded cooked chicken breasts
- ½ cup mayonnaise
- 2 tablespoons sweet pickle relish
- 2 tablespoons seedless strawberry jam
- ¼ teaspoon salt
- 12 fresh strawberries, quartered
- ½ cup salted roasted almonds
- 9 lettuce leaves
- 9 croissants, split

In a large bowl, combine the chicken, mayonnaise, pickle relish, strawberry jam and salt. Stir in the strawberries and the almonds. Place one lettuce leaf onto each croissant bottom; spoon ½ cup chicken salad onto lettuce. Replace tops.

YIELD: 9 SERVINGS.



strawberry ripple ice cream

Nothing beats the heat—or showcases ripe strawberries—better than my homemade frozen treat. Once you try it, you'll be amazed how easily it comes together!

AGNES WARD | STRATFORD, ONTARIO

- 4 cups heavy whipping cream
- 1 can (14 ounces) sweetened condensed milk
- 1 teaspoon vanilla extract
- 3 cups crushed strawberries

1. In a large bowl, combine the cream, milk and vanilla. Refrigerate until chilled.
2. Fill cylinder of ice cream freezer two-thirds full; freeze according to the manufacturer's directions. When ice cream is frozen, pour into a freezer container; drop strawberries by tablespoons over ice cream. Cut through ice cream with a knife to swirl. Freeze for 8 hours or overnight before serving.

YIELD: 1¾ QUARTS.

strawberry risotto

For a fun twist on a classic Italian dish, try this creamy, rich risotto brightened with the bold flavors of strawberry, basil and white wine.

BRUCE NEWCOMER | FREDERICKSBURG, VIRGINIA

- 5½ to 6 cups reduced-sodium chicken broth
- 1 large onion, chopped
- 2 tablespoons butter
- 1½ cups uncooked arborio rice
- 1 pint fresh strawberries, hulled and sliced, divided
- 2 shallots, minced
- ½ cup dry white wine or additional reduced-sodium chicken broth
- 1 cup grated Parmesan cheese
- ⅓ cup minced fresh basil
- 1 teaspoon grated lemon peel
- ½ teaspoon salt
- ¼ teaspoon pepper
- ⅛ teaspoon ground nutmeg
- Additional sliced fresh strawberries and fresh basil, optional

1. In a large saucepan, heat broth and keep warm. In a large skillet, saute onion in butter until tender. Add the rice, 1 cup strawberries and shallots; cook and stir for 2 minutes. Reduce heat; stir in wine. Cook and stir until all of the liquid is absorbed.
2. Add heated broth, ½ cup at a time, stirring constantly. Allow the liquid to absorb between additions. Cook just until risotto is creamy and rice is almost tender. (Cooking time is about 20 minutes.)
3. Add the cheese, basil, lemon peel, salt, pepper, nutmeg and remaining strawberries; heat through. Garnish with additional strawberries and basil if desired. Serve immediately.

YIELD: 6 SERVINGS.

MAKING PERFECT RISOTTO

The first step toward perfect risotto is “toasting” the rice—cooking it in hot butter or oil before adding any liquid. The process heats the exterior of the rice grains quickly, preventing the rice from becoming soggy.

grilled salmon with herbed strawberry hollandaise

Traditional hollandaise sauce gets a sunny twist in this delightful entree. After being marinated in a fresh strawberry vinaigrette, salmon fillets are grilled and dressed with a strawberry-herb sauce.

PATRICIA HARMON | BADEN, PENNSYLVANIA

- 6 fresh strawberries, hulled
- ½ cup rice vinegar
- 3 tablespoons canola oil
- 1 tablespoon minced fresh cilantro
- ½ teaspoon salt
- ⅛ teaspoon cayenne pepper
- 1½ teaspoons Dijon mustard, divided
- 4 salmon fillets (6 ounces each)
- 2 egg yolks
- ¼ cup heavy whipping cream
- 1 tablespoon lemon juice
- ¼ cup butter, melted
- 1½ teaspoons minced fresh tarragon or ½ teaspoon dried tarragon

Optional garnishes: chopped green onions and additional fresh strawberries

1. Place strawberries in a food processor. Cover and process until pureed; set aside 2 tablespoons for sauce. Pour remaining puree into a large resealable plastic bag. Add the vinegar, oil, cilantro, salt, cayenne and 1 teaspoon mustard. Add the salmon; seal bag and turn to coat. Refrigerate for 30 minutes.

2. Drain and discard marinade. Moisten a paper towel with cooking oil; using long-handled tongs, lightly coat the grill rack. Place



salmon skin side down on grill rack. Grill salmon, covered, over medium heat or broil 4 in. from the heat for 12-14 minutes or until fish flakes easily with a fork. Keep warm.

3. In a double boiler or metal bowl over simmering water, constantly whisk the egg yolks, cream, lemon juice and remaining mustard until mixture reaches 160° or is thick enough to coat the back of a metal spoon. Reduce heat to low. Very slowly drizzle in warm melted butter, whisking constantly. Stir in tarragon and reserved strawberry puree.

4. Serve immediately with salmon. Garnish with green onions and additional strawberries if desired.

YIELD: 4 SERVINGS.

strawberry shortbread pizza

Pizza—it's delicious any time of day, and this dessert variety is no exception! A crisp pecan crust is treated to a creamy layer of vanilla-flavored mascarpone, then it's topped with berries, whipped cream and chocolate curls.

PRISCILLA GILBERT | INDIAN HARBOUR BEACH, FLORIDA

- 1 cup butter, softened
- ½ cup packed brown sugar
- 2 cups all-purpose flour
- ¾ cup chopped pecans, toasted
- 2 tablespoons cornstarch
- 1 teaspoon ground cinnamon
- ½ teaspoon salt

TOPPING

- 1 carton (8 ounces) mascarpone cheese
- ½ cup plus 2 tablespoons confectioners' sugar
- 1 teaspoon vanilla extract
- ½ cup strawberry preserves
- ¼ cup orange juice
- 1 pound fresh strawberries, sliced
- Chocolate curls and sweetened whipped cream

1. In a large bowl, cream butter and brown sugar until light and fluffy. Combine the flour, pecans, cornstarch, cinnamon and salt. Gradually add to the creamed mixture just until it is combined.

2. On a greased baking sheet, roll dough into a 13-in. x 9-in. rectangle. Bake at 350° for 20-25 minutes or until edges are lightly browned. Remove to a wire rack to cool completely.

3. Meanwhile, in a small bowl, cream the mascarpone, confectioners' sugar and vanilla until smooth. Spread mascarpone mixture over crust.

4. In a food processor, puree preserves and orange juice until smooth. Add strawberries; toss to coat. Spread over crust. Cut into pieces. Garnish with chocolate curls and whipped cream. Serve immediately.

YIELD: 18 SERVINGS.

bountiful berry sips

Served as a sweet appetizer or mini dessert, these berry and wine-splashed sips will lend a refreshing touch of class to any occasion.

DONNA NOEL | GRAY, MAINE

- 1 pint fresh strawberries, hulled
- ½ cup plus 2 tablespoons cold water, divided
- 1 tablespoon cornstarch
- ½ cup white wine
- ¼ cup sugar
- 2 teaspoons lemon juice
- 2 tablespoons minced fresh mint

1. In a small saucepan, bring strawberries and ½ cup water to a boil. Reduce heat; cover and simmer for 7-9 minutes or until softened. Remove from the heat; cool slightly. Transfer to a blender; cover and process until blended. Strain and discard seeds and pulp.

2. Combine the cornstarch and the remaining water. Return strawberry puree to saucepan. Add the wine, sugar, lemon juice and cornstarch mixture. Bring to a boil; cook and stir for 4-6 minutes or until thickened. Stir in mint.

3. Cool to room temperature; cover and refrigerate until chilled. Serve in shot glasses.

YIELD: 8 SERVINGS.

strawberry cheesecake pancakes

More a dessert than a breakfast item, these scrumptious pancakes really know how to make the most of summer strawberries! Both the sauce and cream cheese topping are loaded with them.

SHIRLEY WARREN
THIENSVILLE, WISCONSIN

- 6 ounces cream cheese, softened
- 1 tablespoon sugar
- ½ cup crushed strawberries

PANCAKES

- 2 cups all-purpose flour
- ¼ cup sugar
- 4 teaspoons baking powder
- ½ teaspoon salt
- 2 eggs
- 1½ cups 2% milk
- 1 cup (8 ounces) sour cream
- ⅓ cup butter, melted
- 1 cup chopped fresh strawberries

SAUCE

- 3 cups crushed strawberries
- ¼ cup seedless strawberry jam
- ¼ cup water



- 1.** In a small bowl, beat cream cheese and sugar until smooth; stir in strawberries. Chill until serving.
- 2.** In a large bowl, combine the flour, sugar, baking powder and salt. Combine the eggs, milk, sour cream and butter. Stir into dry ingredients just until moistened. Fold in strawberries.
- 3.** Pour batter by ¼ cupfuls onto a greased hot griddle; carefully turn when bubbles form on top. Cook until the second side is golden brown.
- 4.** For sauce, in a small saucepan, combine the strawberries, jam and water; heat through. Spread cream cheese mixture over pancakes; top with sauce. (Refrigerate remaining sauce for another use.)

YIELD: 20 PANCAKES (¾ CUP SPREAD AND 3 CUPS SAUCE).

Taste of Home

Holiday

RED, WHITE & BLUE *fun*

general index

This handy index categorizes the recipes by major ingredient and course to help you make the most of your time in the kitchen.

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Roasted Corn and Black Bean Salsa

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School Days Display
Set the Stage for Your Soiree

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