

SUMMER THYME

FRESH AND EASY SUMMERTIME RECIPES FROM MY KITCHEN TO YOURS



JENNIFER DEMPSEY
CREATOR OF MOTHER THYME



SUMMER THYME

FRESH AND EASY SUMMERTIME RECIPES FROM MY KITCHEN TO YOURS

JENNIFER DEMPSEY

CREATOR OF MOTHER THYME

Summer Thyme
fresh and easy summertime recipes from my kitchen to yours

by Jennifer Dempsey

Text and photograph copyright © 2013 Jennifer Dempsey

All rights reserved.

Published in the United States by Mother Thyme, Inc.

No part of this document may be reproduced or transmitted in any form or by any means, electronic, mechanical, photocopying, recording, or otherwise, without prior written permission of Mother Thyme, Inc.

ISBN 978-0-615-79038-1

Second Edition



FOR MY HUSBAND, WAYNE.
For always believing in me.

CONTENTS

Introduction 7

Appetizers 9

Breakfast & Brunch 21

Salads & Sides 35

Fresh from the Farmer's Market 51

Main Course 61

Just for Kids 77

Drinks 89

Desserts 103

Summertime 117

Favorites 117

from Mother Thyme 117

Theme Menus 129

Acknowledgments 133

Index 134



Introduction

There is nothing better than summer, especially where I live in Upstate New York. The trees are lush and the flowers are in full bloom. After a long winter that seems to always last through early spring, summer days couldn't come soon enough. Once summer arrives, it is time to enjoy the fresh warm air outdoors.

I remember when I was young the last days of school before summer vacation began. Full of anticipation of what was planned for the summer. Even as an adult, it is still exciting as summer begins. From evening baseball games under the lights to weekends at the lake, the summer is full of activities.

For me, I love spending the days outdoors letting my kids run and play. They love being outdoors and exploring. I love spending time in our garden that Mr. Mother Thyme works so hard on. He does a fabulous job planting the garden. I admire his patience as he carefully plants each delicate plant. It is amazing to watch a garden grow throughout the summer. From tomatoes to pumpkins our garden has a wide variety of fruits and vegetables that we can harvest and enjoy all summer long.

One thing I love about the summer is the abundance of seasonal fruits and vegetables. Local Farmer's Markets are bustling with seasonal produce. Once the Farmer's Market begins, we always enjoy heading there first thing on Saturday mornings to grab produce we don't grow. One of my favorite farmers at our local market has the best blueberries I've ever had. I always get excited and grab a few pints of fresh and juicy blueberries from them each week. From fresh eggs to a simple bouquet of flowers, our basket is always full of a wide variety of goodies to bring home.

When Mr. Mother Thyme comes home from work, we enjoy spending the evenings outdoors. Sometimes we may take a quick dip in the pool, or just let the kids run around while we work in the yard. When it comes to preparing dinner, I like to whip up simple and easy meals that incorporate fresh ingredients with items I already have on hand in my pantry. Whether it is cooking on the grill or tossing together a salad, dinner time is made quick without compromising flavor. I often like to make dishes that I can prepare during the day when the kids are napping, or when we take a break indoors, to save time. Also prepping ahead as much as possible cuts down on time spent in the kitchen.

After enjoying a family dinner, usually outdoors, it is nice to unwind after a long day with a glass of wine or a cold glass of lemonade while the kids chase fireflies. As night falls, and the stars twinkle down, another summer day has come to an end. I look forward to another morning, waking up and hearing the chirping of the birds as the sun rises above the trees. Another summer day begins...

Summer Thyme is filled with some of my favorite recipes that I created ~ perfect for summer dining. From appetizers to desserts, I have covered meals you can prepare ahead of time, salads to take on a picnic and fun ideas for the kids. These recipes I designed are quick and simple family friendly dishes that are also great for entertaining.

Whether you spend your summer by the pool or at the beach, I hope you have a wonderful summer "thyme".

Jennifer



APPETIZERS

My love for deviled eggs goes way back. They are an appetizer I almost insist on at any gathering. These deviled eggs are bursting with flavor thanks to just a touch of white truffle flavored oil. The ricotta cheese adds a nice creamy texture. I love the combination of fresh dill and chives, but really any combination of herbs you have on hand will work.

Ricotta Deviled Eggs

6 large eggs
1/2 cup whole or part-skim ricotta cheese
1/2 teaspoon white truffle flavored oil
1/2 teaspoon dijon mustard
1/4 teaspoon ground mustard
1 teaspoon fresh dill, chopped
1/2 teaspoon fresh chives, chopped

Place eggs in a medium pot covered with cold water. Bring water to a steady boil. Cover and turn off heat. Let sit for 14 minutes.

Drain and rinse eggs under cold water. Peel and cut eggs lengthwise, remove egg yolk and place in a medium bowl and mash. Add ricotta, truffle oil, dijon mustard, ground mustard, dill and chives. Stir until combined.

Spoon mixture into the center of egg whites. Chill until ready to serve.

Makes 1 dozen deviled eggs





Some nights just a simple appetizer like crostini can be satisfying alone or with a fresh salad for an easy dinner. Typically the bread is toasted and the toppings are added before serving. On occasion, I like to simply toast the bread and arrange on a platter, and serve the toppings on the side. Plus it is a time saver!

Roasted Red Pepper Pesto Crostini with Caramelized Onions

Red Pepper Pesto

2 red peppers, cut in half, stems and seeds removed
1/2 cup grated Parmesan cheese
1/4 cup walnuts
1 garlic clove
1/2 cup extra virgin olive oil

Caramelized Onions

2 pounds sweet onions, sliced (about 4 medium onions)
1/3 cup olive oil
1/2 teaspoon salt
2 teaspoons balsamic vinegar

Crostini

French baguette, cut into 1/2 inch slices
1-2 tablespoons olive oil

To make the pesto, preheat oven to 400 degrees Fahrenheit. Lightly spray a medium size baking sheet with cooking spray. Place red pepper halves skin side down on baking sheet and roast for about 20-25 minutes until skins are brown. Remove from oven and allow to cool slightly.

Place roasted peppers in a food processor with Parmesan cheese, walnuts and garlic. Pulse until finely chopped. With processor running stream in extra virgin olive oil until smooth.

For the onions, warm olive oil in a large skillet over medium heat. Add onions and stir to coat with olive oil. Sprinkle with salt and stir. Cook over medium heat, stirring occasionally to avoid burning until onions are brown and caramelized, about 20 minutes. Stir in balsamic vinegar and cook for 1-2 minutes. Remove from heat and set aside.

To assemble, preheat oven to 350 degrees Fahrenheit. Lightly brush slices of bread with olive oil. Place on a large baking sheet and toast in oven for about 10 minutes until golden brown. Remove from oven and spread with red pepper pesto and top with onions. Serve immediately.

Makes 20-24 crostini

Prep ahead! The pesto and onions can be made up to 2 days ahead of time. Store in the refrigerator in an airtight container.



You can never go wrong with Buffalo chicken; it is an instant crowd pleaser. Whether you are entertaining or looking to whip up a quick snack for the kids, these are always a hit. You may want to double the batch, because they never last long!

Buffalo Chicken Cups

1 cup cooked chicken breast, diced
1 celery rib, diced (about 1/4 cup)
4 ounce light cream cheese, softened
2 tablespoon hot sauce
1 package (15 count) mini phyllo dough shells, thawed
1/4 cup gorgonzola cheese, crumbled

Preheat oven to 350 degrees Fahrenheit.

In a medium bowl toss together chicken and celery.

In a small bowl mix together cream cheese and hot sauce. Pour mixture over chicken and toss to coat.

Spoon mixture evenly between cups. Sprinkle with gorgonzola cheese.

Bake for 7-10 minutes until heated through and cheese has melted.

Serve immediately.

Makes 15 cups

Quick tip! I like to cook some chicken breasts at the beginning of the week. I keep the breasts whole in the refrigerator so I can chop, dice or shred for salads, wraps or to prepare quick appetizers like this. A store bought rotisserie chicken also works great. Cut it up and have on hand for the week.

Cook it! Pop a few boneless, skinless chicken breasts on a foil lined baking sheet lightly sprayed with cooking spray. Season with a pinch of salt and pepper and bake at 350 degrees Fahrenheit for about 40-45 minutes until thoroughly cooked.

Every occasion requires a good dip. Whether I am having family or friends over for a picnic, or just a lazy day by the pool, it is nice to have something to munch on. With the abundance of corn available during the summer, it's nice to give it a purpose in a dip, especially this one. Sweet corn, combined with peppers, tomatoes and some fire roasted chiles for a little kick, is the perfect summer dip. Serve with tortilla chips and a cold margarita!

Southwestern Corn Dip

16 ounces fresh corn or frozen corn, thawed
1 medium red or orange pepper, diced (about 1 1/2 cups)
1/2 cup red onion, diced
1 plum tomato seeded and chopped (about 1/2 cup)
4 ounce can fire roasted diced green chiles, drained
1 cup light mayonnaise
1 cup Mexican style shredded cheese
1/2 cup grated Parmesan cheese
1 tablespoon fresh cilantro, chopped
1/4 teaspoon ground cumin

Preheat oven to 350 degree Fahrenheit.

Mix all ingredients in a large bowl and pour into a 9 inch baking dish. Bake for 25 minutes until hot and bubbly.

Serve with tortilla chips.

Serves 6-8



Some of my favorite wines come from area vineyards. After a long week there is nothing better than unwinding on the patio with a glass of wine and good company. This simple and elegant appetizer is perfect if hosting a wine and cheese party. I love the combination of the sweet grapes with the creamy goat cheese. To keep with the theme, you can even marinate the grapes in wine for 4-5 hours to add even more flavor before roasting.

Roasted Grapes with Goat Cheese

14-15 red seedless grapes
1/2 teaspoon olive oil
1/4 teaspoon balsamic vinegar
Pinch of salt
4 ounce fresh goat cheese
1/3 cup finely chopped walnuts

Preheat oven to 450 degrees Fahrenheit. In a small bowl toss grapes with olive oil, balsamic vinegar and salt. Place on a small baking sheet and roast, stirring occasionally until roasted.

Meanwhile, divide goat cheese into 15 balls, about 1/4 ounce each. Roll in walnuts and place toothpick in the center. Top with roasted grape. Serve immediately or store in the refrigerator until ready to serve.

Makes 14-15

A hot dish of Spinach Artichoke Dip is an oldie but goodie that is always good to the last bite. I thought I would take this party favorite and tuck it in crispy baked wontons for a fun twist. Even when served like this, there are never any leftovers!

Spinach Artichoke Wontons

14 ounce can artichoke hearts, drained and chopped
10 ounce frozen chopped spinach, thawed and thoroughly drained
8 ounce light cream cheese, softened
1 cup part skim shredded mozzarella cheese
1/4 cup light mayonnaise
1/4 cup grated Parmesan cheese
1/4 teaspoon garlic salt
32 wonton wrappers
2 tablespoons olive oil

Preheat oven to 350 degrees Fahrenheit.

Mix artichokes, spinach, cream cheese, mozzarella, mayonnaise, Parmesan cheese and garlic salt in a large bowl.

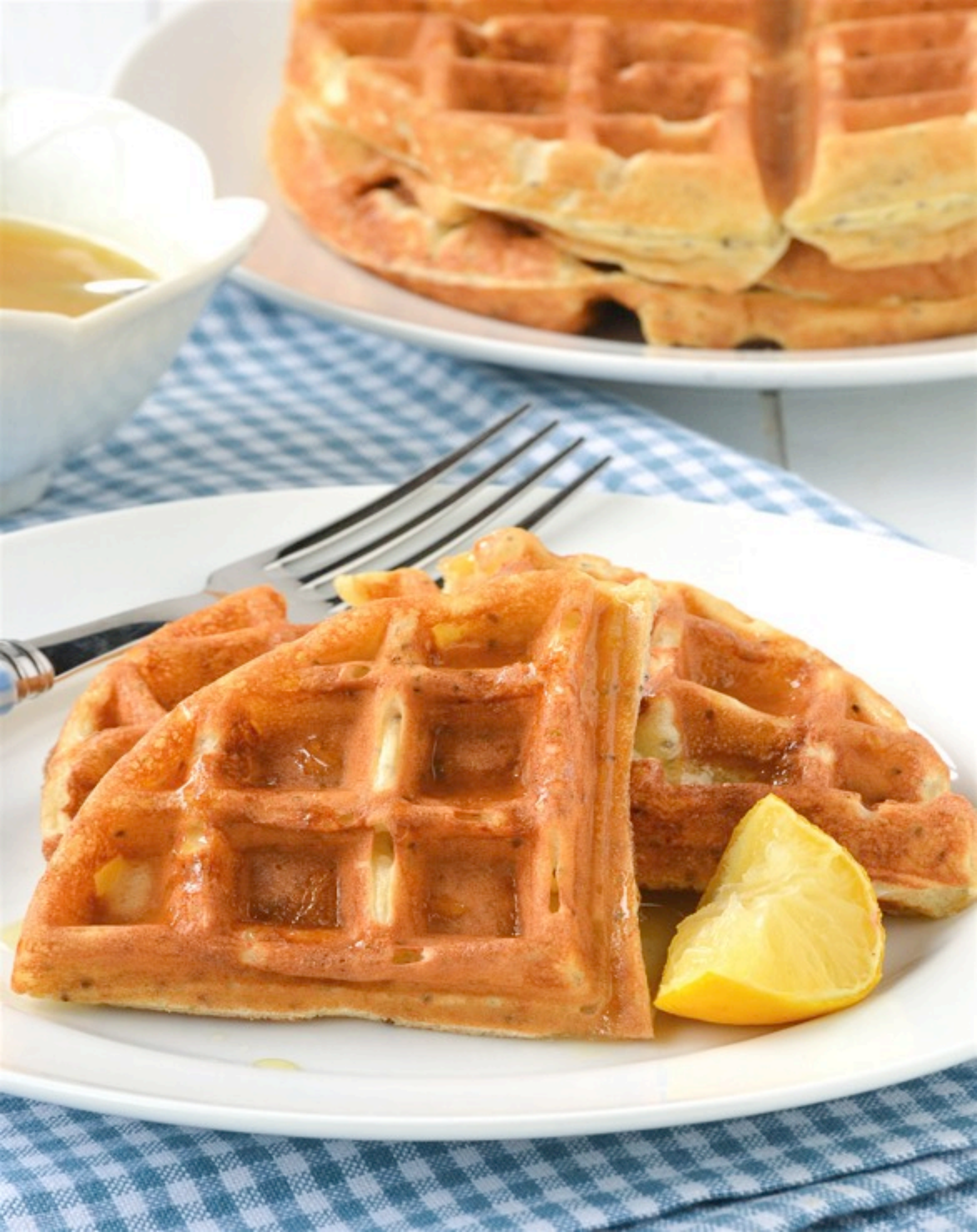
Place 1 tablespoon of mixture in the center of the wonton, fold corners together forming a triangle and pressing seams together to close. Repeat with remaining wontons.

Place wontons on a large baking sheet and lightly brush with olive oil. Bake for 10-12 minutes until golden brown. Turn over and bake for another 5-7 minutes.

Cool slightly before serving.

Makes 32 wontons

Save a step! This makes a great dip. Mix all the ingredients, omitting wontons and olive oil, and pour into a baking dish. Bake in a 350 degree oven for 20-25 minutes until hot and bubbly.



BREAKFAST & BRUNCH



I love farm fresh eggs. I usually pick up a dozen or two each week at the Farmer's Market. This is one of those breakfast sandwiches you might want to grab a knife and fork for. Layered with fresh ingredients like sprouts, avocado, tomatoes and the star of the show, a poached egg with a chive and dill cream cheese and a hint of lemon, you get a variety of flavors in each bite.

Open-Faced California Breakfast Sandwich

4 large fresh eggs
2 teaspoons white distilled vinegar
4 ounces light cream cheese
1 teaspoon fresh chives, chopped
1/2 teaspoon fresh dill, chopped
1/2 teaspoon lemon zest
2 English muffins, toasted
1/4 cup alfalfa sprouts
2 plum tomatoes, sliced
1 avocado, peeled and sliced
1/2 lemon, juiced
Freshly cracked black pepper

Fill a medium saucepan with water and vinegar. Heat water to just under a boil. Gently stir the water to create a whirlpool. Crack an egg, one at a time into a small bowl or cup. Pour egg into the center of whirlpool. Continue to add remaining eggs, one at a time then cover and cook for 4-5 minutes until cooked. Carefully remove eggs with a slotted spoon and place on a paper towel.

In a small bowl stir cream cheese, chives, dill and lemon zest. Spread on slices of English muffins. Top each muffin with 1 tablespoon sprouts, a few tomato and avocado slices and a poached egg. Squeeze a little lemon juice on top and a pinch of freshly cracked pepper.

Serves 2-4

We love Southern food. Living in the south for some time introduced me to some good old fashioned barbecue and some of the best cornbread I have ever had. Adding cornmeal into pancakes adds a nice texture. Top with a sweet cherry syrup made with freshly picked cherries for a lovely breakfast to start your day.

Cornmeal Pancakes with Sweet Cherry Syrup

1 cup all-purpose flour
1/2 cup cornmeal
2 tablespoons sugar
3 teaspoons baking powder
1/2 teaspoon salt
1 1/3 cup low-fat milk
3 tablespoons butter, melted
1 large egg
1 teaspoon almond extract

Sweet Cherry Syrup

1 pound fresh cherries, pitted
2 tablespoons brown sugar
1/2 cup water

Spray cooking spray on a large skillet or griddle over medium heat.

In a large bowl stir flour, cornmeal, sugar, baking powder and salt. Make a well in the center of flour mixture and add in milk, butter, egg and almond extract. Mix together until smooth.

Pour desired amount of batter into skillet. When the top begins to bubble, flip with a spatula and continue to cook for another 2-3 minutes until golden brown.

Serve immediately or heat oven on the lowest setting and place pancakes on a baking sheet to keep warm until ready to serve.

To make syrup, in a medium saucepan add cherries, brown sugar and water. Bring to a low boil, stirring occasionally. Reduce to a simmer and cook for 6-7 minutes until cherries are softened. Pour syrup into a serving bowl and serve warm.

Serves 4

Cooking tip! For a thicker syrup, stir in 1 tablespoon cornstarch before reducing the heat.

Note: If you can't find fresh cherries, you can substitute frozen. Defrost the cherries and strain any liquid into a bowl. Use that juice in place of the water and add any additional water if necessary.





I love to start the day with a basket of freshly baked muffins and a bowl of mixed berries. Muffins are great for on the go or while sitting on the porch enjoying your morning coffee. If you have extra, these are perfect to keep in the freezer for those mornings when you don't have time to make breakfast. Just thaw on the counter or take a few out the night before ~ they will be ready to eat in the morning and taste like they just came out of the oven.

Bran Muffins

1 1/2 cups whole wheat flour
1/2 cup unprocessed wheat bran
1/4 cup packed light brown sugar
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1 1/2 cups unsweetened applesauce
1/2 cup buttermilk
1/3 cup vegetable oil
1 large egg
1/2 cup raisins

Preheat oven to 400 degrees Fahrenheit. Line a 12 cup muffin pan with paper liners or spray with cooking spray and set aside.

In a large bowl stir together flour, bran, brown sugar, baking powder, baking soda, cinnamon and salt.

In a medium bowl stir together applesauce, buttermilk, oil and egg.

Mix wet ingredients into dry until combined. Fold in raisins.

Spoon batter evenly into muffin cups, filling about 3/4 full.

Bake for 15-18 minutes until tester inserted into the center of the muffins comes out clean.

Cool slightly in pan, then transfer to a wire rack to cool completely.

Makes 12 muffins

Make it your own! Instead of raisins, try dried cranberries, dried blueberries or add in 1/4 cup raisins and 1/4 cup chocolate chips.

I love to use chia seeds in salads, smoothies and breakfast foods like muffins, pancakes and waffles. While they don't provide much flavor, they are high in fiber and a great source of omega-3 fatty acids. They are a great addition to these light and fluffy waffles, perfect for a weekend brunch. You can smell and taste the fresh lemon in each bite. Topped with a simple honey lemon syrup that compliments these satisfying waffles.

Lemon Chia Seed Waffles with Honey Lemon Syrup

1 3/4 cup all-purpose flour
1/4 cup sugar
2 tablespoons chia seeds
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
2 cups buttermilk
1/4 cup canola oil
2 large eggs
Zest and juice of 1 lemon

Honey Lemon Syrup

1/2 cup honey
Zest and juice of 1 lemon

Spray waffle iron with cooking spray and preheat to desired setting.

In a large bowl stir flour, sugar, chia seeds, baking powder, baking soda and salt.

In a medium bowl whisk buttermilk, canola oil, eggs, lemon zest and juice. Stir into flour mixture until blended.

Pour recommended amount of batter into waffle iron following manufacturer's instructions. Close lid and cook until golden brown. Carefully remove from iron and serve immediately or heat oven on the lowest setting and place on a baking sheet to keep warm until ready to serve.

To make the syrup, add honey, lemon zest and juice to a small saucepan. Cook over medium low heat until heated through, about 5 minutes. Drizzle warm syrup over waffles.

Makes 5 waffles

Who said you can't have s'mores for breakfast. Perfect over yogurt and berries, as a topping for ice cream or out of the jar as a snack. No campfire needed.

S'mores Granola

2 1/2 cups old fashioned rolled oats
1 cup crushed graham crackers (about 5-6 crackers)
1/4 cup pure maple syrup
1/4 cup light brown sugar
3 tablespoon vegetable oil
1 teaspoon vanilla extract
3/4 cup mini marshmallows
3/4 cup milk chocolate chips

Preheat oven to 300 degrees Fahrenheit. Lightly spray a large baking sheet with cooking spray and set aside.

In a medium bowl stir together rolled oats and graham crackers. In a small bowl stir maple syrup, brown sugar, vegetable oil and vanilla extract until sugar is dissolved. Pour mixture over oats and toss to coat. Spread mixture on prepared baking sheet and bake on center rack for 25 minutes. Remove from oven and stir. Return to oven and continue to bake for another 10-15 minutes until golden brown.

Remove from oven and allow to cool. Stir in marshmallows and chocolate chips. Store in an airtight container.

Serves 4-6

There is nothing more summery than fresh strawberries. Crepes and strawberries just seem to go hand and hand. Filled with sweet mascarpone cheese and a little chocolate or hazelnut spread, it doesn't get much better than this.

Strawberry and Mascarpone Crepes

Crepes

2 large eggs
1 1/4 cup low fat milk
1 cup all-purpose flour
1 tablespoon butter, melted and cooled
1 teaspoon sugar
1 teaspoon vanilla extract
1/4 teaspoon salt
2 teaspoons butter for pan

Filling

8 ounces mascarpone cheese
2 tablespoons confectioners sugar
1/2 teaspoon vanilla extract
1 cup fresh strawberries, chopped
1/2 cup melted chocolate or hazelnut spread (optional)

Topping

1 cup fresh strawberries, chopped
1-2 teaspoons sugar
1-2 teaspoons confectioners sugar for dusting
Mint leaves for garnish (optional)

To make the crepes, in a blender add eggs, milk, flour, butter, sugar, vanilla and salt. Blend on high for about 20-25 seconds. Pour batter in a bowl and cover. Place in refrigerator for at least 1 hour.

For the filling, stir together mascarpone cheese, confectioners sugar, and vanilla extract until creamy. Fold in strawberries. Set aside in the refrigerator until ready to fill.

For the topping, in a small bowl toss together strawberries and sugar. Set aside until ready to serve.

Heat 2 teaspoons butter in an 8-inch skillet over medium heat. Tilt pan slightly and pour 1/4 cup batter in the center of the pan and quickly swirl to coat edges. Cook until bottom of crepe begins to brown, about 1-2 minutes. Carefully flip and cook for about 1 minute longer. Remove and lay flat on a large platter or baking sheet until cool. Continue with remaining batter.

To assemble, lightly brush the inside of crepe with chocolate or hazelnut spread. Spoon 2-3 tablespoons of mascarpone filling in crepe. Roll up and place seam side down on plate or serving platter. Top with strawberry topping. Dust with confectioners sugar. Add a few mint leaves for garnish.

Makes about 10 crepes ~ 4-6 servings





My garden and patio are filled with fresh herbs in the summer. I love to incorporate them in as many dishes as I can. I enjoy being able to walk out my back door and have an array of herbs at my disposal. Some of my favorite herbs like basil, oregano and thyme are in this light and airy frittata. The addition of ricotta cheese adds a wonderful creaminess to this garden fresh breakfast.

Ricotta Herb Frittata

1 tablespoon olive oil
8 large eggs
3/4 cup ricotta cheese (part-skim or whole milk)
1/2 cup diced tomatoes
1/4 cup shredded mozzarella cheese
1 tablespoon milk
1 tablespoons fresh basil, chopped
1/2 teaspoon fresh oregano, chopped
1/2 teaspoon fresh thyme, chopped
1/2 teaspoon baking powder
1/4 teaspoon salt
Pinch of black pepper

Preheat oven to 350 degrees Fahrenheit.

Preheat oil in a 10-inch oven safe skillet over medium heat.

In a large bowl whisk together eggs, ricotta cheese, tomatoes, mozzarella cheese, milk, basil, oregano, thyme, baking powder, salt and pepper until blended. Pour mixture into heated skillet and allow to cook without stirring until sides begin to set, about 6-7 minutes. Transfer skillet to preheated oven and continue to bake in oven until set, about 15 minutes.

Remove from oven, slice and serve warm.

Serves 6-8



SALADS & SIDES



Strawberries and poppy seed dressing work so well together. It is one of those salads you wish you had a few more bites of when you get to the bottom of the bowl. It's one of my kids favorite salads. To say they love it would be an understatement. This is one dressing that I always have a jar of in my refrigerator as it is great drizzled over a simple bowl of berries as well.

Spinach and Strawberry Salad with Poppy Seed Dressing

Poppy Seed Dressing

½ cup canola oil
½ cup water
½ cup sugar
2 tablespoon white distilled vinegar
2 tablespoons apple cider vinegar
1 tablespoons white onion, minced
1 tablespoons cornstarch
½ teaspoon salt
⅛ teaspoon ground mustard
1 ½ teaspoons poppy seeds

Salad

4 ounces spinach, washed
1 cup sliced fresh strawberries
¼ cup goat cheese, crumbled
2 ½ tablespoons slivered almonds

To make the dressing, in a food processor or blender add oil, water, sugar, vinegars, onion, cornstarch, salt and ground mustard. Blend until combined. Stir in poppy seeds.

Pour dressing in a small saucepan and cook over medium low heat until dressing thickens, about 5 minutes. Pour into bowl or jar and chill in the refrigerator for about 1 hour.

For the salad, toss spinach, strawberries, goat cheese and almonds in a large salad bowl. Add desired amount of dressing right before serving or serve dressing on the side.

Serves 4

I like having a bag of frozen cooked shrimp in the freezer. They are easy to defrost and eat with a little cocktail sauce. Having cooked shrimp in the freezer also makes for easy meals that don't require any cooking. I love tossing cooked shrimp in salads. They instantly dress up any salad, like this ceviche salad. Simple, light and fresh ~ it is perfect for a hot summer day or for entertaining.

Shrimp Ceviche Salad

1 pound large cooked shrimp, peeled, deveined and tails removed
2 avocados, halved, pitted, peeled and chopped
2 mangos, peeled and chopped
1/3 cup fresh cilantro, roughly chopped
1/3 cup red onion, diced
1/4 teaspoon salt or to taste
1/2 lemon, juiced
1/2 lime, juiced
1 tablespoon agave nectar
1 tablespoon extra virgin olive oil

In a large bowl toss together shrimp, avocado, mango, cilantro, onion and salt.

In a small bowl whisk lemon juice, lime juice, agave nectar and extra virgin olive oil. Pour over shrimp and toss to coat.

Serve immediately.

Serves 4-6

Wrap it up! Serve as lettuce wraps using Boston lettuce.

Give it some crunch! Add in a few tablespoons of chopped nuts, like macadamia nuts or cashews for a little crunch in your salad. Great especially in lettuce wraps.





A summer cookout wouldn't be complete without a pasta salad. This salad has such versatility. Often I like to make it with whatever I have on hand. If it were up to my kids they would just want the pasta and olives, and a lot of them. It is the dressing that really blends all the flavors together.

Summer Pasta Salad

12 ounce box tri-color rotini, cooked al dente
8 ounces part-skim mozzarella, cubed
1 cup grape tomatoes, cut in half
1/2 cup seedless cucumber peeled and chopped
1/2 cup pitted kalamata olives, cut in half
1/2 cup grated Parmesan cheese, divided
1/4 cup red onion, diced
1/2 cup light mayonnaise
1/4 cup white distilled vinegar
2 tablespoons sugar
1/2 teaspoon dried Italian seasoning
1/4 teaspoon garlic salt
Salt to taste
Freshly cracked pepper

In a large bowl toss together pasta, mozzarella, tomatoes, cucumber, olives, 1/4 cup Parmesan cheese and red onion.

In a medium bowl stir together mayonnaise, vinegar, sugar, Italian seasoning and garlic salt until blended. Pour over pasta salad and toss to coat.

Season with salt and freshly cracked pepper to taste.

Before serving stir in remaining 1/4 cup Parmesan cheese.

Serves 6-8

Double it! If you like your pasta salads creamier, or are making it a day ahead of time, you may want to double the amount of dressing. You may also want to have the extra dressing on hand to serve on the side for anyone that may want to add a little more.

Swap it! The best thing about this pasta salad is that you can customize it to make it your own. Other great additions to this salad are chopped peppers or chopped deli meat like salami, pepperoni or ham. If you add meat, get thick slices from your deli, then you can cut bite size pieces.

I have to admit, my plate is usually full of side dishes when I am at a picnic, especially potato salad. Small red skin potatoes tossed in a simple dijon vinaigrette and fresh herbs. If heading out to a picnic or a family reunion, this salad travels well. Although it is amazing warm, It can also be served cold or at room temperature.

Warm Dijon and Herb Potato Salad

2 pounds small red boiling potatoes
2 tablespoons fresh chives, chopped
1 tablespoon fresh oregano, chopped
1 tablespoon fresh dill, chopped
2 tablespoons white cooking wine
1 tablespoon champagne vinegar
1 tablespoon dijon mustard
1 garlic clove, minced
1/2 teaspoon salt plus additional to taste
1/4 cup grapeseed oil or extra virgin olive oil
Pinch of black pepper

Place potatoes in a large pot of cold water with a pinch of salt. Bring water to a boil and cook until potatoes are tender.

Drain potatoes and set aside until cool to touch. Cut potatoes in half and place in a large bowl with chives, oregano and dill.

In a small bowl stir cooking wine, vinegar, mustard, garlic, salt and pepper. Whisk in oil until blended. Pour over potatoes and toss to coat.

Season with additional salt and pepper to taste. Serve warm or at room temperature.

Serves 4-6

I have been making this salad for years and it is always a hit. Every time I make it I still get asked for the recipe. I think the longer it chills the better to let the flavors blend. It is a great compliment to any picnic.

Tossed Broccoli Salad

1/2 pound bacon
2 pounds fresh broccoli florets
8 ounces shredded cheddar cheese
1/2 cup red onion, chopped
1 cup light mayonnaise
1/2 cup sugar
2 tablespoon white distilled vinegar

Preheat oven to 375 degrees Fahrenheit. Place bacon on a baking sheet line with foil. Bake for 18-20 minutes until crispy.

Crumble bacon and place in a large bowl with broccoli, cheese and onion. In a small bowl stir mayonnaise, sugar and vinegar. Pour over broccoli and stir to coat.

Chill in the refrigerator for at least one hour before serving. Can be made up to a day in advance.

Serves 4-6

Anytime we stop for a bite to eat at a little hot dog stand and there are sweet potato fries on the menu, I have to get them. These fries are so addicting, you'll be making them again and again. They are sweet and crispy, perfect drizzled with a little honey. Serve these at a cookout or snack on alone while relaxing outdoors.

Sweet Potato Fries

2 pounds sweet potatoes, peeled and cut into 1/2 inch thick strips
1 tablespoon olive oil
1 teaspoon light brown sugar
1/2 teaspoon salt
1/4 teaspoon paprika
Pinch of black pepper
1-2 tablespoons pure honey

Preheat oven to 450 degrees Fahrenheit. Line a large baking sheet with parchment paper and set aside.

In a large bowl toss potatoes with olive oil, brown sugar, salt, paprika, and pepper. Spread in a single layer on baking sheet.

Bake, turning every 10 minutes until crispy, about 25 minutes.

Drizzle with honey or serve on the side.

Serves 4





I love watermelon. I usually have a bowl of it cut up in my refrigerator. I could live on this salad all summer long. The ingredients are so simple but when they come together they make such an amazing salad.

Watermelon and Arugula Salad

2 cups (about 2 ounces) packed baby arugula leaves
2 cups seedless watermelon, cut into bite size cubes (about 1/2 of a small watermelon)
2/3 cup feta cheese, crumbled
2 tablespoons fresh cilantro, roughly chopped
2 tablespoons fresh mint, roughly chopped
3 tablespoons lemon juice
2 teaspoons agave nectar
1/4 cup olive oil
salt and pepper to taste

In a large salad bowl toss together arugula, watermelon, feta, cilantro and mint.

In a small bowl add lemon juice and agave nectar. Whisk in olive oil. Season with salt and pepper.

Drizzle dressing over salad and toss right before serving or serve dressing on the side.

Serves 4

German potato salad is a family favorite. These baked beans have similar flavors to German potato salad that make them so flavorful. A sprig of rosemary ties all the flavors together and smells amazing while it bakes. If you are looking for a new way to serve beans at your next picnic, this would be a great addition to your menu.

German Style Baked White Beans

6 strips bacon
2 tablespoons olive oil
1/2 cup yellow onion, diced
2 garlic cloves, minced
2 tablespoons all-purpose flour
1 1/2 cups water
1/4 cup apple cider vinegar
2 tablespoons pure maple syrup
2 tablespoon light brown sugar
1/4 teaspoon celery seed
3 (15.5 ounce each) cans cannellini beans, rinsed and drained
1 sprig fresh rosemary
Salt and pepper to taste

Preheat oven to 375 degrees Fahrenheit. Place bacon strips on a baking sheet lined with foil and bake for 18-20 minutes until crispy. Set bacon aside and reduce oven temperature to 350 degrees.

Heat olive oil over medium heat in a large oven safe pot. Add onions and cook until tender, about 5 minutes. Add in garlic and cook about 1 minute longer. Sprinkle flour over onions and stir until flour is dissolved. Pour in water, vinegar, maple syrup and stir, scraping up any onions on the bottom of the pot. Stir in brown sugar, celery seed and beans and stir to coat beans. Bring to a low boil, stir and add rosemary sprig on top of beans. Cover and transfer to oven and bake for 50-60 minutes until beans are hot and bubbly. Carefully remove from oven and remove rosemary sprig. Season with salt and pepper to taste and serve warm.

Serves 4-6





**FRESH FROM THE
FARMER'S MARKET**

As a child, I remember not being able to leave the dinner table until I had eaten my peas. Like most kids, I spent many evenings at the table trying to hide my peas somewhere so I could be excused. Now I love peas. I enjoy them right out of their pods and I often find myself eating them as I pick them from our garden. In this dish, I love the combination of the sweet peas combined with the crispy pancetta. Adding in the orzo completes this dish that can be served as a side dish or as an entire meal. Serve with a loaf of fresh bread for a light and fresh summer dinner.

Orzo with Peas and Pancetta

1 cup uncooked orzo
2 tablespoons olive oil
1/2 cup diced pancetta
1/4 cup shallots, diced
1 garlic clove, minced
1 pound shelled fresh peas or frozen peas, thawed
1/2 cup beef broth
2 tablespoons butter
1 tablespoon Parmesan cheese
Salt and pepper

Cook orzo in boiling water until al dente. Drain and set aside.

Heat olive oil in a large skillet. Add pancetta and shallots and cook until pancetta is crispy, about 5-6 minutes. Add garlic and cook for about 1 minute more.

Add in beef broth and deglaze the skillet. Stir in peas and cook until peas are tender and heated through, about 5 minutes. Add in butter and stir until melted. Remove from heat, stir in orzo and Parmesan cheese. Season with salt and pepper to taste.

Serves 4



Our garden likes tomatoes. We grow so many I can't keep up with them. I usually make a lot of sauce and can or freeze crushed tomatoes, but nothing beats fresh tomatoes off the vine. These scalloped tomatoes are always a crowd pleaser and smell absolutely amazing when baking in the oven.

Scalloped Tomatoes

1 pound plum tomatoes, cut lengthwise and chopped
3 tablespoons grated Parmesan cheese
1 tablespoon fresh basil, chopped
2 garlic cloves, minced
1 teaspoon sugar
1/2 teaspoon salt
Freshly cracked pepper
1/2 cup panko bread crumbs
2 tablespoons butter, melted
1 teaspoon olive oil

Preheat oven to 375 degrees Fahrenheit.

In a large bowl add tomatoes, Parmesan, basil, garlic, sugar, salt, and a few cracks of pepper and toss until combined.

In a small bowl stir bread crumbs and butter until butter is absorbed. Toss bread crumbs with tomatoes. Pour into a 9 inch baking dish and drizzle with olive oil. Bake on the center rack of oven for 25-30 minutes until tomatoes are roasted and bubbly.

Serves 4

We usually have a ton of beans in our garden. I like to freeze some so we have fresh beans to enjoy during the winter. With the rest of the beans I harvest, I love to sauté them with a light vinaigrette with almonds and crumbled Italian turkey sausage. It makes a simple side dish, or tossed with penne pasta for a complete meal.

Sautéed Green Beans with Sausage

1/2 pound Italian turkey sausage (about 3 links), casings removed
1 tablespoon olive oil
1/2 lemon, juiced
1 clove garlic, minced
1 1/2 teaspoons balsamic vinegar
1 pound fresh green beans, washed and trimmed
1 tablespoon sliced almonds
Salt and pepper to taste

In a large skillet over medium heat cook sausage thoroughly. Remove sausage from skillet and set aside.

In a small bowl stir olive oil, lemon juice, garlic, and balsamic vinegar.

Add green beans to skillet. Stir in olive oil mixture and toss to coat. Cook for 7-10 minutes until beans are tender. Stir in cooked sausage, almonds and season with salt and pepper.

Serves 4



We grow zucchini. A lot of it. You know what happens when you plant a row of zucchini? You will have enough zucchini to feed the neighborhood for the entire summer. Mr. Mother Thyme takes pride in his zucchini plants. He is so proud of some of the zucchini that are picked out of the garden, they are huge. With all the zucchini on hand, I am always cooking up different things with zucchini. One of my favorites are these zucchini fritters. They are flavorful and make a great side dish. I also enjoy these as a light lunch.

Zucchini Fritters

1/4-1/2 cup olive oil
1 pound zucchini, grated
1/2 cup sweet onion, chopped
1/2 cup monterey jack cheese, finely grated
1 garlic clove, minced
1 large egg, beaten
1/2 cup all-purpose flour
1/2 teaspoon salt
1/8 teaspoon ground cumin
1/8 teaspoon ground coriander
1 lemon cut into wedges for serving (optional)

In a large deep skillet fill olive oil about 1/4 inch deep over medium heat.

Place grated zucchini in a colander and press out any excess liquid. Add to a large bowl with onion, cheese, garlic. Pour in egg and stir to coat.

In a small bowl stir flour, salt, cumin and coriander. Stir flour mixture into the zucchini until flour is dissolved.

When olive oil is hot, form patties with 2 tablespoons of zucchini and place in skillet. Cook until golden brown, about 4-5 minutes per side. Remove from oil and place on a plate lined with a paper towel.

Serve warm with lemon wedges.

Makes 12 fritters

Everyone loves corn on the cob, it is one of my favorites. When I make it this way, people go crazy for it. It's sweet and spicy and just absolutely amazing. It never lasts long when I serve it at picnics. The glaze is great for corn on the cob, but you can also remove the kernels and toss them with the glaze as well.

Maple Chipotle Glazed Corn on the Cob

1/2 cup (1 stick) butter
1/4 cup pure maple syrup
1 tablespoon canned chipotle pepper in adobo sauce, seeded and finely diced
1/2 teaspoon brown sugar
1/4 teaspoon garlic powder
1/4 teaspoon liquid smoke
6 ears of corn, husks removed
1-2 teaspoons fresh cilantro, chopped

In a small saucepan add butter, maple syrup, chipotle pepper, brown sugar, garlic powder and liquid smoke. Cook over medium heat until butter melts and mixture comes to a low boil, stirring occasionally. Reduce to a simmer and cook until glaze turns amber. Remove from heat and set aside.

Grill method

Preheat grill over medium heat. Brush some of the glaze on corn and wrap each ear separately in aluminum foil. Cook on grill, turning occasionally until tender, about 15-20 minutes. Carefully remove from grill and remove from foil. Place on a large platter. Brush with remaining glaze and sprinkle with cilantro.

Oven method

Bring a large pot of water with a splash of milk to a boil. Carefully add ears of corn and cook for just 3-5 minutes in boiling water until just tender. Carefully remove corn and place on a large baking sheet.

Preheat broiler and place rack about 8 inches from broiler. Brush corn with some of the glaze. Carefully place in oven, turning often until just charred, about 3-5 minutes. Remove from oven and brush with remaining glaze. Place on serving platter and sprinkle with cilantro.

Serves 6





MAIN COURSE

From Farmer's Markets to roadside stands, eggplant is plentiful in the summer. The flesh of the eggplant has a meaty texture, perfect for grilling or one of my favorites, eggplant parmesan. Roasting the eggplant is a healthier option as opposed to frying it, which is how it is commonly prepared. It is layered between slices of fresh mozzarella and this easy marinara sauce.

Eggplant Parmesan

1 1/2-2 pound eggplant, sliced 1/2 inch thick
2 large eggs
1 tablespoon milk
1/2 cup plain bread crumbs
1/2 cup plus 2 tablespoons grated Parmesan cheese
1/4 teaspoon salt
1/8 teaspoon black pepper
1/4 teaspoon garlic powder
16 ounce fresh mozzarella cheese, thinly sliced
1-2 tablespoons chopped basil
1 tablespoon balsamic vinegar

Marinara Sauce

1 tablespoon olive oil
1/4 cup yellow onion, diced
1-2 garlic cloves, minced
28 ounce garden fresh or canned crushed tomatoes
1/4 teaspoon dried oregano
1/4 teaspoon sugar
1/4 teaspoon salt
Pinch of black pepper

Preheat oven to 375 degrees Fahrenheit. Lightly spray 2 medium baking sheets with cooking spray and set aside.

In a shallow bowl whisk eggs and milk. In another shallow bowl stir bread crumbs, 1/2 cup Parmesan cheese, salt, pepper and garlic powder.

Dip eggplant slices in egg mixture then coat in bread crumbs. Place on baking sheet. Cook for 10-12 minutes per side until golden brown.

To make the sauce, heat olive oil in a medium saucepan over medium heat. Add onions and cook for about 5 minutes until tender. Add in garlic and cook for 1 minute longer. Stir in tomatoes, oregano, sugar, salt, and a pinch of pepper. Heat sauce, stirring occasionally then reduce to a simmer for about 10 minutes.

Spread half the marinara sauce on the bottom of a 9x13 inch baking dish. Add half of the eggplant slices and top with half of the mozzarella cheese and 1 tablespoon Parmesan cheese. Repeat layer, ending with Parmesan cheese. Bake for 20-25 minutes until bubbly and cheese is melted. Sprinkle with chopped basil and drizzle with balsamic vinegar before serving.

Serves 8-10





Add a little kick to your barbecue with these spicy turkey burgers. Topped with fresh guacamole and a zesty chipotle mayonnaise for one tasty burger!

Chipotle Turkey Burgers

1 pound 93% lean ground turkey
1 canned chipotle pepper in adobo, seeded and diced plus 2 teaspoons adobo sauce
1 teaspoon worcestershire sauce
1 garlic clove, minced
1/2 teaspoon salt
Pinch of black pepper
4 slices of pepper jack cheese
4 hamburger rolls for serving

Guacamole

2 avocados, sliced in half, pitted and flesh removed
1 plum tomato, seeded and diced
1/4 cup red onion, diced
1 garlic clove, minced
1 tablespoon fresh cilantro, chopped
1 tablespoon fresh lime juice
1 tablespoon fresh lemon juice
Pinch of salt to taste

Chipotle Mayonnaise

1/4 cup light mayonnaise
1/2 teaspoon adobo sauce
1/8 teaspoon garlic powder

In a large bowl add ground turkey, chipotle pepper, adobo sauce, worcestershire sauce, garlic, salt and pepper and mix until combined. Form into 4 equally sized patties.

Preheat grill on medium heat or preheat a large skillet on medium heat with a tablespoon of olive oil. Add patties and cook for about 6-7 minutes per side until cooked thoroughly. Add cheese, cover with lid and cook until cheese has melted.

To make the guacamole, in a medium bowl add avocado, tomato, onion, garlic cilantro, lime juice and lemon juice and mash with a fork until combined. Season with salt to taste.

To make the mayonnaise, in a small bowl stir together mayonnaise, adobo sauce and garlic powder.

To assemble, spread chipotle mayonnaise on hamburger rolls. Add cooked burger and top with guacamole.

Serves 4

I love fish, especially salmon. Whether you grill, pan sear, bake, or poach, it cooks rather quickly for a fast and tasty weeknight dinner. I love to serve salmon on a bed of arugula or lemon rice. The best part is, whatever way you decide to serve this, it will be ready in under thirty minutes.

Poached Salmon in Lemon and Wine

1/4 cup slivered almonds
4 tablespoons unsalted butter
1-2 garlic cloves, minced
1 cup white cooking wine
2-3 cups low sodium chicken broth
1 lemon, sliced
1 sprig fresh dill
1 sprig fresh oregano
1/4 teaspoon salt
Pinch of freshly cracked black pepper
4 (6 ounce each) skinless salmon fillets
1/4 cup crumbled feta cheese (optional)
2 teaspoons fresh dill, chopped

Lemon Rice

1 1/2 cups water
1/2 cup fresh lemon juice (about 2-3 lemons)
Pinch of salt
1 cup white rice
2 teaspoons freshly grated Parmesan cheese

Preheat oven to 350 degrees Fahrenheit. Place almonds on a small baking sheet and lightly toast, about 4-5 minutes. Remove from oven and set aside.

In a large deep skillet melt butter. Add garlic and cook for 1-2 minutes, until fragrant. Deglaze pan with wine then add in 2 cups broth, lemon slices, dill, oregano, salt and pepper and bring to a boil.

Season salmon lightly with salt and pepper. Add salmon to skillet and add in additional broth if needed to just cover salmon. Reduce heat to a simmer. Cover and cook for 7-9 minutes.

Remove from liquid and arrange on serving platter. Sprinkle with almonds, feta, dill and fresh lemon wedges.

To make the rice, in a medium saucepan add water, lemon juice, a pinch of salt and bring to a boil. Stir in rice, return to a boil. Cover, reduce to a low simmer and cook until all the water is absorbed, about 20 minutes. Stir in Parmesan cheese and fluff with a fork.

Serves 4



I love meals that take no effort to make and turn out amazing. This is one of them. Even in the summer, there are times I don't want to fire up the grill. The slow cooker does all the work for you. The result is moist, fall off the bone chicken that a grill just can't make. Once you try this, you will be adding this to your dinner menu again and again.

Slow Cooker Rotisserie-Style Chicken Breasts

4 pounds split chicken breasts (about 4 breasts)
1 teaspoon paprika
1/2 teaspoon garlic salt
1/2 teaspoon onion powder
1/4 teaspoon dried thyme
1/4 teaspoon ground black pepper
1 tablespoon butter, quartered

In a small bowl mix paprika, garlic salt, onion powder, thyme, and pepper.
Rub spices over chicken and place in a large resealable bag or cover in a baking dish and refrigerate overnight.
Spray slow cooker with cooking spray. Place chicken in slow cooker and top with butter.
Cover and cook on low for 8-9 hours until chicken is cooked thoroughly.

Serves 4

Barbecue chicken and burgers are two summer favorites. These juicy burgers combine the two, worth every bite. Whether you are grilling for two or for a crowd, these burgers will be a hit for your next cookout.

Barbecue Chicken Burgers

1 pound ground chicken
1/2 cup barbecue sauce
1 tablespoon plain bread crumbs
2 teaspoons light brown sugar
1/2 teaspoon salt
1/2 teaspoon garlic powder
1/2 teaspoon worcestershire sauce
Pinch of black pepper
2 teaspoons olive oil
4 thick slices of red or sweet onion
4 slices mild cheddar cheese
4 hamburger rolls

In a large bowl mix chicken, 1 tablespoon barbecue sauce, bread crumbs, brown sugar, salt, garlic powder, worcestershire sauce and a pinch of black pepper. Form into 4 equally sized patties.

Preheat grill or a large skillet with olive oil on medium-high heat. Place onions in a grill basket and cook until tender or cook in a skillet for about 5 minutes. Set aside.

Add patties and cook for about 6-7 minutes. Flip, brush with some of the remaining barbecue sauce and continue to cook for about another 6-7 minutes. Flip again and brush barbecue sauce. Cook thoroughly. Add cheese slices, cover with lid and continue to cook until cheese has melted.

Assemble burgers with a slice of red onion and additional barbecue sauce.

Serves 4



This simple meal combines two of my favorites, marinara and pesto sauce. The two blend together nicely which creates an amazing sauce that goes so well with gnocchi or even tortellini. Toss together a fresh salad for a quick dinner that is full of flavor.

Gnocchi with Tomato Pesto Sauce

1 pound potato Gnocchi, cooked per package instructions
28 ounces garden fresh or canned crushed tomatoes
1 cup packed basil leaves
1 garlic clove
2 tablespoons walnuts
2 tablespoons Parmesan cheese
1/4 cup freshly shaved Parmesan cheese

Bring tomatoes to a simmer in a large saucepan.

Add basil, garlic, walnuts and Parmesan to a food processor. Pulse until mixtures balls up and forms a paste. Stir into simmering tomatoes.

Allow sauce to simmer for at least 15 minutes, stirring occasionally to allow flavors to blend.

Serve warm sauce over gnocchi. Sprinkle with shaved Parmesan cheese.

Serves 4

Escape to the Hawaiian Islands with pulled pork that includes pineapple and a touch of liquid smoke. Get dinner started in the morning. After spending the day outdoors, come in and dinner is ready.

Slow Cooker Hawaiian Pulled Pork

3 pounds pork shoulder butt
1 teaspoon salt
1/4 teaspoon black pepper
1/2 cup ketchup
1/2 cup light brown sugar
8 ounce can pineapple chunks, drain and reserve juice
3 tablespoons tomato paste
2 tablespoons low sodium soy sauce
1 tablespoon worcestershire sauce
1 clove garlic, minced
1/2 teaspoon liquid smoke
1/4 teaspoon ground ginger
2 tablespoons cornstarch
Slider buns or rolls for serving

Sweet Carrot Slaw

1 pound carrots, cleaned, peeled and shredded
8 ounce can crushed pineapple, drained
1/4 cup sweet onion, diced
2 tablespoons sugar
2 tablespoons regular or light mayonnaise
2 tablespoons coconut flakes
1/2 lemon, juiced
2 teaspoons white distilled vinegar
Salt to taste

Rub salt and pepper over meat. Spray cooking spray inside slow cooker. Place meat in slow cooker. In a small bowl whisk ketchup, brown sugar, reserved pineapple juice, tomato paste, soy sauce, worcestershire sauce, garlic, liquid smoke and ginger. Pour sauce over pork and turn to coat. Add in pineapple chunks.

Cook on low for 8-9 hours or on high for 4-5 hours until cooked through.

Remove pork from slow cooker and set aside on a large cutting board to allow to cool slightly.

When cool enough to touch, shred pork with two forks.

In a small bowl stir cornstarch with two tablespoons of juice from the slow cooker until cornstarch is dissolved. Stir mixture into slow cooker. Add shredded pork back into slow cooker and stir until coated with sauce. Cook for 30 minutes longer until sauce thickens.

Serve on slider buns or rolls topped with Sweet Carrot Slaw.

To make the slaw, add all the ingredients to a medium bowl and toss until combined. Cover and chill in refrigerator for one hour.

Serves 8-10





I believe a perfectly grilled steak doesn't need more than salt, pepper and brushed with a simple basting oil. Similar cuts to flank steak are shank, skirt or hanger steak. When cooked at a high heat, the end result will be a tender piece of meat. Cut thinly against the grain, drizzle with a rosemary infused steak sauce and top with gorgonzola cheese for an enjoyable summer dinner.

Grilled Flank Steak with Rosemary Steak Sauce

2 pounds flank steak
1/4 cup olive oil
1 garlic clove, minced
1/2 teaspoon fresh parsley, chopped
1/2 teaspoon fresh thyme, chopped
1 teaspoon salt
1/8 teaspoon black pepper
1/4 cup gorgonzola cheese, crumbled

Steak Sauce

1 cup ketchup
1/4 cup worcestershire sauce
2 tablespoon light brown sugar
2 tablespoons fresh lemon juice (1 lemon)
2 teaspoons white distilled vinegar
1 1/2 teaspoons ground yellow mustard
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
1 sprig fresh rosemary
1 small slice of orange peel

In a small bowl whisk together olive oil, garlic, parsley and thyme. Brush half of the oil on both sides of steak and season with salt and pepper. Allow steak to rest at room temperature for about 30 minutes.

To make the sauce, in a medium bowl stir ketchup, worcestershire sauce, brown sugar, lemon juice, vinegar, mustard, garlic powder and onion powder until blended. Pour into a small saucepan. Add sprig of rosemary and orange peel and bring to a low boil. Stir, then cover and reduce to a simmer stirring occasionally for about 15-20 minutes. Remove from heat and discard rosemary sprig and orange peel. Set sauce aside.

Preheat grill on medium high heat. Add steak and cook for about 5-6 minutes for rare or about 8-9 minutes for medium. Turn steak and baste with reserved oil. Grill for another 5-6 minutes for rare or 8-9 minutes for medium.

Remove steak from grill. Place on a platter and cover in aluminum foil for about 10 minutes.

Thinly slice steak against the grain. Arrange on platter. Drizzle with steak sauce, reserving some for serving and sprinkle with cheese.

Serves 4-6



JUST FOR KIDS

Kids love French toast sticks. They are fun to eat with their hands and to dip in yummy things like maple syrup and fruit. For French toast to keep its shape after being dipped in a milky egg mixture, you need to use a thick piece of bread. Texas toast works best and makes for a nice crispy outside and a soft interior. Baking them helps keep them nice and crispy and gets them made all at once. Top these with this simple Strawberry Banana sauce which you can use as a topping on other things such as pancakes or waffles as well.

Baked French Toast Sticks with Strawberry Banana Sauce

4 slices Texas toast bread, edges trimmed and cut in thirds
2 large eggs
1/4 cup regular or fat free half and half
1 tablespoon plus 2 teaspoons sugar
1 tablespoon butter, melted and cooled
1 teaspoon vanilla extract
1/4 teaspoon plus 1/8 teaspoon ground cinnamon

Strawberry Banana Sauce

1 cup fresh strawberries, sliced
1 ripe banana, lightly mashed
1 tablespoon sugar

Preheat oven to 375 degrees Fahrenheit. Spray a large baking sheet with cooking spray and set aside.

In a medium shallow bowl combine eggs, half and half, 1 tablespoon sugar, butter, vanilla and 1/4 teaspoon cinnamon. Whisk until blended.

In a small bowl mix together 2 teaspoons sugar and 1/8 teaspoon cinnamon.

Dip bread sticks in egg mixture letting excess drip off. Sprinkle with cinnamon and sugar mixture and place on baking sheet.

Bake for 6-7 minutes until golden brown. Carefully flip sticks over and bake for another 5-6 minutes.

Serve warm, sprinkled with confectioners sugar and drizzled with honey or maple syrup. Top with sauce or set on the side for dipping.

To make the sauce, in a medium saucepan add strawberries, banana and sugar and cook over medium heat, stirring occasionally until sugar dissolves and sauce is heated through, about 3-4 minutes. Cool slightly and serve, or refrigerate and serve chilled.

Serves 4

Shopping Tip! Texas Toast can be found in larger grocery stores in the bread aisle. It is a thicker slice of bread, great for this recipe. If you can't find Texas Toast use a thick cut bread like brioche or challah as a substitute.



Growing up, a family summer picnic was not complete without Pinky Winky. Honestly, I don't know how it got its name but that's what we always called it. My aunt would always make this refreshing salad that is a hit with both the kids and the adults. This bright salad not only makes a nice side dish, but could even be served as a dessert.

Pinky Winky

3 ounce box raspberry jello mix
16 ounces small curd cottage cheese
20 ounce can crushed pineapple, drained
11 ounce can mandarin oranges, drained
8 ounce whipped topping, thawed

Sprinkle jello over cottage cheese and mix until combined. Fold in pineapple and oranges then cool whip.

Chill for 2-3 hours. Serve cold.

Serves 6-8

With all the fresh summer fruit and berries at hand, whipping up a simple fruit dip is perfect to have on hand for the kids (and adults) to enjoy. For the kids, I like to put whatever fruit is on hand on skewers to make fruit kebabs and serve this creamy fruit dip on the side. Also you can make fruit dip ice cream cones. Add a few berries on the bottom of a cone, add in some dip and top with more berries.

Fruit Dip

8 ounce regular or light cream cheese, softened
1/2 cup confectioners sugar
1/2 cup vanilla nonfat yogurt
1/2 teaspoon lemon zest

In a medium bowl stir cream cheese and confectioners sugar using an electric mixer until creamy. Stir in yogurt and lemon zest.

Chill until ready to serve.

Serves 4



You don't need to be a kid to enjoy these tasty chicken tenders. The dipping sauce is a favorite of mine, perfect with these tenders. Serve the sauce on the side, or drizzled on top. You can also make this with thin sliced chicken cutlets in place of tender strips.

Coconut Chicken Tenders with Coconut Mango Dipping Sauce

1 pound chicken tender strips (8-10 strips)
1/2 cup canned regular coconut milk
1 small garlic clove, minced
1/2 teaspoon salt, divided
Pinch of black pepper
1 cup sweetened coconut flakes
1/4 cup all-purpose flour

Coconut Mango Dipping Sauce

2 mangos, peeled and chopped (about 2 1/2 cups)
1/2 cup canned regular coconut milk
2 tablespoons agave nectar
1/2 lemon, juiced
1/2 lime, juiced

Season chicken with 1/4 teaspoon salt and pepper. Place in a large resealable bag with coconut milk and garlic and toss to coat. Marinate chicken in the refrigerator for at least 2-3 hours.

Preheat oven to 425 degrees Fahrenheit. Line a large baking sheet with parchment paper.

In a shallow bowl stir coconut flakes, flour and remaining 1/4 teaspoon salt. Remove chicken strips from bag and roll in coconut flakes to coat. Place on baking sheet.

Bake for 20-25 minutes until chicken is cooked thoroughly and no longer pink in the center.

To make the dipping sauce, In a food processor or blender add 1 cup mango, coconut milk, agave nectar, lemon and lime juice and process until smooth. Add remaining mango and pulse in 5-10 seconds intervals until desired consistency is achieved.

Serve on the side or drizzle on top of chicken strips.

Store in an airtight container.

Serves 4-6

Dip in! This dip is great for many dishes or serve it chunky with tortilla chips. Try it over salmon too!

What kid doesn't love peanut butter and bananas? It is one of my favorites too. The banana ice cream is made with just bananas and is sandwiched between two flourless peanut butter cookies. They only require a few ingredients and take just minutes to make. These two work great together, but you can enjoy them separately as well.

Peanut Butter and Banana Ice Cream Sandwiches

Peanut Butter Cookies

1 cup natural peanut butter
3/4 cup sugar
1 large egg
1/2 teaspoon vanilla extract

Banana Ice Cream

1 pound ripe bananas, peeled and sliced
1 tablespoon agave nectar
1/2 teaspoon vanilla extract

To prepare the ice cream, place banana slices in a freezer safe container and freeze.

To make the cookies, preheat oven to 350 degrees Fahrenheit. Line a large baking sheet with parchment paper and set aside.

In a large bowl mix peanut butter and sugar until combined. Stir in egg and vanilla extract. Form 1 tablespoon size balls with the dough and place on prepared baking sheet spacing about 2 inches apart. Press slightly down on the balls with the back of a fork creating a crisscross pattern. Bake for 10-12 minutes. Cool for 5 minutes on the pan before transferring to a wire rack to cool completely.

To make the ice cream, place frozen bananas, agave nectar and vanilla extract in a blender and blend on medium speed in 15 second intervals, scraping down the sides until the mixture is creamy and smooth.

To assemble, place a dollop of ice cream on the inside of one cookie. Top with another cookie and press down. Serve immediately or place on a baking sheet and place in freezer until ready to serve.

Makes 8 sandwiches





Kids may not like fish if served to them as a fillet ~ but cut into strips and coated in bread crumbs, they see them as fun sticks they can eat by hand. These fish sticks are light and crispy and a great dinner for a busy weeknight. Serve with this Creamy Dill Dipping Sauce and a few lemon wedges the whole family will love.

Fish Sticks with Creamy Dill Dipping Sauce

1 pound tilapia fillets
2 tablespoons all-purpose flour
1/4 teaspoon salt
Pinch of black pepper
1 large egg
1/2 teaspoon lemon zest
1 cup panko bread crumbs
2 tablespoons grated Parmesan cheese
1/2 teaspoon garlic powder

Creamy Dill Dipping Sauce

1/2 cup light mayonnaise
1/2 cup plain Greek yogurt
3 teaspoon lemon juice
1/2 teaspoon dried dill
Salt to taste

Preheat oven to 425 degrees Fahrenheit. Line a large baking sheet with parchment paper and set aside.

Cut each tilapia fillet in half lengthwise then cut in half again to make 4 strips from each fillet.

In a shallow bowl combine flour, salt and pepper. In a small bowl stir egg and and lemon zest until beaten. In a shallow dish mix bread crumbs, Parmesan cheese and garlic powder.

Coat each strip in flour. Dip in egg, letting excess drip off, then in bread crumbs. Place on prepared baking sheet. Bake for about 15 minutes until golden brown.

[To make the dipping sauce](#), in a small bowl stir mayonnaise, yogurt, lemon juice, dill and salt. Serve on the side with fish sticks.

Serves 4



DRINKS

When I host a party I like to serve one theme or signature drink that I offer guests on top of the usual beverages that I keep out. For the summer, mojitos are one of my favorites. Crushing or muddling the raspberries creates a gorgeous pink color that make these drinks bright and festive. You can also omit the rum for a sparkling raspberry limeade.

Raspberry Mojitos

1 cup fresh raspberries
20 mint leaves
1/4 cup fresh lime juice (about 2 limes)
1/4 cup sugar
1/4 cup light rum
2 cups club soda

For serving

Ice cubes
1/4 cup raspberries
12 mint leaves

In a large bowl muddle raspberries, mint, lime juice and sugar until raspberries are crushed and sugar is dissolved. Stir in rum and club soda.

Strain mixture into a pitcher. Pour into glasses filled with ice. Top with raspberries and mint leaves.

Serves 4





If you love banana splits and smoothies, you will love all the flavors of this classic ice cream shop treat blended up in a rich and creamy smoothie.

Banana Split Smoothie

1 ripe banana
1/2 cup pineapple chunks
1/2 cup vanilla nonfat yogurt
1/2 cup ice cubes (4-5 ice cubes)
1/4 cup fresh strawberries, chopped
1 teaspoon agave nectar (optional)

For serving (optional)

Whipped cream
Chocolate syrup
Maraschino cherries

Place all ingredients in blender and process until smooth. Top with whipped cream, drizzle of chocolate syrup and a cherry if desired.

Serves 2

Lemonade iced tea is one of my favorite summertime drinks. It is refreshing and light, and will quench your thirst on a hot day. It doesn't take more than some freshly brewed tea, a few lemons and sugar to have a pitcher of this ready to serve.

Lemonade Iced Tea

3 cups boiling water
4 black tea bags
1/2 cup fresh lemon juice (about 3 lemons)
1/2 cup sugar
4 cups cold water

Steep tea bags in boiling water for 5 minutes.

Meanwhile, stir lemon juice and sugar in a small bowl until sugar is dissolved.

Discard tea bags and pour tea in a large pitcher. Stir in lemon juice and cold water.

Pour over ice and serve with mint leaves. Chill and store in the refrigerator.

Serves 8



I enjoy green smoothies, and love to make them for my kids. They are blended with a variety of green, and non green fruits and vegetables for a smoothie loaded with nutrition. When made just right, they taste great and are rather filling. Great for a morning boost or a midday snack.

Go Green Smoothie

- 1 avocado, halved and pitted
- 1 banana, peeled and sliced
- 1 cup fresh pineapple, chopped
- 1/2 cup packed baby spinach leaves
- 1 teaspoon agave nectar
- 1/2 teaspoon chia seeds
- Pinch of ground cinnamon
- 1/2 cup pure coconut water
- 1 cup ice

Remove flesh from the avocado and place in a blender with the remaining ingredients. Blend on high until smooth. Pour into serving glasses and serve immediately.

Serves 2

I love peaches and sweet wine together. One of my favorites is Moscato d'Asti, a light, semi-sparkling wine. This fun, grown up slushy will cool you off on a hot summer day.
Great for a weekend get together.

Just Peachy Wine Slushies

1 bottle (750-ml) bottle Moscato d'Asti
2 cups fresh peaches, peeled and chopped (about 4 peaches)
1 tablespoon lemon juice
1 tablespoon sugar

Place all ingredients in a blender and blend until smooth. Pour into 2-3 ice cube trays and freeze.

When ready to serve, place desired amount of cubes in a blender and give a few quick pulses until slushy. Don't overmix. Alternatively, cubes can be added to serving glass and broken up with a fork.

Serves 4-6

Chill it! To keep the slushies cold, freeze the glasses for 30 minutes before serving.

Ask for seconds! If you are heading to the Farmer's Market, some farmers sell bruised fruit cheaper. Grab a bushel at a reduced cost and use in recipes like this.



Beat the heat on a hot day with this refreshing cooler that combines cantaloupe, orange sherbet and lime juice. I love having a bowl of cut up cantaloupe in the refrigerator for the kids and me to snack on. It's also great to have on hand to easily toss in a blender to whip up this tasty drink.

Cantaloupe Cooler

3 cups cantaloupe, cubed
1 1/2 cups orange sherbet
1/4 cup fresh lime juice

Place cantaloupe, orange sherbet and lime juice in a blender and blend until smooth. Pour into glasses and serve immediately.

Serves 4

We grow watermelons. Granted they are not as big as the ones that I usually see at the market, but they are so juicy. They are the perfect size to cut open and enjoy sitting on the patio with the kids. If I have watermelon leftover, I'll cut it in cubes and freeze it. They make great ice cubes, and wouldn't you know they make great milkshakes too. I usually use frozen yogurt in my milkshakes, but you can definitely use ice cream as well. These are perfect to sip on with the family on the porch watching the sunset.

Watermelon Milkshakes

2 cups seedless watermelon, cubed
1 cup vanilla frozen yogurt or ice cream
1 1/2 cups canned regular or lite coconut milk
1 tablespoon sugar
Whipped cream for serving (optional)

Freeze watermelon in a freezer safe storage container.

Place frozen watermelon, frozen yogurt, milk and sugar in a blender. Blend until smooth. Top with whipped cream and serve immediately.

Serves 2





DESSERTS

What is not to love about strawberry shortcake? It is one dessert I look forward to every summer. One way I enjoy serving it is in a crumble. This is made with fresh strawberries topped with a buttery crumble with flour and oats. Serve warm over a bowl of vanilla frozen yogurt for a dessert you will want to make all summer long.

Strawberry Shortcake Crumble

1 pound fresh strawberries, hulled, halved and sliced.
2 tablespoons light brown sugar
1 tablespoon sugar
2 tablespoons all-purpose flour
1/2 teaspoon pure vanilla extract

Topping

3/4 cup all-purpose flour
1/2 cup old fashioned rolled oats
1/3 cup sugar
1/4 cup cold butter, cut into small cubes

Preheat oven to 375 degrees Fahrenheit.

In a medium bowl stir strawberries, sugars, flour and vanilla until combined. Pour into a 9 inch baking dish or pie plate.

To make the topping, using an electric mixer fitted with the paddle attachment or in a food processor stir flour, oats, sugar and butter until mixture is crumbly. Sprinkle over strawberries and bake for 40-45 minutes until hot, bubbly and top is golden brown. Serve warm or at room temperature.

Serve 6



This is one of my favorite go to summer desserts. It is creamy, light and only takes a few minutes to whip up. The hardest part is waiting a few hours before enjoying a slice!

Pineapple No Bake Cheesecake

8 ounce light cream cheese, softened
1/4 cup sugar
8 ounce can crushed pineapple, drained
1 teaspoon vanilla extract
8 ounce frozen whipped topping, thawed
9 inch reduced fat ready made graham cracker pie crust
2 tablespoons coconut flakes

In a large bowl beat cream cheese and sugar until creamy. Stir in pineapple and vanilla. Fold in whipped topping.

Spread evenly in pie crust. Sprinkle with coconut and chill for at least 2 hours in the refrigerator before serving.

Serves 8

Toast it! Try with toasted coconut. Spread coconut flakes evenly on a small baking sheet. Bake in a 350 degree oven for about 10 minutes until golden brown. Sprinkle on top of cheesecake.



On occasion I love to check out the local ice cream stands for a frozen treat. One of my all-time favorites is a root beer float. I love it because you can scoop up a little ice cream in one bite, then take a sip of the creamy root beer. This granita is a classic root beer float, with a twist. Instead of pouring root beer over ice cream, the root beer is frozen and shaved, then topped with creamy vanilla frozen yogurt or ice cream for a creamy, icy treat.

Root Beer Float Granita

4 cups root beer
1 pint vanilla frozen yogurt or ice cream.

Pour root beer in a 9x13 baking dish and place in freezer. Every hour scrape with fork to break up mixture until it is light and flaky, about 3 hours. Cover, and keep in freezer until ready to serve.

Before serving, add vanilla frozen yogurt in a bowl and top with granita. Serve immediately.

Serves 4-6

Angel food cake is one of my favorite desserts. This cake is light and airy with hints of fresh key lime in the cake, topped with a key lime glaze. If you are a fan of key lime desserts, you will love this dessert from first bite. Serve slices with a dollop of fresh lime whipped cream, or cut in cubes and serve as a trifle or parfait mixed with whipped cream and berries.

Key Lime Angel Food Cake

1 1/2 cups egg whites (about 10-12 large eggs), room temperature
2 tablespoons key lime juice
1 1/2 teaspoons cream of tartar
1/2 teaspoon salt
1/2 teaspoon lime zest
1 1/2 cups sugar
1 cup cake flour

Key Lime Glaze

1 cup confectioners sugar
3-4 tablespoons key lime juice
1 teaspoon lime zest

Fresh Lime Whipped Cream

1 cup heavy whipping cream
1 tablespoon sugar
1/2 teaspoon lime zest

Preheat oven to 350 degrees Fahrenheit. Spray a 9 or 10 inch tube pan with cooking spray and set aside.

Using an electric mixer beat eggs whites, key lime juice, cream of tartar, salt and lime zest on high speed until stiff peaks form.

Reduce speed to low and gradually stir in sugar until just combined.

Gradually sprinkle in cake flour and gently fold into mixture. Don't over mix. Pour batter in tube pan and bake for 35-40 minutes until golden brown and springs back when touched. Let cool completely before carefully removing from pan.

[To make the glaze](#), in a small bowl stir together confectioners sugar, key lime juice and lime zest. Poke small holes on top of cake and drizzle glaze over cake.

[To make the whipped cream](#), add heavy whipping cream, sugar and lime zest to a large bowl. Using an electric mixer, beat on high for 3-4 minutes until it becomes thick and creamy.

Serves 8-10



A pillow of soft meringue topped with fresh blueberries makes a lovely dessert if hosting a dinner party, although you don't need that excuse to make these. They are very easy, just using a few simple ingredients. Most of the time spent on these is allowing them to slowly bake in the oven which makes for a crispy crust and soft, marshmallow center. They melt in your mouth and are perfect to even enjoy alone.

Pavlova with Blueberry Compote

4 large egg whites (about 1/2 cup)
1 teaspoon vanilla extract
1/4 teaspoon cream of tartar
1 1/4 cup sugar
2 teaspoons cornstarch

Blueberry Compote

2 pints fresh blueberries
2 tablespoons sugar
1/2 cup water
1 tablespoon cornstarch

Preheat oven at 250 degrees Fahrenheit. Line a large baking sheet with parchment paper and set aside.

Add egg whites, vanilla and cream of tartar to a large mixing bowl. Using an electric mixer fitted with a whisk attachment beat mixture on high until stiff peaks form, about 2 minutes. Don't over beat.

Reduce speed to low and gradually add in sugar until mixture is glossy. Fold in cornstarch.

Using a large spoon drop 8-10 round mounds about 2 inches apart on prepared baking sheet. Bake on center rack for 1 hour, until meringue are firm on the outside.

Allow meringue to cool completely on baking sheet. Carefully remove meringue. Store in an airtight container for up to 5 days.

To make the compote, in a large saucepan stir together blueberries, sugar, water and cornstarch. Bring to a low boil over medium heat and stir occasionally until sugar dissolves and sauce thickens, about 10 minutes.

Allow topping to cool. Serve over meringue. Store leftover topping in an airtight container in the refrigerator.

Serves 8-10

Panna cotta is a light and creamy Italian custard dessert. It reminds me of flan and has a similar texture of pudding. Panna Cotta can be served in a mold or in pretty serving glasses topped with a variety of berries. This Coconut Orange Panna Cotta blends coconut milk with a hint of orange. Top with fresh orange slices that both adults and kids will enjoy.

Coconut Orange Panna Cotta

1 1/2 cups low fat milk
1 envelope (1/4 oz.) unflavored gelatin
1/2 cup canned regular coconut milk
1/4 cup sugar
2 tablespoons orange juice
1 orange, peeled and chopped
1-2 tablespoons coconut flakes for garnish (optional)

Lightly spray six 3 1/2 inch ramekins with cooking spray and set aside.

Add milk to a medium saucepan. Sprinkle gelatin on top of milk and let it sit for 5 minutes.

Place saucepan on stove over medium heat and stir until gelatin is dissolved and mixture is heated through, about 3 minutes. Stir in coconut milk, sugar and orange juice and stir until sugar is dissolved and mixture is warm, about 3-5 minutes.

Pour mixture in ramekins and chill in the refrigerator until set, about 2-3 hours or overnight.

When ready to serve, lightly run a knife or a toothpick around the edges of the ramekin to loosen. Invert onto plate. Top with oranges and coconut flakes.

Serve immediately.

Serves 6

Save a step! You can serve these directly in the ramekins or in dessert glasses. Pour mixture in desired glasses and place in the refrigerator until set. Top with oranges before serving.



All the flavors of peach pie make up this summer parfait. I love to make these in little mason jars, perfect to store and grab out of the refrigerator to enjoy at the end of the day.

Peach Pie Parfaits

1 box (2 9-inch) refrigerated pie crust
1 pound fresh peaches, peeled and chopped
1/2 cup water
1 tablespoon brown sugar
1/4 teaspoon ground cinnamon
1 pint heavy whipping cream
2 tablespoons sugar
1 vanilla bean, split lengthwise and beans removed

Preheat oven to 400 degrees Fahrenheit. Line a large baking sheet with parchment paper. Unroll pie crusts and place on baking sheet. Bake for 7-8 minutes until golden brown. Let cool then break into pieces and set aside.

Add peaches, water, brown sugar, and cinnamon to a medium saucepan. Bring to a low boil over medium heat, stirring occasionally until peaches become tender and sauce thickens, about 10 minutes. Remove from heat and cool.

In a large bowl add whipping cream, sugar and vanilla bean. Using an electric mixer, beat on high until thick and creamy, about 3-4 minutes.

To assemble, place 1/4 cup of whipped cream in a small bowl, jar or glass. Top with 1/4 cup crumbled pie crust and 1/4 cup peaches. Repeat layer, ending with peaches.

Serve immediately or cover and chill.

Serves 4





SUMMERTIME
FAVORITES
FROM MOTHER THYME



A cherished recipe handed down to me from my stepmother. It is simple, light and a great dessert to serve at any barbecue. Just keep the recipe handy, because everyone will be asking for it.

Lemon Cake Pie

1 9-inch unbaked pie shell (homemade or store bought)
1 cup sugar
3 tablespoon butter, softened
3 large eggs, separated
1 1/2 cup milk
Zest and juice of one large lemon
3 tablespoons all-purpose flour
Confectioners' sugar for dusting

Preheat oven to 350 degrees Fahrenheit.

In a large mixing bowl beat sugar and butter. Stir in egg yolks one at a time followed by milk, lemon zest, lemon juice and flour until combined. Set aside.

Using an electric mixer, in a medium bowl beat egg whites on high speed until stiff peaks form. Gradually fold in the wet ingredients until just combined. Pour into prepared pie crust.

Bake for 40-45 minutes until top is just set. The top of the pie will become very brown. If top becomes too dark, cover with aluminum foil. Also, cover the edge of pie crust with foil or pie crust shield to avoid burning.

Cool on a wire rack. Dust with confectioners sugar when still warm.

Serves 8

Top it! Serve with Blueberry Compote (page 111), fresh berries or enjoy with a simple dusting of confectioners' sugar.



My recipe for classic potato salad ~ a staple side dish for any summer picnic.

Picnic Potato Salad

3 pounds Yukon gold potatoes
1 cup mayonnaise
3 tablespoons white distilled vinegar
1 tablespoon dijon mustard
1 tablespoon yellow mustard
1 clove garlic, minced
1 teaspoon salt
1/2 teaspoon black pepper
1/2 cup sweet onion, diced
1/2 cup celery, diced
4 hard boiled eggs, chopped
2 tablespoon fresh parsley, chopped

Place whole potatoes in a large pot and cover with water. Bring to a boil and cook until tender when pierced with a fork, about 20 minutes. Drain and set aside to cool.

In a medium bowl add mayonnaise, vinegar, mustards, garlic, salt and pepper. Stir until blended.

Peel and cube potatoes. Place potatoes in a large bowl with onions, celery, eggs and parsley. Add dressing and gently toss to coat.

Chill in the refrigerator until ready to serve.

Serves 6

I love roasted fruit. It really intensifies the flavor and is delicious on top of yogurt, ice cream, salads or these simple and adorable bites. The splash of balsamic vinegar adds an extra layer of flavor, and is a great combination with the sweet strawberries.

Roasted Balsamic Strawberry Cheesecake Bites

4 cups fresh strawberries, sliced (about 1 1/2 pounds)
2 tablespoons sugar
1 teaspoon balsamic vinegar
8 ounce cream cheese, softened
1/4 cup sugar
1 teaspoon vanilla extract
2 teaspoons fresh lemon juice
8 ounce frozen whipped topping, thawed
2 boxes (15 count each) mini phyllo shells, thawed

Preheat oven to 400 degrees Fahrenheit.

In a medium bowl toss strawberries with sugar and balsamic vinegar. Spread evenly on a medium baking sheet. Roast for 10-12 minutes until strawberries are roasted and have released their juices. Set aside.

In a large bowl beat cream cheese and sugar. Stir in vanilla extract and lemon juice. Fold in whipped topping until creamy.

Spoon cheesecake mixture into phyllo shells. Top with roasted strawberries. Chill in the refrigerator for 2-3 hours before serving.

Makes 30 cheesecake bites

One of my favorite all-time recipes! This Cream Cheese Coffee Cake is always a hit. It is a great addition to any brunch or picnic menu. I love to make this on the weekends and then sit outside and enjoy it with a hot cup of coffee and fresh berries.

Cream Cheese Coffee Cake

Filling

2 (8 ounce each) packages cream cheese, softened
1/2 cup sugar
1/2 teaspoon vanilla extract
1 large egg

Cake

3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup (1 stick) unsalted butter, softened
1 cup sugar
4 large eggs
1 teaspoon vanilla extract
1 cup sour cream

Streusel Topping

1/4 cup sugar
1/4 cup flour
3 tablespoons butter, chilled and cubed

Topping

1/4 cup confectioners' sugar
1 1/2 teaspoon milk

Preheat oven to 350 degrees Fahrenheit. Grease and flour a 9" x 13" cake pan and set aside.

For the filling, using an electric mixer in a medium bowl combine cream cheese, sugar, egg and vanilla and blend on medium-low speed until creamy. Set mixture aside.

For the cake, in separate bowl stir together flour, baking powder, baking soda and salt and set aside.

Using an electric mixer in a large bowl cream butter and sugar on medium-low speed. Add eggs one at a time then vanilla extract. Gradually add in flour mixture alternating with sour cream until it is all combined. Spread half the batter in prepared cake pan. Spread cream cheese mixture evenly on top. Top with remaining cake batter. Using a butter knife, gently swirl in the batter.

For streusel topping, add sugar, flour and butter in a small bowl and stir using a fork or pastry blender mixture is crumbly. Sprinkle on top of cake.

Bake for 40-45 minutes until cake tester inserted in the center comes out clean. Cool on rack.

For topping, in a small bowl combine confectioners sugar and milk until creamy. Drizzle over cake.

Serves 16

Summer Thyme 123



There is one word to describe these cookies ~ delicious! Soft, buttery and made with just a few simple ingredients. These are a popular favorite on Mother Thyme. Once you try these yummy cookies, you will see why they are everyone's favorite!

Lemon Wedding Cookies

1 cup (2 sticks) butter, softened
1 cup confectioners' sugar, divided
2 teaspoons pure vanilla extract
1 teaspoon fresh lemon zest (optional)
1 3/4 cups all-purpose flour
3.4oz package lemon instant pudding mix
1/2 teaspoon salt

In a large mixing bowl cream butter. Beat in 1/2 cup sugar until fluffy. Add in vanilla extract and lemon zest.

In a medium bowl combine flour, pudding mix and salt. Gradually stir flour mixture into wet ingredients until combined.

Divide dough in half and form into a ball. Wrap the dough in plastic wrap and place in the refrigerator for at least one hour.

Preheat oven to 350 degrees Fahrenheit. Line baking sheets with parchment paper.

Remove dough from plastic wrap and make teaspoon size balls. Place on baking sheets and press down on the balls slightly spacing them about 1 inch apart.

Bake in preheated oven for 9-10 minutes. Don't overbake. Remove from oven and let them sit on baking sheet for about 5 minutes.

While the cookies are still warm, toss them in the remaining confectioners' sugar and set them on a wire rack until completely cooled.

Store in an airtight container.

Makes 3 dozen

Bananas and zucchini I always have on hand, especially in the summer. If you like Banana Bread and Zucchini Bread, you'll like this blend of them together in these moist and delicious muffins.

Banana Zucchini Muffins

1 3/4 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/3 cup shortening
1/2 cup sugar
2 large eggs
2 ripe bananas, mashed
1 cup grated zucchini, squeezed dry
1/2 cup chopped walnuts (optional)

Preheat oven at 350 degrees. Line a muffin pan with liners or spray with cooking spray.

In a medium bowl sift flour, baking powder, baking soda and salt. Set aside.

Using an electric mixer, cream together shortening and sugar. Add eggs and beat well. Gradually add flour mixture to alternating with bananas and zucchini stirring well after each addition. Stir in nuts.

Pour batter evenly into muffin pan, filling about 2/3 full. Bake for 30-35 minutes. Let cool on wire rack.

Makes 16 muffins

Change it! This can also be baked in a greased 9x5 loaf pan for 50-55 minutes for Banana Zucchini Bread.

I love making this salad for summer picnics, it's so easy and tasty. It is also a great way to use leftover corn on the cob!

Roasted Corn Salad

4 cups fresh cooked corn on the cob removed from ear or frozen corn, thawed
2 tablespoons butter
2 tablespoons olive oil
1 cup red onion, chopped
4 tablespoons apple cider vinegar
3 tablespoons extra virgin olive oil
1 tablespoon fresh basil, chopped
Salt and pepper to taste

In a large skillet heat olive oil and butter over medium-high heat until butter is melted. Add corn and cook, stirring occasionally until corn is roasted, about 10 minutes.

In a large bowl combine red onion, vinegar, olive oil, basil and corn and mix well. Add salt and pepper to taste.

Serve warm or cold.

Serves 4-6



THEME MENUS

Menus

Italian Dinner Party

Just Peachy Wine Slushies

Roasted Red Pepper Pesto Crostini with Caramelized Onion

Eggplant Parmesan

Coconut Orange Panna Cotta

Weekend Brunch

Cantaloupe Coolers

Ricotta Deviled Eggs

Lemon Chia Seed Waffles

Peach Pie Parfaits

Poolside Lunch

Lemonade Iced Tea

Roasted Grapes with Goat Cheese

Watermelon and Arugula Salad

Key Lime Angel Food Cake

Tropical Escape

Raspberry Mojitos

Slow Cooker Hawaiian Pulled Pork Sliders

Sweet Carrot Slaw

Pineapple No Bake Cheesecake

Dinner for Two

Grilled Flank Steak with Rosemary Infused Steak Sauce

Warm Red Skin Potato Salad

Pavlova with Blueberry Compote

Bottle of red wine

Stars & Stripes Cookout

Spinach and Artichoke Wontons

Summer Pasta Salad

Barbecue Chicken Burgers

Strawberry Shortcake Crumble

Watermelon Milkshakes





Acknowledgments

A special thanks to Denise Aschmann and John Hamm for checking that I dot my I's and cross my T's.

To my beautiful kids, Eden and Tyler for their love, patience and being the best kids I could ever ask for.

Jennifer Ford Berry, for inspiring me to take the plunge into writing cookbooks.

Debbie Walker for taking time from her busy schedule to entertain the twinkies while I cooked and wrote, and cooked some more.

I couldn't have done it without my readers. I am truly blessed to have such a wonderful group of people that enjoy visiting my little part of the internet and enjoy my recipes. The kind emails, comments and interaction means a lot. I am so touched each time I hear from you. Thank you from the bottom of my heart for being on this journey with me.

Lastly, to my darling husband who encourages me to live my dream and never give up. I am so proud to be your wife and the mother to our amazing kids. Thank you for being my best critic and my best friend.

Index

- adobo sauce:
 - chipotle mayonnaise, 64-65
 - chipotle turkey burgers, 64-65
 - maple chipotle glazed corn on the cob, 58-59
- agave nectar:
 - banana split smoothie, 92-93
 - coconut mango dipping sauce, 82-83
 - go green smoothie, 96
 - watermelon and arugula salad, 46-47
- alfalfa sprouts:
 - open-faced California breakfast sandwich, 22-23
- almonds:
 - poached salmon in lemon and wine, 66-67
 - sautéed green beans with sausage, 55
 - spinach and strawberry salad, 36-37
- appetizers, 8-19
 - buffalo chicken cups, 14-15
 - ricotta deviled eggs, 10-11
 - roasted grapes with goat cheese, 18
 - roasted red pepper pesto crostini, 12-13
 - southwestern corn dip, 16-17
 - spinach artichoke wontons, 19
- applesauce:
 - bran muffins, 26-27
- artichoke(s):
 - and spinach dip, 19
- arugula:
 - and watermelon salad, 46-47
- avocado:
 - go green smoothie, 96
 - guacamole, 64-65
 - open-faced California breakfast sandwich, 22-23
 - shrimp ceviche salad, 38-39
- bacon. *see also* pancetta:
 - German style baked white beans, 48-49
 - tossed broccoli salad, 43
- baked french toast sticks, 78-79
- balsamic:
 - eggplant parmesan, 62-63
 - roasted grapes with goat cheese, 18
 - roasted red pepper pesto crostini, 12-13
 - sautéed green beans with sausage, 55
- banana ice cream, 84-85
- banana split smoothie, 92-93
- banana zucchini muffins, 126
- banana:
 - go green smoothie, 96
 - ice cream, 84-85
 - smoothie, 92-93
 - strawberry sauce, 78-79
 - zucchini muffins, 126
- barbecue chicken burgers, 69
- basil:
 - corn salad, 127
 - eggplant parmesan, 62-63
 - gnocchi with tomato pesto sauce, 70-71
 - ricotta herb frittata, 32-33
 - scalloped tomatoes, 54
- beans. *see* cannellini beans; green beans
- blueberry compote, 110-111
- bran muffins, 26-27
- bread:
 - french toast sticks, 78-79
 - roasted red pepper pesto crostini, 12-13
- bread crumbs. *see* panko bread crumbs:
 - barbecue chicken burgers, 69
 - eggplant parmesan, 62-63
- breakfast, 20-33; 78-79; 126
 - baked french toast sticks
 - banana zucchini muffins, 126
 - bran muffins, 26-27
 - cornmeal pancakes with sweet cherry syrup, 24-25
 - lemon chia seed waffles
 - with honey lemon syrup, 28
 - open-faced California breakfast sandwich, 22-23
 - ricotta herb frittata, 32-33
 - s'mores granola, 29
 - strawberry and mascarpone crepes, 30-31
- broccoli:
 - tossed salad, 43
- broth:
 - poached salmon in lemon and wine, 66-67
- buffalo chicken cups, 14-15
- burgers:
 - barbecue chicken burgers, 69
 - chipotle turkey, 64-65

buttermilk:
bran muffins, 26-27
lemon chia seed waffles, 28

cake:
cream cheese coffee cake, 123
key lime angel food cake, 109
lemon cake pie, 119

cannellini beans:
German style baked white bean, 48-49

cantaloupe cooler, 98-99

carrot(s):
slaw, 72-73

cheese. see also feta; mascarpone; mozzarella;
parmesan; ricotta cheese:
barbecue chicken burgers, 69
buffalo chicken cups, 14-15
southwestern corn dip, 16-17
tossed broccoli salad, 43
zucchini fritters, 56-57

cheesecake:
coffee cake, 123
pineapple, 106-107
roasted strawberry bites, 122

cherry:
sweet syrup, 24-25

chia seed(s):
go green smoothie, 96
lemon waffles, 28

chicken:
barbecue burgers, 69
buffalo cups, 14-15
coconut tenders, 82-83
rotisserie-style, 68

chipotle pepper(s):
maple chipotle glazed corn on the cob, 58-59
turkey burgers, 64-65

chipotle mayonnaise, 64-65

chipotle turkey burgers, 64-65

chives:
open-faced California breakfast sandwich, 22-23
ricotta deviled eggs, 10-11
warm dijon and herb potato salad, 42

chocolate:
strawberry and mascarpone crepes, 30-31

chocolate chip(s):
s'mores granola, 29

cilantro:
guacamole, 64-65
maple chipotle glazed corn on the cob, 58-59
shrimp ceviche salad, 38-39
southwestern corn dip, 16-17
watermelon and arugula salad, 46-47

club soda:
raspberry mojitos, 90-91

coconut:
orange panna cotta, 112-113
pineapple no bake cheesecake, 106-107
sweet carrot slaw, 72-73
chicken tenders, 82-83
mango dipping sauce, 82-83
watermelon milkshake, 100-101

coconut water:
go green smoothie, 96

coconut chicken tenders, 82-83

coconut mango dipping sauce, 82-83

coconut orange panna cotta, 112-113

compote:
blueberry, 110-111

cookies:
lemon wedding, 124-125
peanut butter, 84-85

coriander:
zucchini fritters, 56-57

corn:
maple chipotle glazed, 58-59
salad, 127
southwestern dip, 16-17

corn salad, 127

cornmeal pancakes, 24-25

cottage cheese:
pinky winky, 80

cream cheese:
fruit dip, 81
open-faced California breakfast sandwich, 22-23
pineapple no bake cheesecake, 106-107
roasted strawberry cheesecake bites, 122
spinach artichoke wontons, 19

cream cheese coffee cake, 123

creamy dill dipping sauce, 86-87

crepes:
strawberry and mascarpone, 30-31

crushed tomatoes. see also tomatoes:
marinara sauce, 62-63
gnocchi with tomato pesto sauce, 70-71

cucumber:
summer pasta salad, 40-41

cumin:
southwestern corn dip, 16-17
zucchini fritters, 56-57

dijon mustard:
and herb potato salad, 42
ricotta deviled eggs, 10-11

dill:
creamy dipping sauce, 86-87
open-faced California breakfast sandwich, 22-23
poached salmon in lemon and wine, 66-67
ricotta deviled eggs, 10-11
warm dijon and herb potato salad, 42

dip:
coconut mango, 82-83
creamy dill, 86-87
fruit, 81
southwestern corn, 16-17
spinach artichoke wontons, 19

desserts, 84-85; 102-115; 119; 122-123
banana ice cream, 84-85
coconut orange panna cotta, 112-113
cream cheese coffee cake, 123
key lime angel food cake, 109
lemon cake pie, 119
pavlova with blueberry compote, 110-111
peach pie parfaits, 114-115
peanut butter cookies, 84-85
pineapple no bake cheesecake, 106-107
roasted strawberry cheesecake bites, 122
root beer float granita, 108
strawberry shortcake crumble, 104-105

dressing:
poppy seed dressing, 36-37
warm dijon and herb potato salad, 42
watermelon and arugula salad, 46-47

drinks, 88-101
banana split smoothie, 92-93
cantaloupe cooler, 98-99
go green smoothie, 96
just peachy wine slushies, 97
lemonade iced tea, 94-95
raspberry mojitos, 90-91
watermelon milkshakes, 100-101

eggs:
open-faced California breakfast sandwich, 22-23
ricotta deviled, 10-11
ricotta herb frittata, 32-33

eggplant parmesan, 62-63

english muffins:
open-faced California breakfast sandwich, 22-23

feta:
poached salmon in lemon and wine, 66-67
watermelon and arugula salad, 46-47

fish sticks, 86-87

for the kids, 76-87
baked french toast sticks, 78-79
banana ice cream, 84-85
coconut chicken tenders, 82-83
coconut mango dipping sauce, 82-83
creamy dill dipping sauce, 86-87
fish sticks, 86-87
fruit dip, 81
peanut butter cookies, 84-85
pinky wink, 80
strawberry banana sauce, 78-79

fresh from the farmer's market, 50-59
maple chipotle glazed corn on the cob, 58-59
orzo with peas and pancetta, 52-53
scalloped tomatoes, 54
sautéed green beans with sausage, 55
zucchini fritters, 56-57

fritters:
zucchini, 56-57

fruit dip, 81

garlic:
chipotle turkey burgers, 64-65
coconut chicken tenders, 82-83
guacamole, 64-65
German style baked white beans, 48-49
gnocchi with tomato pesto sauce, 70-71
grilled flank steak, 74-75
Hawaiian pulled pork, 72-73
marinara sauce, 62-63
orzo with peas and pancetta, 52-53
poached salmon in lemon and wine, 66-67
roasted red pepper pesto crostini, 12-13
sautéed green beans with sausage, 55
scalloped tomatoes, 54
warm dijon and herb potato salad, 42
zucchini fritters, 56-57

German style baked white beans, 48-49

ginger (ground):
Hawaiian pulled pork, 72-73

gnocchi with tomato pesto sauce, 70-71

grape(s):
with goat cheese, 18

graham crackers:
s'mores granola, 29

granita:
root beer, 108

green beans:
with sausage, 55

green chiles:
southwestern corn dip, 16-17

grill:
barbecue chicken burgers, 69
chipotle turkey burgers, 64-65
flank steak, 74-75
maple chipotle-glazed corn on the cob, 58-59

grilled flank steak, 74-75

goat cheese:
and roasted grapes, 18
spinach and strawberry salad, 36-37

go green smoothie, 96

gorgonzola:
buffalo chicken cups, 14-15
grilled flank steak, 74-75

guacamole, 64-65

Hawaiian pulled pork, 72-73

hazelnut (spread):
strawberry and mascarpone crepes, 30-31

herb(s). see also basil, dill, mint,
oregano, parsley, thyme:
ricotta herb frittata, 32-33
and warm dijon potato salad, 42

honey lemon syrup, 28

honey:
lemon syrup, 28
sweet potato fries, 44-45

ice cream:
banana, 84-85

iced tea:
lemonade, 94-95

jello:
pinky wink, 80

just peachy wine slushies, 97

kalamata olive(s):
summer pasta salad, 40-41

key lime angel food cake, 109

lemon:
and chia seed waffles, 28
guacamole, 64-65
and wine poached salmon, 66-67
cake pie, 119
coconut mango dipping sauce, 82-83
creamy dill dipping sauce, 86-87
fish sticks, 86-87
fruit dip, 81
honey syrup, 28
iced tea, 94-95
just peachy wine slushies, 97
rice, 66-67
rosemary steak sauce, 74-75
sautéed green beans with sausage, 55
shrimp ceviche salad, 38-39
sweet carrot slaw, 72-73
open-faced California breakfast sandwich, 22-23
watermelon and arugula salad, 46-47
wedding cookies, 124-125

lemonade iced tea, 94-95

lemon cake pie, 119

lemon chia seed waffles, 28

lemon rice, 66-67

lemon wedding cookies, 124-25

lime:
cantaloupe cooler, 98-99
coconut mango dipping sauce, 82-83
guacamole, 64-65
key lime angel food cake, 109
raspberry mojitos, 90-91
shrimp ceviche salad, 38-39

liquid smoke:
Hawaiian pulled pork, 72-73
maple chipotle glazed corn on the cob, 58-59

main course, 60-75; 82-83; 86-87
barbecue chicken burgers, 69
chipotle turkey burgers, 64-65
coconut chicken tenders, 82-83
eggplant parmesan, 62-63
fish sticks, 86-87
gnocchi with tomato pesto sauce, 70-71
grilled flank steak, 74-75
Hawaiian pulled pork, 72-73
poached lemon salmon in lemon and wine, 66-67
slow cooker rotisserie-style chicken breasts, 68

maple syrup:
German style baked white beans, 48-49

mango:
 coconut dipping sauce, 82-83
 shrimp ceviche salad, 38-39

maple chipotle glazed corn on the cob, 58-59
 s'mores granola, 29

maple chipotle glazed corn on the cob, 58-59

marinara sauce, 62-63

marshmallows:
 s'mores granola, 29

mascarpone:
 and strawberry crepes, 30-31

mayonnaise:
 chipotle, 64-65
 creamy dill dipping sauce, 86-87
 spinach artichoke wontons, 19
 southwest corn dip, 16-17
 summer pasta salad, 40-41
 sweet carrot slaw, 72-73
 tossed broccoli salad, 43

meringue:
 pavlova, 110-111

milkshakes:
 watermelon, 100-101

mint:
 raspberry mojitos, 90-91
 watermelon and arugula salad, 46-47

mojito(s):
 raspberry, 90-91

mozzarella:
 eggplant parmesan, 62-63
 ricotta herb frittata, 32-33
 spinach artichoke wontons, 19
 summer pasta salad, 40-41

muffins
 banana zucchini, 126
 bran, 26-27

oats:
 s'mores granola, 29
 strawberry shortcake crumble, 104-105

olive(s). see kalamata olives

onion(s). see also red onion(s):
 caramelized, 12-13
 German style baked white beans, 48-49
 marinara sauce, 62-63
 sweet carrot slaw, 72-73
 zucchini fritters, 56-57

open-faced California breakfast sandwich, 22-23

orange juice:
 coconut orange panna cotta, 112-113

oregano:
 marinara sauce, 62-63
 poached salmon in lemon and wine, 66-67
 ricotta herb frittata, 32-33
 warm dijon and herb potato salad, 42

orzo with peas and pancetta, 52-53

pancetta:
 orzo with peas and pancetta, 52-53

panko bread crumbs:
 fish sticks, 86-87
 scalloped tomatoes, 54

paprika:
 roisserie-style chicken breasts, 68
 sweet potato fries, 44-45

parmesan:
 eggplant, 62-63
 fish sticks, 86-87
 gnocchi with tomato pesto sauce, 70-71
 lemon rice, 66-67
 orzo with peas and pancetta, 52-53
 roasted red pepper pesto crostini, 12-13
 scalloped tomatoes, 54
 spinach artichoke wontons, 19
 southwestern corn dip, 16-17
 summer pasta salad, 40-41

parsley:
 grilled flank steak, 74-75

pasta:
 orzo with peas and pancetta, 52-53
 summer salad, 40-41

pavlova with blueberry compote, 110-111

peach(es):
 pie parfaits, 114-115
 wine slushies, 97

peach pie parfaits, 114-115

peanut butter cookies, 84-85

peas:
 orzo with peas and pancetta, 52-53

peppers. see red pepper; chipotle pepper

pesto:
 red pepper, 12-13
 tomato sauce, 70-71

picnic potato salad, 121

pie:

lemon cake, 119

peach parfaits, 114-115

pineapple:

banana split smoothie, 92-93

go green smoothie, 96

Hawaiian pulled pork, 72-73

no bake cheesecake, 106-107

pinky winky, 80

sweet carrot slaw, 72-73

pineapple no bake cheesecake, 106-107

pinky winky, 80

poached,

open-faced California breakfast sandwich, 22-23

salmon in lemon and wine, 66-67

poached salmon in lemon and wine, 66-67

poppy seed dressing, 36-37

pork:

Hawaiian, 72-73

potatoes:

picnic potato salad, 121

warm dijon and herb potato salad, 42

raisins:

bran muffins, 26-27

raspberry mojitos, 90-91

red pepper(s):

roasted pesto, 12-13

southwestern corn dip, 16-17

red onion:

barbecue chicken burgers, 69

guacamole, 64-65

shrimp ceviche salad, 38-39

southwestern corn dip, 16-17

summer pasta salad, 40-41

tossed broccoli salad, 43

rice:

lemon, 66-67

ricotta cheese:

deviled eggs, 10-11

herb frittata, 32-33

ricotta deviled eggs, 10-11

ricotta herb frittata, 32-33

roasted grapes with goat cheese, 18

139 Index

roasted red pepper pesto crostini, 12-13

roasted strawberry cheesecake bites, 122

root beer float granita, 108

rosemary:

German style baked white beans, 48-49

steak sauce, 74-75

rosemary steak sauce, 74-75

rotisserie:

slow cooker chicken, 68

rum:

raspberry mojitos, 90-91

salads and sides, 34-49; 66-67; 72-73; 80; 121; 127

corn salad, 127

German style baked white beans, 48-49

lemon rice, 66-67

picnic potato salad, 121

pinky winky, 80

shrimp ceviche salad, 38-39

spinach and strawberry salad, 36-37

summer pasta salad, 40-41

sweet carrot slaw, 72-73

sweet potato fries, 44-45

tossed broccoli salad, 43

warm dijon and herb potato salad, 42

watermelon and arugula salad, 46-47

salmon:

poached in lemon and wine, 66-67

sandwich(es):

open-faced California breakfast sandwich, 22-23

peanut butter and banana ice cream sandwiches, 84-85

sauce:

coconut mango, 82-83

creamy dill, 86-87

marinara, 62-63

strawberry banana, 78-79

rosemary steak, 74-75

tomato pesto, 70-71

sautéed green beans with sausage, 55

scalloped tomatoes, 54

seafood:

fish sticks, 86-87

poached salmon in lemon and wine, 66-67

shrimp ceviche salad, 38-39

shallots:

orzo with peas and pancetta, 52-53

- sherbet,
 - cantaloupe cooler, 98-99
- shrimp ceviche salad, 38-39
- slow cooker:
 - Hawaiian pulled pork, 72-73
 - roisserie-style chicken breasts, 68
- slow cooker roisserie-style chicken breasts, 68
- smoothie(s):
 - banana split, 92-93
 - go green smoothie, 96
- s'mores granola, 29
- southwestern corn dip, 16-17
- soy sauce:
 - Hawaiian pulled pork, 72-73
- spinach:
 - and artichoke wontons, 19
 - and strawberry salad, 36-37
 - go green smoothie, 96
- spinach artichoke wontons, 19
- spinach and strawberry salad, 36-37
- steak:
 - flank, 74-75
 - sauce, 74-75
- strawberry(ies):
 - and mascarpone crepes, 30-31
 - and spinach salad, 36-37
 - banana sauce, 78-79
 - banana split smoothie, 92-93
 - roasted cheesecake bites, 122
 - shortcake crumble, 104-105
- strawberry and mascarpone crepes, 30-31
- strawberry shortcake crumble, 104-105
- summer pasta salad, 40-41
- sweet carrot slaw, 72-73
- sweet cherry syrup, 24-25
- sweet potato fries, 44-45
- syrup:
 - honey lemon, 28
 - sweet cherry, 24-25
- thyme:
 - grilled flank steak, 74-75
 - ricotta herb frittata, 32-33
 - roisserie-style chicken breasts, 68
- tilapia:
 - fish sticks, 86-87
- tea:
 - lemonade, 94-95
- theme menus, 129
- tomato pesto sauce, 70-71
- tomato(oes). see also crushed tomatoes:
 - guacamole, 64-65
 - open-faced California breakfast sandwich, 22-23
 - ricotta herb frittata, 32-33
 - scaloped, 54
 - southwestern corn dip, 16-17
- summer pasta salad, 40-41
- tossed broccoli salad, 43
- turkey:
 - chipotle burgers, 64-65
- vegetables. see side dishes; fresh from the farmer's market; *specific vegetables*
- vinegar:
 - German style baked white beans, 48-49
 - rosemary steak sauce, 74-75
 - summer pasta salad, 40-41
 - sweet carrot slaw, 72-73
 - warm dijon and herb potato salad, 42
- walnut(s):
 - gnocchi with tomato pesto sauce, 70-71
 - red pepper pesto, 12-13
- warm dijon and herb potato salad, 42
- watermelon and arugula salad, 46-47
- watermelon milkshakes, 100-101
- white truffle:
 - ricotta deviled eggs, 10-11
- yogurt:
 - banana split smoothie, 92-93
 - creamy dill dipping sauce, 86-87
 - fruit dip, 81
- zucchini fritters, 56-57
- zucchini:
 - and banana muffins, 126
 - fritter, 56-57



Jennifer, the creator of the blog Mother Thyme is back with her second seasonal cookbook, Summer Thyme. From quick family dinners, to a weekend barbecue, Jennifer has you covered with over 50 new recipes that incorporate fresh and seasonal produce.

Her summer collection includes such recipes as Key Lime Angel Food Cake and Maple Chipotle Glazed Corn on the Cob, which are always crowd pleasers.

Wake up to a stack of Lemon Chia Seed Waffles drizzled with a simple Honey Lemon Syrup, or grab a moist and delicious Bran Muffin for on the go.

Along with these easy to follow recipes, you will find a Just for Kids section that include recipes such as Peanut Butter and Banana Ice Cream Sandwiches, and a quick Fruit Dip not only kids, but adults will love.

Everything you need to whip up quick, simple and fresh meals this summer, all in one book.

