

Roasted Veg.

- 1 lb unpeeled red potatoes (3-4 medium)
- 3 large carrots
- 2 large summer squash
- 2 zucchini
- 1/4 cup olive oil
- 2 garlic cloves, pressed
- 1 sprig/shoot of each fresh rosemary, thyme, oregano, basil, marjoram. Coarse chopped.
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper

We have rosemary, thyme, oregano, and basil in our garden so don't feel like you need to buy them.

Directions:

1. Preheat oven to 425.
2. Cut potatoes in half lengthwise, then cut each half lengthwise into 1-inch-wide wedges. Cut carrots diagonally into 2-inch lengths. Cut summer squash and zucchini into 2-inch pieces.
3. Place vegetables in large bowl; toss with oil.
4. Press garlic over vegetables using garlic press.
5. Sprinkle with fresh herbs, salt and black pepper; toss to coat evenly.
6. Spread vegetable in a single layer in oven pan. Bake 40-45 minutes or until golden brown and crisp-tender, stirring after 20 minutes.

Lemon Dill Chicken

11 Split chicken breast

8-12 oz fresh dill

3 lemons

salt

pepper

Slice lemons into ¼ inch round slices.

Lift chicken skin from the sternum or long side of breast and lay over the rib side leaving it attached. Lightly cover meat with dill and three lemon slices per breast and place skin back over and pin it in place with toothpicks

Bake 20 min at 425 reduce heat to 325 for another 20-30 or until internal temp reaches 165F

Or grill with some soft fruit wood smoke.

Double chocolate chip Cookies and ice cream

Ingredients

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt

- 1 cup (2 sticks) butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 4 cups (2-12-oz. pkg.) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels (probably a little less than 4 cups basically as many as you can fit into the dough without feeling like a fool)

Directions

PREHEAT oven to 375° F.

COMBINE flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets.

BAKE for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Serve with vanilla ice cream.

Bellini

Recipe

1 tablespoon white peach puree

Fill with Prosecco

Frozen peach slice

The classic Bellini recipe is very simple. Just put one tablespoon of white peach puree into the bottom of a chilled flute glass. Now fill the glass slowly with Prosecco or champagne so it stirs up the puree. Garnish with a wedge slice or two of frozen white peach in the drink

4-6 white peaches (Two sliced into wedges and frozen)

2-750ml bottles of prosecco or dry champagne

Tomatoes and Fresh mozzarella

.75 to 1.5 lbs of fresh mozzarella

2-3lbs Fancy heirloom/compari/brown tomatoes

Fresh basil leaves (we should have plenty)

Balsamic reduction/ syrup

We all know what's going on with this. Be as fancy or simple as you want. Large layered slices, small cubes made into mini kabobs on toothpicks or just a build your own platter.

Cold spinach raisins and pinenuts

2 bags of baby spinach

2 small boxes of raisins

2-4 oz of pine nuts toasted

6oz extra oil olive virgin

2 oz balsamic vinegar

½ a lemon squeezed

1 TBS Honey

salt

pepper

Combine oil, vinegar, lemon juice, and honey into something with a tight lid that you can shake up. Hand full of spinach in a bowl, dress, top with raisins and pinenuts. S and P.

Bread

Ingredients

2 cups water, lukewarm

1 3/4 ounces cake yeast (1/3 cup)

5 3/4 cups bread flour

1 tablespoon dark brown sugar

2 tablespoons extra-virgin olive oil

1 tablespoon salt

1 egg white, lightly beaten

2 tablespoons sesame seeds

Place the water and yeast in the bowl of an electric mixer and allow the yeast to bloom for about 5 minutes. Using a dough hook attachment, add the flour and sugar to the water and mix on low speed until a dough starts to form. Drizzle the oil and salt into the dough and beat on medium speed for 8 to 10 minutes, or until a smooth, firm, elastic dough is formed.

Transfer the dough to a lightly oiled bowl and spray the dough with a thin coating of cooking spray. Wrap the bowl with plastic wrap and set aside to proof in a warm, draft-free place for 1 1/2 hours or until doubled in size. Remove the plastic wrap, punch down and flatten the rounded dough with the heel of your hand. Roll the dough up tightly, sealing the seam well after each roll. The dough should be elongated and oval-shaped, with tapered and rounded (not pointed) ends.

Preheat the oven lined with a pizza stone to 425 degrees F. Alternately, an inverted baking sheet may be used in place of a pizza stone.

Place the dough on a baker's peel heavily dusted with semolina flour, or cornmeal, or alternately on an inverted baking sheet. Allow the dough to proof, loosely covered with a damp towel, for 30 minutes, or until doubled in size. Brush the dough with the egg white and sprinkle the sesame seeds over the top. Using a razor blade or sharp knife, score 3 (1/4-inch deep) slashes across the top of the dough at a 45 degree angle.

Spray the dough generously with water from a water bottle and place in the oven on the baking stone. Immediately close the oven and bake for 3 minutes. Open the oven door and spray the dough again with the water bottle. Close the oven door and bake for an additional 3 minutes before spraying the dough for a third time (the spraying of the dough will ensure a crisp golden brown crust). Bake the dough for 45 minutes, or until a hollow thud is heard when the bread is whacked with the bowl of a wooden spoon. Allow the bread to cool slightly before serving.