



COME ON IN!

SUPPER'S ALMOST READY!

Strawberry Salsa

2 - 1/2 cups finely chopped fresh strawberries

1 cup chopped green pepper

2 tablespoons chopped green onions

2 tablespoons minced fresh parsley

1/3 cup Catalina salad dressing

Dash hot pepper sauce

Pepper to taste

Tortilla chips

In bowl, combine all the chopped ingredients and stir in the salad dressing, pepper sauce and pepper. Serve with tortilla chips. Makes 3 cups

Tomato-Cheese Torte

1/2 cup (or more) dried tomatoes in oil, drained and chopped

1 1/2 cups freshly grated Parmesan cheese, divided

1 (8oz.) package cream cheese, softened

4 ounces goat cheese, crumbled

2 tablespoons butter, softened

2 to 3 garlic cloves, minced

3/4 cup fresh parsley leaves, chopped

2 teaspoons dried basil

1 teaspoon pepper

Line a 3 cup mold with plastic wrap, allowing 5 to 6 inches to overhang edges; coat wrap with cooking spray. Sprinkle tomato into mold. Beat 1 cup Parmesan cheese, cream cheese, and next 3 ingredients until smooth. Reserve 1 cup mixture and spread remaining mixture over tomato. Beat reserved 1 cup cheese mixture, remaining 1/2 cup Parmesan cheese, parsley, basil and pepper until smooth; spread over cheese mixture in mold. Fold plastic wrap over torte, and chill at least 4 hours. Unmold; serve with toasted French baguette slices. Makes 20 appetizer servings *NOTE: Best made 1 day ahead.



Blueberry Soup

1 cup sugar

1 cup water

1/2 lemon, sliced

1 cinnamon stick or 1/4 tsp ground cinnamon

3 - 4 cups blueberries

1 cup heavy cream, half and half, or milk

Combine the sugar, water, lemon slices, and cinnamon in a saucepan and bring to a boil over moderate heat. Boil gently for 5 minutes. Add the blueberries, reduce the heat and simmer for 5 minutes. Allow the mixture to come to room temperature, remove the lemon slices and cinnamon stick, and stir in the cream. Chill for at least 1 hour before serving. Serves 6 to 8.



Shrimp and Tomato Aspic

2 Tbs gelatin

4 cups canned or fresh tomato juice or tomato and vegetable juice

2 Tbs lemon juice

1 Tbs chopped fresh parsley or chives

Salt and freshly ground black pepper to taste

1 to 2 cups chopped cooked fresh or frozen shrimp

Dissolve the gelatin in 1/2 cup of the cold tomato juice. Combine the remaining tomato juice, lemon juice, herbs, and seasonings in a large saucepan and heat but do not boil. Add the gelatin mixture and stir until thoroughly dissolved. Pour into a mold and chill until partially set. Stir in the cooked shrimp and chill until firm. Unmold and serve on a bed of lettuce. Serves 6 to 8.

Cucumbers with Mint Vinaigrette

2 - 3 cucumbers

1 Tbs olive oil

2 tsp champagne or white wine vinegar

Salt and freshly ground pepper to taste

3 Tbs finely shredded fresh mint

Peel the cucumbers and slice them in half lengthwise. Scoop out the seeds with a spoon and discard. Cut the cucumbers into thin slices and combine in a bowl with the oil, vinegar, salt, and pepper. Marinate for at least 30 minutes in the refrigerator or at room temperature. Add the mint immediately before serving. Serves 4 to 6.

Grilled Onion Salad

1/2 cup olive oil

3 Tbs Dijon-style mustard

1 Tbs balsamic or red wine vinegar

1 Tbs chopped parsley

1 Tbs fresh or 1 tsp dried tarragon

Salt and freshly ground pepper to taste

3 - 4 large sweet onions such as Bermuda, Vidalia, or Walla Walla, peeled and sliced 1/2 inch thick

Leaf lettuce for garnish

Combine the olive oil, mustard, vinegar, parsley, tarragon, salt, and pepper in a small bowl. Place the onion slices on a grill over a moderate fire and baste with the oil mixture. Cook until golden and tender, about 10 minutes, turning and basting several times. Serve on a bed of lettuce dressed with some of the oil mixture. Serves 4 to 6. *NOTE: Serve Cold or hot. Add them to salads, put them on sandwiches, or serve them alone.



Cool Summer Salad

- 1 can (14 oz) shoe peg corn
(rinsed and drained)
- 1 can (14 oz) black eyed peas
(rinsed and drained)
- 1/2 cup chopped tomatoes
- 1/2 cup purple onions
(or 4 green onions chopped;
tops and all)
- 1 Tablespoon chopped Fresh Dill
(dried if you don't have fresh)
- 1/2 Cup Hellman's Mayonnaise
- Salt and Pepper to taste

Mix and let chill in refrigerator in covered dish for about an hour before serving.



Stuffed Zucchini

- 6 zucchini's -approximately 7 inches
- 1-2 tsp butter or margarine
- 1 medium onion
- garlic, garlic powder, salt, & pepper (to taste)
- shredded mozzarella cheese (or any cheese)

Wash the zucchinis in cool water and cut off the stem area. Using a sharp knife, cut a lengthwise "V" shaped slice out of the top. It should be wide enough to easily put a spoon in, to scoop out the "meat" of the zucchini. Scoop out the inside of the zucchini, and don't forget to scoop it off the slice you cut out. Put it in a bowl for use later. Dice 1 medium onion. In a saute' pan, melt 1-2 tsp butter or margarine over medium

heat. Cook the onions till transparent. Do not brown. Add garlic or garlic powder, salt and pepper, as you wish. Add the zucchini "meat" and cook on low, till soft and tender (about 10 minutes). Turn off the heat under the pan. While the mixture is cooking, place the zucchini shells next to each other on a baking sheet. For the grill, place on individual foil sheets. Scoop out some of the mixture, and place it back into the zucchini shell. Sprinkle with shredded mozzarella cheese. Put the top of each zucchini back on. Bake for 35 minutes at 325 degrees, Fahrenheit, until the zucchini is tender. If grilling, wrap individually and fold in ends of foil. Cook on the outside perimeter of the grill for 15-20 minutes, rotating them occasionally. Check it once or twice for tenderness. You can also add diced, cooked chicken or ground turkey or beef to the zucchini mixture, for an unusual main course. Serves 6-10.

Judi's Simply Delicious Squash Casserole

- 1 lb. squash
- 1 tsp sugar
- 1/2 cup mayonnaise
- 1/2 cup chopped onions
- 1 egg
- 1 cup grated cheese
- 1/2 stick oleo
- Salt and pepper to taste
- Cracker crumbs

Cook squash until tender, drain, and mash. Mix sugar, mayonnaise, onion, egg, salt and pepper together and combine with squash. Place in casserole and top with crumbs, cheese, and butter. Cook at 300 until bubbly – about 25 to 40 minutes.



Zucchini and Carrots with Garlic and Herbs

- 1 Tbs olive oil
- 1/2 lb carrots, shredded or cut into julienne strips
- 1/2 lb zucchini, shredded or cut into Julienne strips
- 1 tsp finely chopped garlic
- Salt and freshly ground black pepper to taste
- 1 Tbs finely chopped parsley
- 1 Tbs finely chopped fresh basil leaves
- 1 tsp finely chopped fresh oregano

Heat the olive oil in a large skillet over moderate heat. Add the carrots, zucchini, and garlic and cook, stirring occasionally, for 5 minutes or until just tender. Season with salt and pepper, stir in the fresh herbs, and serve immediately. Serves 4 to 6.

Judi's Zucchini Casserole

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

Layer in oblong pan

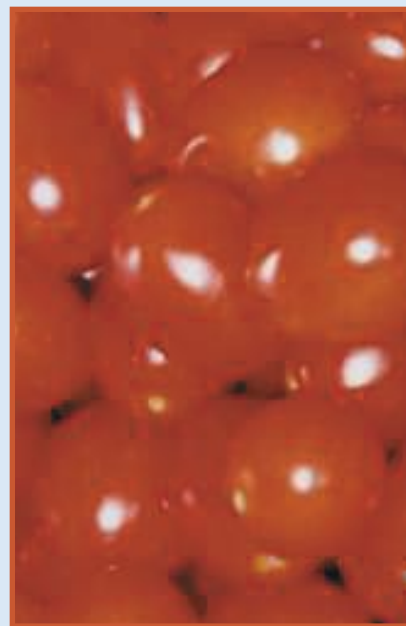
Cooked rice, layer of chiles, 1/2 of cheese, zucchini, and sliced tomato. Mix sour cream and seasonings, green pepper and onion and pour over casserole. Grate the rest of the cheese over top. Sprinkle with parsley. Bake at 325-350 for 30 minutes.



Judi's Summer Fresh Medley

(This one I made up one night this week. It was outstanding. Everything was fresh from the garden except for the garlic! I used it as a main dish one night, and the next night, I used it as a sauce over a Lamb Chop. It is a toss up as to which was best! They were both great!)

- 6 green onions chopped - greens and all
 - 3 Tbs olive oil
 - 3 Tbs minced garlic
 - 2 Tbs bacon, crumbled
 - 1 large eggplant, coarsely diced
 - 2 lg Roma tomatoes, diced
 - 1 med. yellow squash, sliced
 - Fresh basil
 - Fresh rosemary
 - Fresh oregano
 - Salt and pepper to taste
- Cook bacon and set aside. Simmer garlic and onions in oil until tender.
Add eggplant, tomatoes, squash, and crumbled bacon.
Stir in seasonings and simmer until all is tender.
Ummm, Ummm, garden fresh good!



Eggplant Caviar

- 1 large eggplant
 - 1 large onion, chopped
 - 1 green pepper, chopped
 - 1 garlic bud, crushed
 - Salt and pepper
 - 1/2 cup olive oil
 - 1 fresh tomato, peeled and chopped
 - 1 Tbs dry, white wine
- Put whole eggplant in 400 degree oven and bake until (soft about 1 hour). Saute onion, garlic, and pepper in olive oil until tender but not brown. Peel and chop eggplant. Mix with tomato. Add to sauteed seasoning. Add salt and pepper to taste. Add dry, white wine. Mix everything thoroughly and continue to cook gently until the mixture is fairly thick. Cool. Then place in refrigerator. Serve well chilled with pumpernickel or thin pieces of rye.

Eggplant Casserole

- 1 medium eggplant
 - 1/4 cup oleo
 - 1 teaspoon salt
 - 1 Tbs Worcestershire
 - 1 Tbs catsup
 - 2 eggs
 - 1/2 cup chopped onions
 - 1/4 cup chopped bell pepper
 - 1/4 chopped pimento
 - 1 cup buttered cracker crumbs
 - 1 cup sharp cheese, cut into bite sizes
- Cook eggplant until tender. Drain. Add the other ingredients except 1/4 cup cracker crumbs. Place in a buttered casserole. Sprinkle crumbs on top. Bake at 350 degrees until brown on top.



Judi's "Good on Everything" Seasoning

- 1 cup salt
- 1/4 cup black pepper
- 1/4 cup garlic powder

Stir the ingredients together. Keep the seasoning in a shaker near the stove for convenience. Use on almost anything to enhance the flavor.

Goat Cheese and Roasted Tomato Sandwiches

- 8 large plum or Roma tomatoes, halved lengthwise
- Salt and pepper to taste
- 1/4 cup extra-virgin olive oil
- 8 slices Italian bread
- 8-10 oz. goat cheese
- 1/2 cup prepared pesto sauce
- 3 Tbs fresh Rosemary, finely chopped
- 1 Tbs unsalted butter, softened

Preheat oven to 400 degrees. Spray a large rimmed backing dish with non-stick cooking spray. Remove seeds and juice from tomato halves. Arrange halves, cut side up, on pan. Sprinkle with salt and pepper, then drizzle with oil. Roast tomatoes for 45-50 minutes or until lightly charred and tender. Cool completely. For each sandwich, spread goat cheese evenly on one bread slice. Spread pesto on top of cheese. Top with 2 tomato halves, and sprinkle with chopped Rosemary. Top with a second bread slice. Spread butter on top of each sandwich, and place buttered side down in a frying pan over medium heat. While first side is grilling, butter second side of sandwich. Cook until golden and crusty, about 3-4 minutes. Carefully flip, and cook about 2-3 minutes more. Makes 4 sandwiches.



Crabmeat and Bacon Sandwich

- 1/2 cup fresh, lump crabmeat
 - 2 Tbs celery, finely chopped
 - 1Tbs onion, finely chopped
 - 3 Tbs mayonnaise, divided
 - 3 slices crisp bacon
 - 2-3 lettuce leaves
 - 2 slices white bread
 - Salt and pepper to taste
- Mix together crabmeat, celery, onion and 2 table-
spoons mayonnaise. Toast white bread according
taste. Spread one slice of toast with crabmeat mixture,
and top with bacon pieces and lettuce leaves. Spread
other slice of toast with remaining mayonnaise and sprinkle with salt and pepper to taste. Put on top of sandwich. Slice diagonally, and serve.



Great Balls of Chili

2 lbs Lean Ground Beef

2 tsp Onion Salt

1-1/2 C Good Chili

6 Tab Shredded Cheddar Cheese

Mix ground beef and onion salt together. Divide the beef mixture into 12 balls. Flatten each ball into a 4 inch round. Spoon 1/4 cup chili on center of 6 beef rounds and sprinkle 1 tablespoon shredded cheese over chili. Place remaining rounds over chili and press edges together. Pan fry or grill at medium heat, until done, about 14 minutes, turning once. Makes 6 burgers



By Judi Godsey