



RECIPE CLUB

Sunday August 4th
5:00 at the Clubhouse
This month's theme is
"Summertime Fare"

In your response please
specify what category you
are bringing to share

Sides

Italian Potato Salad

5 lbs. potatoes, boiled, peeled & cubed
Fresh string beans cooked & cut
a few slivers of onion diced

Mix together:

$\frac{3}{4}$ c. olive oil or vegetable oil
 $\frac{1}{2}$ c. white balsamic vinegar
1 tsp. Italian seasoning
 $\frac{1}{2}$ tsp. dill
1 tsp. sugar

Salt & pepper to your taste
Pour mixture over potatoes
and stringbeans & mix

A Recipe for Corn + Tomato Salad

Ingredients

3 Tblsp. White Wine Vinegar

$\frac{1}{4}$ C. Olive Oil

4 C. Corn

2 C. Grape Tomatoes, halved

8 oz. Mozzarella Pearls

1 Bunch Scallions, thinly sliced

Salt + Pepper, to taste

Basil, Sliced

(over)

Whisk together oil + vinegar. Set aside.
Cook corn + cook. Shear corn off
cob into a bowl. Add tomatoes,
cheese + scallions and mix well.
Pour vinaigrette over salad and toss
to coat. Add salt + pepper to taste.
Before serving top w/ sliced basil.

Preparation Time _____ Servings _____

Summer Corn

4 cobs of corn

$\frac{1}{2}$ red onion - diced (small)

1 tbs. cilantro

1 tsp. lime juice

salt & pepper to taste

Cut kernels off cobs. Roast corn in a skillet with olive oil until slightly browned. Mix in onion and cilantro. Add lime juice and salt & pepper to taste. Can be served hot or cold.



Roasted Eggplant Matbucha

about 4 cups
Kosher Key: Pareve

Total Time: 1 Hour 30 Minutes

INGREDIENTS

- 2 lbs. eggplant (2 medium sized eggplants)
- 1/3 cup olive oil, divided
- 2 red bell peppers
- 1 jalapeño or fresno chili pepper
- 2 1/2 lbs. tomatoes (8-10 large), peeled, seeded and diced
([learn how here](#)) or 2 large cans (1 lb 12 oz each) diced tomatoes
- 1 clove garlic, minced
- 3/4 tsp salt, or to taste
- 2 tbsp tomato paste
- 1/2 tsp red chili pepper flakes (or more to taste)
- Sugar, or your favorite sweetener, to taste
- 2 1/2 tsp paprika
- 1/2 tsp smoked paprika

YOU WILL ALSO NEED

- 2 baking sheets (1 full, 1 half), 4-6 quart pot, foil

Heat oven to 425 degrees F. While oven is heating, slice stem ends of the eggplants, then peel them halfway in stripes down the side so strips of skin remain intact around the eggplant, with half of the skin peeled away. This helps the eggplant cubes to hold their shape without being too tough (too much skin can negatively affect the texture).

Slice the eggplant into 1 - 1 1/2 inch chunks and toss them in a bowl with 1 tbsp olive oil. Spray a full-sized baking sheet liberally with nonstick cooking spray, then spread the eggplant out in a single layer on the sheet.

Line a half baking sheet with foil and place the bell peppers and jalapeño or fresno chili pepper on the sheet.

Place both baking sheets in the oven and let the vegetables roast for 10 minutes.

After 10 minutes, turn the peppers over with tongs and continue roasting for another 3-5 minutes, until the small pepper is soft and collapsing. Remove the small roasted pepper and set it aside. Turn the bell peppers again and return them to the oven. Stir the eggplant.

Continue roasting the eggplant and bell peppers for another 10 minutes or so until eggplant is tender and lightly browned and the bell peppers are soft and collapsing.

While the rest of the vegetables finish roasting, stem the small pepper, peel off any loose skin, and take out the seeds (unless you want a really spicy matbucha-- I leave 10-15 seeds in for a little kick). Dice into small pieces. You may want to wear gloves during this process to protect sensitive skin from the capsaicin of the pepper.

When the eggplant and peppers finish roasting, remove them from the oven. Place the peppers in a bowl, cover the bowl with plastic wrap or foil and allow to steam for a few minutes. Set the eggplant aside. Once the peppers have steamed, seed them and peel the skin off. Dice into small pieces.

Combine peppers, tomatoes, garlic, salt, tomato paste, and chili flakes in a 6 quart pot. Bring ingredients to a boil, then simmer for 30-40 minutes, stirring every 8-10 minutes, until the mixture has cooked down and most of the excess liquid has evaporated.

Stir in the roasted eggplant chunks. Continue to simmer for 5-10 minutes longer until thick and saucy. Remove from heat. Stir in sugar or your favorite sweetener to taste. I usually end up adding about 2 tbsp of sugar; it's supposed to be a sweet salad with a bit of a spicy kick. You can add more hot pepper flakes or salt to taste too, if you like.

Stir together remaining 1/4 cup olive oil, paprika and smoked paprika in a small bowl. Pour oil into the salad and stir until well mixed.

Serve salad at room temperature or chilled.

Black Bean Salad

2 15oz. cans black beans (rinsed & drained)
2 cups finely diced Kirby cucumbers
1 cup finely diced celery (about 4 stalks)
1 cup finely diced red pepper (1 pepper)
3 TBSP. olive oil
¼ cup lemon juice (juice of 1 lemon)
2 TBSP. apple cider vinegar
2 TBSP. finely chopped fresh parsley
3 TBSP. finely snipped fresh chives
Salt & pepper to taste

Combine beans, vegetables, oil, juice and vinegar in a bowl. Toss well to coat.
Sprinkle with parsley, chives, salt & pepper and toss to mix.
Mix about 1 hour before serving so vegetables stay crisp.

Crunchy Pea Salad (Hidden Valley)

Frozen Petite Peas, 10 ounce package, steam until tender

Diced Celery, 1 cup

Chopped Cauliflower, 1 cup

Coarsely Chopped Cashews, 1 cup

Diced Green Onion, $\frac{1}{4}$ cup

8 slices bacon, chopped

Dressing

$\frac{1}{2}$ cup Hidden Valley Ranch Dressing

1 to 2 teaspoons Dijon Mustard to taste

In a large bowl, combine the peas, celery, cauliflower, green onion and dressing, chill covered for at least 1 hour. Add cashews and bacon just before serving.

Desserts



Oven-Baked S'mores
Graham Crackers
Chocolate
Marshmallows

- 1- Preheat oven to 350°
- 2- Place chocolate square on graham cracker.
- 3- Cover with marshmallow
- 4-

Bake for 5 minutes



St. Jude Children's
Research Hospital

Finding cures. Saving children.
DANNY THOMAS, FOUNDER

stjude.org/donate today