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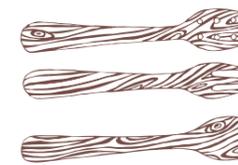
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ESSENTIAL
RECIPES

for Summer



Chili Garlic Grilled Shrimp Pizza



RECIPE COURTESY JASON VISCOUNT, EXECUTIVE CHEF OF BRICCO

Photography by Donovan Roberts Witmer

YIELDS FOUR 8-INCH PIZZAS

Pizza dough, store bought
2 cups (8 oz) shredded or grated mozzarella cheese
1 cup (8 oz) grated Monterey jack cheese
1 cup Dragons Breath Cheese
This Jalapeno cheddar is made in PA by Keswick Creamery, just north of Harrisburg, and is available at Bricco's specialty shop, Olewine's
2 tsp chopped fresh basil leaves
2 tsp chopped fresh cilantro leaves
1 tsp chopped fresh mint leaves
4 oz bean sprouts
1/4 seedless cucumber, peeled and cut into matchsticks
4 scallions, chopped
2 Tbs honey
2 Tbs cider vinegar
1 tsp grated ginger
20 chili garlic grilled shrimp (recipe follows)
Kosher salt
Freshly ground black pepper
1/2 oz freshly shaved Parmesan

Heat grill to around 400 degrees. Place a pizza stone on the middle of the grill and let stone get hot. On a lightly floured surface, stretch or roll out the dough into 8-inch circles. Brush each circle with oil and layer the ingredients among the 4 pizzas. Start with the cheeses and grilled shrimp. Bake until the pizza crusts are nicely browned, 10 to 12 minutes. In a bowl, mix honey and vinegar. Add cucumber, scallion, ginger, sprouts and herbs. Turn to coat evenly, and season with salt and pepper. Remove the pizzas from the grill, arrange the vegetable and herb salad on each of the pizzas, top with shaved Parmesan, cut into slices and serve immediately.

CHILI GARLIC GRILLED SHRIMP:

2 Tbs chili-garlic sauce
Look for this item in the Asian food aisle or specialty stores
1/2 tsp ground cumin
1/2 tsp kosher salt
1/4 tsp ground black pepper
20 each uncooked 16/20 shrimp, peeled and de-veined
2 Tbs extra-virgin olive oil

Mix chili-garlic sauce, cumin, oil, salt and pepper in large bowl. Add shrimp and toss to coat. Marinate shrimp for 15 minutes and grill for 3 minutes on each side. Let cool. Split in half horizontally and reserve.



Watermelon & Feta Salad

RECIPE BY KELLY THOS. SHAY | *Photography by Emma Horning*

INGREDIENTS

3 cups loosely packed baby spinach
1 cup flat-leaf parsley leaves, remove stems
1 cup torn mint leaves, remove stems
1 2-lb. piece seedless watermelon, rind removed, cut into 1" cubes
1/2 cup kalamata olives, smashed, pitted and halved
4 oz. feta cheese, crumbled (about 1/4 cup)
2 Tbs extra-virgin olive oil
2 limes, halved
Coarse sea salt and freshly ground black pepper, to taste

In a large bowl, toss together the spinach, parsley and mint. In a medium bowl, toss together watermelon and olives. Toss the watermelon and olives lightly with the spinach, mint and parsley. Divide mixture among four bowls. Sprinkle each salad with some of the feta and drizzle with olive oil. Squeeze the juice of one-half of a lime over the top of each salad and sprinkle with salt and pepper.



Chocolate Chip Zucchini Cupcakes

RECIPE COURTESY TERRA BROWNBACK, SPIRAL PATH FARM

Photography by Donovan Roberts Witmer

MAKES 12 CUPCAKES OR 2 LOAVES

- 2 1/2 cups flour
- 1/2 cup unsweetened cocoa powder
- 1 1/2 tsp baking powder
- 1 tsp baking soda
- 1 tsp cinnamon
- 3/4 tsp salt
- 1 cup sugar
- 3 large eggs or 3/4 cup egg substitute
- 1/2 cup unsweetened applesauce
- 1/3 cup vegetable oil
- 2 tsp vanilla
- 2 cups packed, grated zucchini
- 1/2 cup mini chocolate chips

Preheat oven to 350 degrees. If making loaves, spray or lightly grease two 8x4-inch loaf pans with oil. Set aside. In a large bowl, combine flour, cocoa, baking powder, baking soda, cinnamon and salt. Set aside. In a medium bowl, whisk together sugar, eggs or egg substitute, applesauce, oil and vanilla. Stir in zucchini. Add wet ingredients to dry ingredients, and stir until moistened. Fold in chocolate chips. Place in prepared pans and bake for 50 minutes, or until toothpick inserted in center comes out clean. Cool for 5 minutes in pan, and then remove. Or, if making cupcakes, bake for 25 minutes and cool before frosting.

CREAM CHEESE FROSTING (OPTIONAL)

- 2 (8 oz packages) 1/3 less fat cream cheese
 - 4 cups confectioners sugar
 - 4 Tbs unsalted butter
 - 1 tsp vanilla
- Beat until smooth and spread on cupcakes or loaf.



Carr's Lamb Burger

FROM TIM CARR, EXECUTIVE CHEF/OWNER, CARR'S RESTAURANT, LANCASTER

Photography by Donovan Roberts Witmer

YIELDS 3 BURGERS

- 1 lb. ground lamb
- 1/4 cup chopped shallots
- 2 Tbs. butter
- Salt & pepper, to taste
- 3 slices ewe's milk blue cheese

Quickly sauté shallots in butter and cool. Add salt and pepper to the ground lamb, shaping into patties. Grill 6 minutes on each side to medium. Top with slices of blue cheese, serve on a roll of your choice.

Carr served the burger pictured here on an onion poppy seed roll, using flash fried shallots

to top the burger, with Caesar-dressed Romaine lettuce underneath. On the side, he garnished the burger with sliced Roma tomatoes topped with julienned basil, along with asiago, Parmesan and mozzarella.



Grown-Up Lemon Shakes

RECIPE BY KELLY THOS. SHAY

Photography by Donovan Roberts Witmer

SERVES 4

- 1 1/2 cups vanilla ice cream
- 1 cup lemon sorbet
- 1/2 cup lemon juice
- 1/3 cup vodka
- 1/4 cup champagne or sparkling wine

Combine all of the ingredients in a blender and blend until creamy. Pour into glasses and serve immediately.



Maine Lobster Roll

RECIPE COURTESY
CHEF JON WEAVER, THE
OLDE GREENFIELD INN

Photography by Donovan Roberts Witmer

MAKES TWO ROLLS

- 2 Tsp lemon juice
- 2 Tbs sliced scallions
- 1/4 cup mayonnaise
- 2 cups chopped cooked lobster tail and claws
- 2 butter top hot dog rolls
- 4 leaves bitter lettuce
- Salt and pepper to taste
- Tabasco hot sauce, optional

To cook lobster, steam in a pot of salted boiling water for about 5-6 minutes depending on the size. Once the tails start to curl a little bit and they show a nice red color, Weaver says, they're done. He then suggests getting them into an ice bath or putting them in the refrigerator to cool.

Combine lemon juice, scallions, mayo and chopped lobster, season with salt, pepper and a dash of Tabasco (optional). Julienne lettuce by rolling the leaves and cutting into thin strips. Fill the rolls and enjoy!



Classic Redux Dog

RECIPE BY
KEELY CHILDERS HEANY

Kobe beef dog with homemade baked beans, caramelized onions, blue cheese, carrot slaw and crushed Utz Gourmet Medley Chips in a steak roll.

Photography by Donovan Roberts Witmer

Grill dogs to liking and top with the following, plus blue cheese and crushed chips:

MAPLE AND BROWN SUGAR BAKED BEANS WITH APPLES (MAKES GARNISH FOR 10-12, SIDE SERVING FOR 8-10)

1 lb Navy beans
(pre-soaked for 24 hours)
1 onion
1 28 oz can crushed tomatoes
2 Granny Smith apples, finely chopped
2 Tbs maple syrup
½ cup firmly packed
brown sugar
Salt and pepper, to taste

Preheat oven to 350 degrees. Mix ingredients in a large casserole or baking dish, cover and cook 4 hours.

CARROT SLAW (GARNISH FOR 12 DOGS)

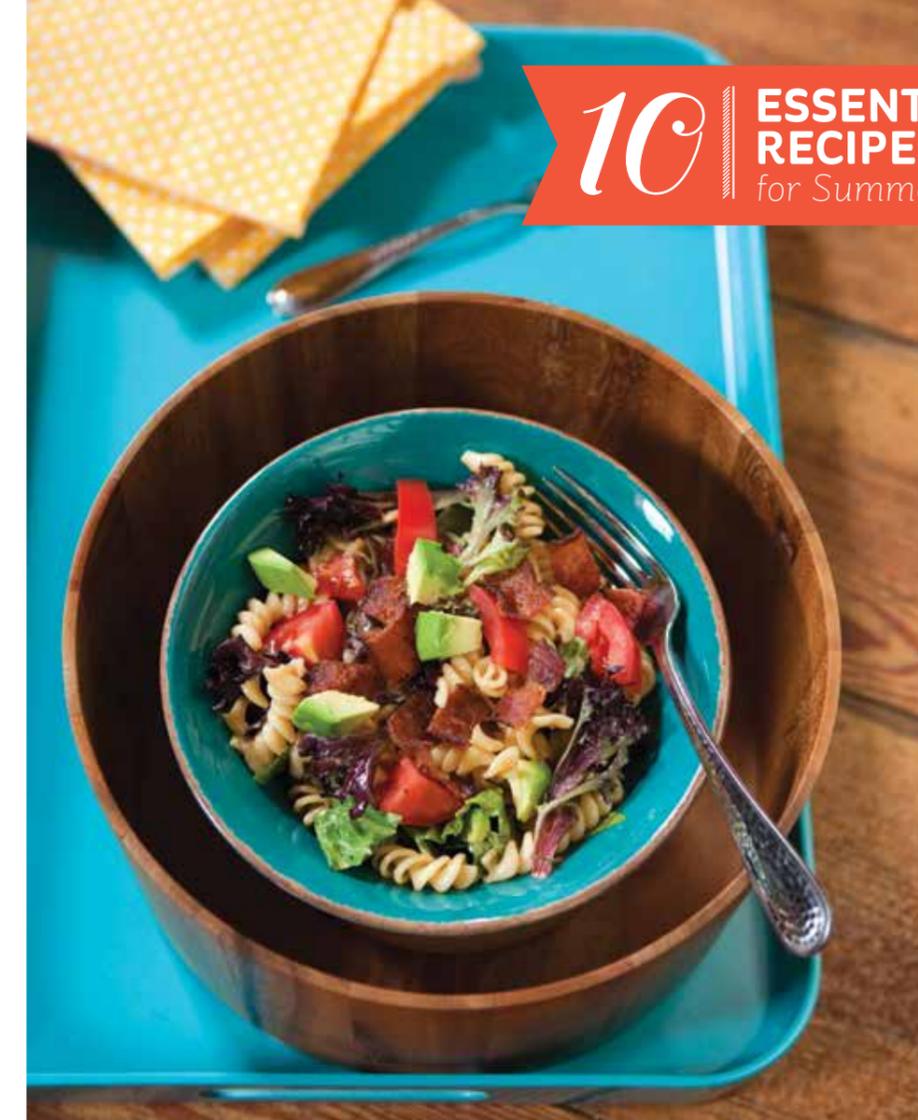
4 carrots
4 Tbs mayonnaise
2 tsp celery salt

Grate carrots, toss with mayo and celery salt.

CARAMELIZED ONIONS (GARNISH FOR 12 DOGS)

3 sweet onions, sliced

Heat skillet and cook onions with 1 Tbs olive oil until caramel in color, about 10 minutes.



BLT Pasta Salad ↑

RECIPE BY KELLY THOS. SHAY

Photography by Donovan Roberts Witmer

INGREDIENTS

1 lb. skinless boneless chicken breast halves
½ cup mayonnaise
⅓ cup water
1 tablespoon favorite barbecue sauce
or chili sauce
1 ½ tsp white vinegar
¼ tsp black pepper
8 oz. rotini pasta
6 slices bacon
3 cups torn lettuce leaves
(Boston, romaine or, iceberg)
1 large tomato, coarsely chopped

Put chicken in a 6-quart pot. Add just enough water to cover. Bring to a boil, reduce heat to low and simmer 8 to 10 minutes, until chicken is no longer pink in the center.

Remove with tongs or a slotted spoon to a cutting board and cool. Reserve cooking liquid and set aside.

Mix mayonnaise, water, barbecue sauce, vinegar, and pepper in a large salad bowl until blended.

Add enough water to the poaching liquid in pot to cook pasta (you need about 4 quarts). Bring to a boil. Add pasta and cook 9 minutes or until firm-tender. Drain well.

While pasta boils, cook bacon in a skillet (or microwave) until crisp. Drain on paper towels. Cut into small pieces. Add hot pasta to the dressing in the salad bowl and toss to mix and coat.

Cut chicken into bite-sized pieces and add to the salad bowl, along with the bacon, lettuce, and tomato. Toss gently to mix. If serving the next day hold out the bacon, lettuce, and tomato and garnish with them right before serving.



Panzanella

COURTESY ROSS MORRIS
OF TRATTORIA PIATTO

Photography by Donovan Roberts Witmer

SERVES 6-8

1 loaf crusty Italian bread
Fresh flat leaf Italian parsley
Fresh basil
½ cup extra virgin olive oil
¼ cup red wine vinegar
½ tsp. Kosher salt
½ tsp. black pepper
3 tomatoes, chopped
1 yellow pepper, diced
1 cucumber, diced
1 red onion, diced

Whisk olive oil, vinegar, salt and pepper in a bowl. Add tomatoes, peppers, cucumbers and onions. Tear bread into bite size pieces, toss with torn herbs, vegetables, vinaigrette and serve.

Note: the bread should be soggy, so this dish can be made up to a day in advance.



Grilled Plums with Local Goat Cheese and Balsamic Syrup

RECIPE COURTESY JASON
VISCOUNT, EXECUTIVE
CHEF OF BRICCO

Photography by Donovan Roberts Witmer

FOR THE WHITE BALSAMIC SYRUP:

½ cup white balsamic vinegar
2 Tbs sugar
1 vanilla bean, slit and seeds scraped out

Stir vinegar, vanilla bean and sugar in heavy small saucepan and boil slowly until liquid is reduced to ¼ cup or until slightly thick like warm syrup, about 10 minutes.

FOR THE PLUMS:

2 Tbs butter, melted
2 tsp brown sugar
4 large plums, halved and pitted
4 mint sprigs
4 oz Camelot Valley goat cheese
⅛ cup confectioners' sugar
½ tsp vanilla extract

Coat grill with cooking spray and preheat to medium-high. In a small bowl, whisk together melted butter and brown sugar. Brush mixture all over plums. Grill plums, flesh side down, 5 minutes, until soft and flip over and cook for 4 more minutes. In a food processor, or using a hand mixer, combine the goat cheese with the confectioners' sugar and vanilla and mix until smooth. Place plum in the center of the plate, scoop goat cheese mixture on top of the plum, and then drizzle with white balsamic syrup and garnish with mint sprig.