

MAKE YOUR OWN LUNCH

Garden Summer Squash and Corn Soup

Kale Chips

Tomato Mozzarella Skewers

BLT Salad

Watermelon Cookies

SUMMER SQUASH & CORN SOUP

Pureed summer squash makes a delicious base for this summery squash and corn soup. Start your meal with the soup or enjoy it as a light lunch. Fresh thyme and briny feta cheese give it fabulous flavor. For a variation, try the soup with any herb you have on hand or goat cheese in place of feta.

INGREDIENTS

- 1 tablespoon extra-virgin olive oil
- 1 medium shallot, chopped
- 2 medium summer squash, (about 1 pound), diced
- 3 teaspoons chopped fresh herbs, such as thyme or oregano, divided
- 1 14-ounce can chicken broth, or vegetable broth
- 1/4 teaspoon salt
- 1 cup fresh corn kernels, (from 1 large ear; see Tip)
- 1 teaspoon lemon juice
- 1/4 cup crumbled feta cheese

INSTRUCTIONS

- Heat oil in a large saucepan over medium heat.
- Add shallot and cook, stirring 1 minute.
- Add squash and 1 teaspoon herbs and cook, stirring occasionally, until the squash starts to soften, 3 to 5 minutes.
- Add broth and salt; bring to a boil.
- Reduce heat to a simmer and cook until the squash is soft and mostly translucent, about 5 minutes more.

- Transfer to a blender and puree until smooth. (Use caution when pureeing hot liquids.)
- Return the soup to the pan and stir in corn.
- Bring to a simmer over medium heat and cook, stirring occasionally, until the corn is tender, 3 to 5 minutes more.
- Remove from the heat; stir in lemon juice.
- Serve garnished with the remaining 2 teaspoons herbs and feta.

Tips & Notes

Make Ahead Tip: Cover and refrigerate for up to 2 days.

Kitchen Tip: To remove corn from the cob, stand an uncooked ear of corn on its stem end in a shallow bowl and slice the kernels off with a sharp, thin-bladed knife. If making a soup, after cutting off the kernels, you can reverse the knife and use the dull side to press down the length of the ear to push out the rest of the corn and its milk.

THINK LIKE A CHEF

KALE CHIPS

I know, but they are bizarrely delicious and strangely hard to stop eating: saline and crispy, with a kind of a mild, green flavor that will have you neither on your knees in swooning gratitude nor suffering vegetally.

INGREDIENTS

- 1 bunch of kale, well washed
- 2 teaspoons rice or balsamic vinegar
- 1 tablespoon vegetable oil
- 1 tablespoon miso (I used a mild white miso)

INSTRUCTIONS

- Heat the oven to 300° F and prepare two rimmed baking sheets by greasing them lightly or covering them with parchment paper.
- Separate the kale leaves from their tough stems. You could use a large knife for this job, and simply cut down the side of each center rib. Now cut across the leaves to make 1 or 2 inch pieces of some strip or shape.
- Use a whisk to combine the oil, miso, and vinegar in a large bowl, then dump in the kale and use your hands to coat the pieces evenly with the mixture.
- Spread it in a single layer across the two sheets and bake until crisp and dry but not black or papery--around 15-20 minutes.
- Cool and eat.

BLT PITA POCKETS

INGREDIENTS

- 2 tbsp Spicy Comeback Sauce
- 12 slices bacon
- 2 medium tomatoes
- 6 lettuce leaves
- 3 pita bread rounds

INSTRUCTIONS

- Preheat oven 400 degrees
- Place bacon on a wire rack in a shallow pan
- Bake 12-15 minutes or until crisp
- Let bacon cool
- Wash and cut tomatoes into 6 slices
- Slice pita pocket in half and spread each side with Spicy Comeback Sauce
- Put 1 lettuce leaf, 2 tomato slices and 2 crisp bacon slices in pita pocket

THINK LIKE A CHEF

WATERMELON COOKIES

INGREDIENTS

- 3 $\frac{1}{2}$ cups flour, sifted
- 1 $\frac{1}{2}$ tsp baking powder
- 1 tsp salt
- 1 cup butter
- 1 $\frac{1}{2}$ cups sugar
- 2 eggs
- Red food coloring
- 1 package mini chocolate chips
- 2 cups powdered sugar
- $\frac{1}{4}$ cup water
- Green food coloring

INSTRUCTIONS

- Preheat oven to 375 degrees
- Line baking sheet with parchment paper
- Sift flour with the baking powder and salt, and set aside
- Cream butter, sugar and vanilla
- Add eggs and beat for 1 minute until fluffy. Slowly mix in the dry ingredients until blended
- Add red coloring to the dough. Add until the dough looks the color of watermelon
- Covered with plastic wrap place directly on the dough. Refrigerate dough for at least 30 minutes or overnight.
- Roll out cookie dough to 1 inch thickness. Cut the cookies out with a round cookie cutter and then cut each on in

