

As the evenings get longer and the sun shines with all its glory, it's the ideal time for local vegetables + dinners out on the patio.

# summer IS IN THE AIR

## mexican corn on the cob

### INGREDIENTS

- 4 corn on the cobs, shucked
- ¼ cup butter, melted
- 2 tsp lime juice
- 1 fresh red chili, deseeded & chopped
- ¼ tsp cumin
- ¼ tsp chili powder
- ½ tsp salt
- ½ cup cotija cheese\*, grated  
\*or substitute parmesan

### DIRECTIONS

Preheat BBQ to medium-high.

In a shallow bowl, mix together butter & lime juice.

In another shallow bowl, mix together grated cheese, chopped chili pepper, cumin, chili powder and salt.

Grill corn on preheated grill for 7-10 minutes. Roll corn first in the melted butter mixture, then in the spicy cheese mixture and serve immediately.

## stuffed zucchini squash

### INGREDIENTS

- 3 zucchini squash
- 1 cup Italian sausage grind
- ½ cup yellow onion, diced
- 1 clove garlic, minced
- 1 ½ cups breadcrumbs
- ¼ cup parmesan, grated
- ¼ cup fresh parsley

### DIRECTIONS

Preheat oven to 350°F.

Slice the zucchini in half, scoop out & reserve the middle of the squash.

Cook the sausage, garlic & onions in a large, deep skillet over medium high heat until evenly brown. Chop reserved squash pieces and sauté with the sausage mixture for one minute.

Remove the skillet from heat and stir in the breadcrumbs, parmesan and fresh parsley. Season to taste with salt and pepper.

Stuff each squash with mixture until slightly overflowing & place in a baking dish. Sprinkle with extra parmesan, if desired.

Cover the dish loosely with aluminum foil. Bake for 30 minutes in the preheated oven, or until squash are able to be pierced with a fork.

## cherry tomato cous cous salad

### INGREDIENTS

- 4 cups cherry tomatoes
- 2 tbsp extra-virgin olive oil
- 1 cup dry Israeli couscous
- 1 ½ cups canned chickpeas, drained & rinsed
- ¼ tsp smoked paprika
- 1 tbsp lemon juice
- 1 garlic clove
- 6 sprigs of fresh thyme
- 1 long English cucumber, sliced
- ½ cup small bocconcini balls, halved
- salt & pepper to taste
- ¼ cup fresh basil, chopped

### DIRECTIONS

Preheat the oven to 300°F.

Slice 2 cups of the tomatoes in half, drizzle with olive oil, season with salt & pepper and roast for 60-90 minutes, or until shriveled and browned. Remove from the oven and set aside. Cook the couscous, drain & cool.

Increase oven to 400°F. Toss chickpeas with olive oil and season with salt, pepper & smoked paprika. Roast on a lined baking sheet for 20 minutes, or until crispy.

In a large bowl, combine 1 tbsp of olive oil, lemon juice, garlic, thyme, salt & pepper. Add the cooled couscous and toss. Slice the remaining 2 cups of cherry tomatoes in half and add to the bowl with the roasted tomatoes, chickpeas, basil, cucumbers, and bocconcini.

Finish with a splash of olive oil & season to taste.

## strawberry rhubarb lemonade

### INGREDIENTS

- 6 cups water
- ¾ lb rhubarb, chopped
- 2 large strips of lemon zest
- 1 ½ cups sugar
- ½ tsp vanilla
- 2 ½ cups strawberries, sliced
- 1 ½ cups fresh lemon juice

### DIRECTIONS

In a large pot bring water, rhubarb, sugar, vanilla and lemon zest to a boil, stirring until the sugar is dissolved, then simmer covered for 8-10 minutes.

Stir in strawberries and boil mixture covered for two more minutes, or until fruit is soft.

Let the mixture cool, then strain into a pitcher, ensuring to press all the juice out of the fruit. Add the fresh lemon juice and refrigerate.

To serve, pour into an ice-filled glass & garnish with sliced lemon and strawberries.

Perfect for a hot summer day!

## julia child's cherry clafoutis

### INGREDIENTS

- 1 ¼ cups milk
- ⅔ cup sugar
- 3 large eggs
- 1 tbsp vanilla extract
- ½ tsp kosher salt
- ½ cup all purpose flour
- 3 cups cherries, pitted
- powdered sugar, for dusting

### DIRECTIONS

Preheat oven to 350°F.

Butter a 7-8 cup baking dish.

Blend milk, sugar, eggs, vanilla, salt, & flour in a blender until smooth.

Pour the batter into the baking dish. Add the cherries and bake for 45-60 minutes. The clafoutis is done when puffed & brown and a knife inserted in the centre comes out clean.

Sprinkle with powdered sugar; serve warm.