

## Penne with Italian Sausage and Grilled Gazpacho Sauce

2lb Sausage with fennel, cook in oven or pan before grilling

1 lb Penne

2 Red onions – quartered

6 Roma tomatoes- cut in half

1 Red pepper- sliced

1 Green pepper- sliced

1 Yellow pepper – sliced

2 Zucchini – cut in half

5 scallions

½ bunch Cilantro

Sherry Vinegar

Extra virgin olive oil

Salt and pepper

Toss all vegetables with oil, salt, pepper, and grill.

Place all the veggies in blender with ½ cup chopped Cilantro, Add 1/3 cup Sherry vinegar, ½ cup water with ½ cup olive oil. Place in bowl, season with salt and pepper. Set aside.

Cook pasta, while boiling, place sausage on grill for approx 10 minutes.

Drain pasta, toss into the bowl of gazpacho sauce, toss and season.

Remove sausage from grill, slice, and toss into pasta.

Serve with Italian bread and Long hots peppers.

Long Hots-

2 lbs of skinny green Italian peppers, toss in bowl with lightly sprinkled olive oil. Add very generous amount of salt. Place on sheet tray in oven 350 degrees. Cook until blister and charred for aprox 15 minutes. Place in bowl covered 10 minutes, than remove and Enjoy!

## Grilled Chicken Salad with Roast Corn Vinaigrette

2 lbs chicken breast, trimmed, sliced  
1 head of romaine lettuce, washed and chopped  
1 head of Green Leaf lettuce, washed and chopped  
6 ears of corn on the cob, boiled  
½ lb bacon – cooked crisp, 350 degrees in oven for 20 min  
2 ripe avocados (do not hold in hand while removing pit)  
1 bunch cilantro  
1 bunch scallion  
1 bottle of Mirin (Asian cooking seasoning)  
4 limes  
½ cup broth ( chicken or veg)  
Olive oil  
Old bay seasoning

### Marinade:

4 scallions sliced  
1/3 cup Cilantro – chopped  
2 limes squeeze  
1 bottle Mirin (may substitute OJ and soy sauce)  
½ cup olive oil  
Salt and pepper to taste  
Mix all and place over chicken sealed container and zip lock bag

### Corn Vinaigrette

Cut off corn kernels, sauté in reserved bacon fat or olive oil  
Season with Old Bay, salt, and pepper.  
In blender: add corn, 3 scallions, ½ cup cilantro, broth, juice of 2 limes.  
Puree 20 seconds, than puree again slowly adding 1/3 cup of olive oil, salt, pepper.

### Salad

Large bowl, lightly dress salad  
Toss in diced bacon, avocado.  
Place chicken on grill, cook through  
Add remaining 2 ears of corn, cut off kernels and toss into salad.  
Mix well top with cooked pieces of chicken---- Enjoy!

## Grilled Steak with Pesto Vinaigrette Vegetable Salad

2lb Top Round or Sirloin – cut into 1 ½ cubes  
2 Zucchini – sliced and grilled  
4 Roma Tomatoes – sliced and grilled  
2 Red Onions  
2 Portobello Mushrooms – grilled  
1 Small Eggplant – sliced and grilled  
2 Red or green peppers – sliced and grilled

### Pesto sauce

1 jar pesto sauce  
1/3cup of water  
1/3 cup of sherry vinegar  
1 Table spoon red pepper flakes  
¼ cup hoisin sauce  
¼ cup brown sugar  
¼ cup chopped parsley  
2 heads of roasted garlic  
½ cup worceshire sauce  
1/3 cup Balsamic vinegar.

### Marinate:

Combine red pepper flakes, Hoisin sauce, brown sugar, parsley, Worcestershire sauce, balsamic vinegar in bowl. Peel and mash garlic.  
Add cubed steak to marinate salt and pepper, seal in container or zip lock bag.  
Marinate steak 2 – 24 hours.

### Pesto Vinaigrette

Combine 1 jar of pesto sauce, sherry vinegar, 1/3 cup water, ¼ cup extra virgin olive oil- whisk.

Combine grilled vegetables with pesto vinaigrette, season with salt and pepper. Set aside for 30 minutes before serving in shallow platter or bowl.

Grill beef medium rare, aprox 3-4 minutes

Place on top of vegetables

Enjoy!

## Grilled Pound Cake with Ginger Fruit Relish

1 pound cake  
1 pint strawberries- sliced  
4 peaches- sliced  
1 hami melon or cantalope – diced  
1 pineapple – sliced  
1 cup sugar  
1 cup water  
1 hand full of ginger- peeled and sliced  
1 TBL spoon of chili salt (optional)  
Powdered sugar

### Ginger syrup

Combine in medium saucepan: water, sugar, and ginger over low heat. Stir until sugar is dissolved. Set aside to cool.

Mix together strawberries, peaches, and melon in bowl. Sprinkle with chili salt, then pour ginger syrup over fruit and chill in container for up to 24 hours.

Slice pound cake 2 inches, and pineapple 1 inch, grill approx 3 minutes.

Place grilled pound cake on plate, add grilled pineapple on top, spoon fruit relish on top. Sprinkle powder sugar on top. Enjoy!