



SUMMER

15 EASY RECIPES FOR THE SEASON



CHRIS HUSTON

BURNT MACARONI

A collage of fresh ingredients including strawberries, basil, and blueberries. The top left shows a bowl of strawberries. The top right shows basil plants in pots. The bottom left shows blueberries in a strainer. The bottom right shows a glass jar filled with blueberries and strawberries. The background is a light, textured surface.

BREAKFAST

15 EASY RECIPES FOR THE SEASON



BURNT MACARONI

BREAKFAST BREAKFAST ICE CUBE COFFEE



This wonderful coffee recipe is perfect for a summer morning or even make it as a pick-me-up in the afternoon



INGREDIENTS:

- Pot of favorite coffee
- Ice cube trays
- Vanilla Almond Milk

Makes 2-3 Servings
Freeze the Coffee Cubes Overnight

INSTRUCTIONS:



Step 1:

Start with your favorite coffee. Brew a pot of coffee just a little stronger than you normally would. This will give you a nice strong coffee taste even if you leave it in the freezer too long. Once you fill up the ice trays, store it in the freezer overnight.

Step 2:

Add 5 cubes of ice cube coffee (if you like your drink stronger go up to 10 cubes in a cup). to a drinking cup.

Step 3:

Pour 1 cup of Vanilla Almond Milk over the top. Give the flavors a few minutes to come together

Notes:

If you want to mix it up a bit, try a cup of Bailey's and Vanilla Vodka — makes a great after dinner drink.

BREAKFAST
BREAKFAST
STRAWBERRY
YOGURT GRANOLA
PARFAIT



INGREDIENTS:

- Fage Greek Yogurt (or your favorite yogurt)
- Open Nature Cranberry Nut Goodness (or any other granola)
- Strawberries (or bananas, blueberries, cranberries)
- Drizzle of Honey

INSTRUCTIONS:

Step 1:

Start by putting a generous amount of yogurt into a cup or bowl

Step 2:

Sprinkle your granola on top of the yogurt. I really love the Open Nature Cranberry Nut Goodness granola. This has the perfect combination of granola and dried fruit

Step 3:

Next add your favorite fruit. I love this with strawberries or blueberries

Step 4:

Top it off with a drizzle of fresh honey. This gives it the perfect sweetness on top.



INSTRUCTIONS:

Step 1:

Heat grill on high

Step 2:

Cut Watermelon into triangle slices and grill on both sides of the watermelon until you get the desired char

Step 3:

Let cool and add chopped basil and sprinkle crumbled goat cheese

Step 4:

Add a pinch of salt if desired

STARTERS

BREAKFAST

GRILLED

WATERMELON



INGREDIENTS:

- Watermelon, sliced
- Fresh Basil
- Goat Cheese, crumbled
- Salt for taste, if desired





SALADS

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BURNT MACARONI



DIRECTIONS:

Step 1:

For the Candied Pistachios

In a small saucepan, heat up the pistachios, sugar, butter and cinnamon, stir consistently until all of the nuts are covered with the sugar liquid.

Pour the covered nuts on parchment paper to cool, this takes up to 7-8 minutes

Break the nuts sticking together apart and serve once cooled

Step 2:

For the Poppy Seed Dressing

Add all of these ingredients to your blender and mix completely

Add to a mason jar for storage

Keep in the refrigerator

Step 3:

In a mason jar, add the spinach, chopped red onions, strawberries, blueberries, candied pistachios and crumbled goat cheese.

Drizzle the poppy seed dressing on top

SALADS

SUMMER

SALAD IN A JAR



Ingredients:

Candied Pistachios

- 1 cup Pistachios, with the shell removed
- 1/4 cup Sugar
- 1 tablespoon Butter
- 1/4 teaspoon Cinnamon

Poppy Seed Dressing

- 1 6 oz container Greek Strawberry Yogurt
- 1/4 cup Mayo
- 2 tablespoons Sour Cream
- 2 tablespoons Milk
- 3 tablespoons Sugar
- 1 tablespoon Apple Cider Vinegar
- 1 tablespoon Poppy Seeds
- 1 tablespoon Sesame Seeds



DIRECTIONS:

Step 1:

For the Salad

Chop the romaine lettuce, avocados, apples and walnuts. Combine in a mixing or salad bowl. Add the crumbled gorgonzola cheese on top.

Step 2:

For the Maple Syrup Dressing

Mix all of the ingredients together and pour over the top of the dressing and combine. Any leftover dressing should be stored in the refrigerator.

SALADS

SUMMER

CHOPPED SALAD



Ingredients:

Maple Syrup Dressing

- 2 teaspoons Maple Syrup
- 2 teaspoons Dijon Mustard
- 1/4 cup Red Wine Vinegar
- 2 tablespoons Canola Oil
- 1/2 cup Olive Oil
- 1/4 teaspoon Salt
- 1/4 teaspoon Pepper

Salad

- Romaine lettuce, chopped
- Avocados, chopped
- Apples, chopped
- Walnuts, chopped
- Gorgonzola cheese, crumbled



SALADS

SALADS

TOMATO FETA SALAD



INGREDIENTS:

- 1 cup Sunburst Tomatoes, cut in half
- 1 cup Cherub Tomatoes, cut in half
- 1 cup Red Onion, chopped
- 2 tablespoons White Wine Vinegar
- 3 tablespoons Olive Oil
- 2 tablespoons fresh Basil, chopped
- 2 tablespoons fresh Parsley, chopped
- 1 1/2 teaspoons Kosher Salt
- 1/2 teaspoons Black Pepper
- 1 cup Feta Cheese, crumbled



INSTRUCTIONS:

Step 1:

Cut your tomatoes in half and add to a mixing bowl

Step 2:

Add chopped red onions, olive oil, white wine vinegar, basil, parsley, salt & pepper -- mix completely

Step3:

Fold in your Feta Cheese and serve

This recipe is inspired by a Barefoot Contessa dish



SALADS

SALADS

CHICKEN SALAD PASTA



INGREDIENTS:

- 2 cups Rotisserie Chicken, cubed
- Celery Stalks, diced
- 1/4 cup Red Onion, diced
- 1/2 Green Apple, chopped
- 2 cups cooked Pasta Shells
- 1/2 cup Plain Greek Yogurt
- 1 tablespoon Lemon Juice
- Salt & Pepper
- Zest of Lemon (optional)



INSTRUCTIONS:

Step 1:

In a saucepan, cook the pasta shells al dente for 8 minutes and immediately rinse with cold water

Step 2:

In a large mixing bowl, add the chicken, celery, red onion, apple and pasta

Step 3:

Add the greek yogurt, lemon juice, and salt & pepper and combine

Step 4:

Add lemon zest to the top (optional)

Keep refrigerated



MAIN

15 EASY RECIPES FOR THE SEASON



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MAIN DISHES

MAIN DISHES

STEAK KABOBS



INGREDIENTS:

Marinade

- 1/4 cup Worcestershire Sauce
- 1/4 cup Balsamic Vinegar
- 4 tablespoons Light Soy Sauce
- 1 tablespoons Garlic, minced
- 1 tablespoon Dijon Mustard
- 1 tablespoon Brown Sugar
- 1 teaspoon Black Pepper

Kabobs:

- 2 pounds Petite Sirloin Beef, cut into cubes
- 1 Red Onion, cubed
- 1 package Bella Mushrooms, cut in half



INSTRUCTIONS:

Step 1:

In a mixing bowl, combine all of the ingredients for the marinade. Whisk together and add to a plastic bag

Step 2:

Cut the steak into cubes and add to the plastic bag. Refrigerate for at least 30 minutes or up to 10 hours

Set grill on a medium heat

Step 3:

Using a metal or soaked wooden skewer, layer the steak, mushrooms and red onion pieces

Step 4:

Place on grill for 8-10 minutes, turning at least once to brown all sides

Remove and eat immediately



MAIN DISHES

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CAMPFIRE SAUSAGE & POTATOES



INGREDIENTS:

- 1 package Turkey Sausage, sliced
- 6 Red Potatoes, cut into bite size pieces
- Fresh Green Beans
- 1 Onion, chopped
- 4 tablespoons Unsalted Butter, divided
- 2 tablespoons Cajun Seasoning, divided
- 2 tablespoons Greek Seasoning, divided
- Salt & Pepper
- Parsley

INSTRUCTIONS:

Step 1:

Pre-heat grill to high

Cut 4 slices of Aluminum Foil and add potatoes, sausage, onions and green beans to center of the foil

Step 2:

Close up the sides of the foil

Add 1 tablespoon of unsalted butter to the top of each package

Season with either a tablespoon of cajun or greek seasoning

Add pinch of salt and pepper

Step 3:

Close the foil completely and put on grill for 20-25 minutes or until you get the desired softness of your potatoes

Sprinkle with parsley and serve





INSTRUCTIONS:

Step 1:

Preheat oven to 350 degrees and coat 9-inch baking dish with olive oil

Step 2:

Place sliced potatoes on bottom of the dish, completely covering bottom, drizzle with olive oil and season with salt & pepper

Step 3:

In a bowl, combine yellow bell pepper slices, onion slices, minced garlic and thyme, season with salt & pepper. Place two-thirds of pepper/onion mixture over potatoes, drizzle with olive oil

Step 4:

Place sliced tomatoes over top of pepper/onion mixture

Then put sliced zucchini over tomatoes, drizzle with olive oil and season with salt & pepper

Cover with remaining pepper/onion mixture

Step 5:

Sprinkle grated cheese on top and cover with foil, bake for 40 minutes at 350 degrees, uncover casserole and bake for additional 20 minutes at 425 degrees

MAIN DISHES

SUMMER SUMMER VEGGIE CASSEROLE



Ingredients:

- 1 large Yukon Gold potatoes, peeled and sliced 1/4 inch thick
- 1 Yellow Bell pepper, thinly sliced
- 1/2 large White Onion, thinly sliced
- 2 Tomatoes, sliced 1/4 inch thick
- 1 medium Zucchini, sliced 1/4 inch thick
- 1 large Garlic clove, minced
- 1/2 teaspoon Thyme
- 3 tablespoons freshly grated Parmigiano Reggiano cheese
- Olive Oil
- Salt & Ground Black Pepper





INSTRUCTIONS:

Step 1:

In a large pot of salted boiling water, cook the corn for about 5 minutes and remove

Step 2:

In the same boiling water, follow instructions and cook the pasta -- drain and set aside

Step 3:

When the corn is cool, cut the corn from the cob, set aside

Step 4:

In a mixing bowl, whisk together the half/half, egg yolks and black pepper

Step 5:

In a saucepan, cook the bacon, drain and reserve about 2 tablespoons of grease, add the garlic to the saucepan and cook for 30 seconds

Add the cream mixture, pasta, corn and bacon and mix into 1/2 cup of the Parmesan cheese

Bring to a boil until the pasta has absorbed the cream sauce

Add the rest of the Parmesan cheese on top and add salt to taste

MAIN DISHES

SUMMER

CORN ON THE

COB PASTA



Ingredients:

- 4 Ears of Corn, shucked
- 8 oz. Bucatini Pasta
- 1 cup Half/Half
- 2 Egg Yolks
- 2 teaspoons Cracked Black Pepper
- 6 slices Bacon, Chopped
- 1 clove Garlic, minced
- 1 cup Parmesan Cheese
- Salt for tasting





INSTRUCTIONS:

Step 1:

Preheat oven to 450 degrees and lightly grease baking sheet with Olive Oil
Cut Zucchini into 1/4 inch rounds

Step 2:

Put Zucchini chips into a bowl and add salt, pepper and garlic powder
Drizzle in 1 tablespoon of Olive Oil and egg white and mix together.

Step 3:

In a flat bowl, mix Panko bread crumbs and Parmesan cheese together
Place in each Zucchini chip and cover both sides with the mixture
Place in the greased baking pan

Step 4:

Bake for 45 minutes or until these are golden brown.
Sprinkle sea salt on top and serve warm

SIDES

SUMMER

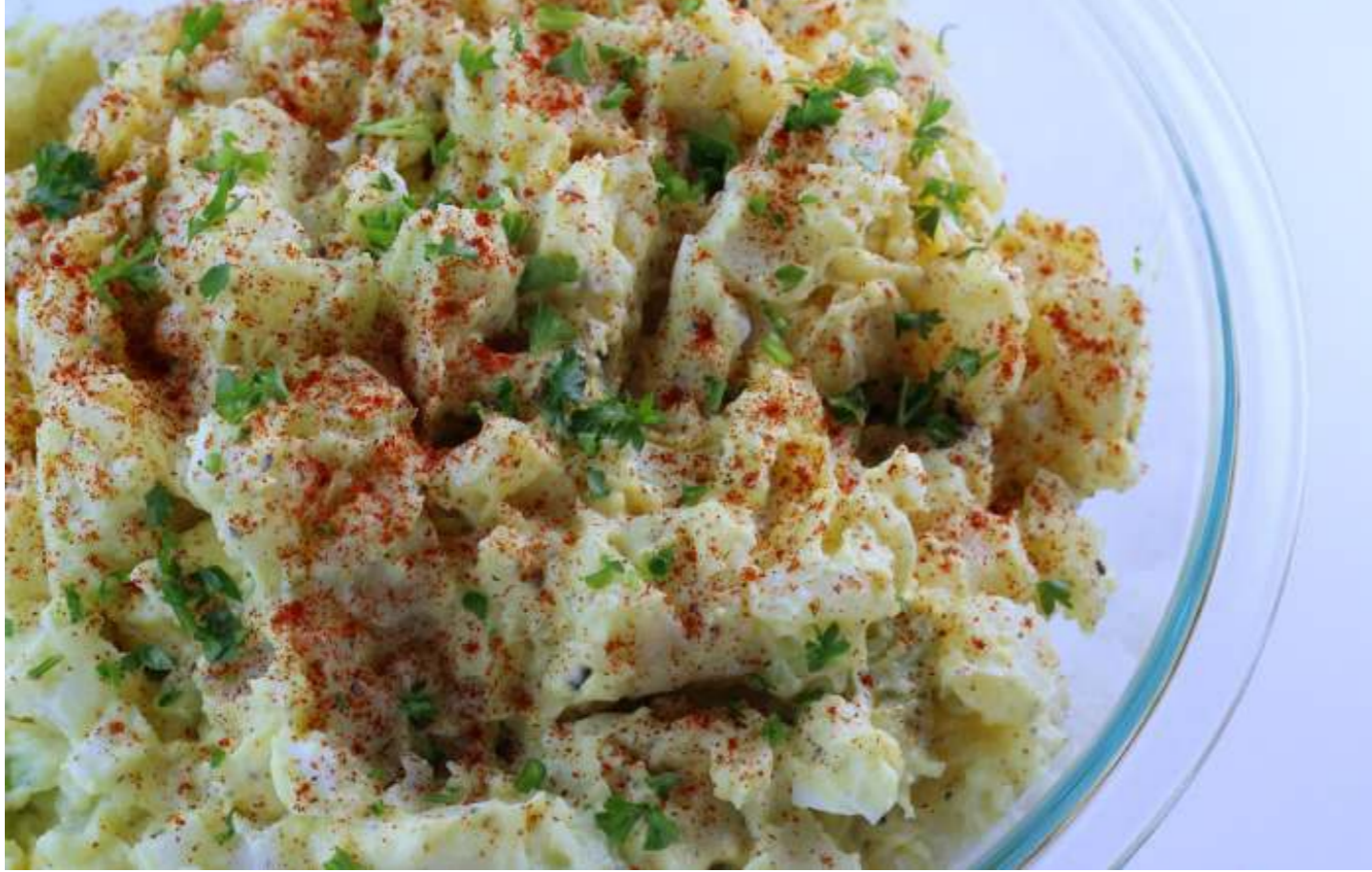
ZUCCHINI CHIPS



Ingredients:

- 2 medium Zucchini (cut into chip slices)
- 1/2 teaspoon Salt (half mixed in, half sprinkled on top when finished)
- 1/2 teaspoon freshly Ground Pepper
- 1/2 teaspoon Garlic Powder
- 1 tablespoon Olive Oil
- 1 Egg white
- 1/2 cup Panko bread crumbs
- 1/2 cup grated Parmesan cheese





INSTRUCTIONS:

Step 1:

Peel and chop 4 medium size potatoes and boil in water until soft
Drain potatoes and spread out on cookie sheet. Put in refrigerator for 30 minutes to cool.

Step 2:

Hard-boil 3 eggs for about 10 minutes, chop all of egg including the yoke.
Chop 2 stalks celery and about 1/3 of medium size yellow onion.

Step 3:

Mix together Mayo, Mustard, Salt & Pepper

Step 4:

In mixing bowl, put cooled potatoes, chopped celery, onions and eggs. Mix completely
Add mixed sauce and thoroughly blend together.
Serve immediately or put in refrigerator to serve later

SIDES

SUMMER DEE'S POTATO SALAD



Ingredients:

- 4 medium Potatoes, peeled & chopped
- 2 stalks Celery, chopped
- 1 medium Yellow Onion, 1/3 onion chopped
- 3 Eggs, hard-boiled
- 1 1/2 cups Mayonaise
- 3 tablespoons Mustard
- 2 teaspoons, Kosher Salt
- 1 1/2 teaspoons, Pepper





DESSERTS

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DESSERTS

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HANDMADE STRAWBERRY VANILLA ICE CREAM



INGREDIENTS:

- 2 1/2 cups Heavy Cream
- 1 can Sweetened Condensed Milk (14 oz)
- 1 teaspoon Vanilla Extract
- Strawberries, cut into bite-sized pieces



INSTRUCTIONS:

Step 1:

Put bread loaf pan in freezer overnight to get cold

In a large mixing bowl, beat the heavy cream with a hand mixer for about 10 minutes. The cream will thicken and start to peak

Step 2:

Add the condensed milk and vanilla extract and mix again with the hand mixer

Fold in the cut up strawberries

Step 3:

Pour into a bread loaf pan

Put in the freezer for at least 4 hours or overnight

DESSERTS

DESSERTS

GRILLED APPLES WITH CINNAMON & HONEY



INGREDIENTS:

- 1-2 Honeycrisp or Fuji Apples, sliced
- 3 tablespoons Butter, melted
- Honey
- Brown Sugar
- Cinnamon
- Vanilla Ice Cream
-

INSTRUCTIONS:

Step 1:

Wash and slice the apples into 3/4 inch slices. Clean out the seeds of the apple
Heat grill to medium heat
Brush the melted butter on each side of the apples and place on the grill for 4-5 minutes on each side
Remove and put on serving dish

Step 2:

While still warm, drizzle a little honey on each slice followed by a sprinkle of brown sugar and cinnamon
Top each apple with a scoop of vanilla ice cream and a sprinkle of brown sugar

