

Kathi Lipp's

# 5 Sizzling Summer Recipes

(taken from The What's for Dinner Solution)



## Bruschetta

### Ingredients:

1/3 cup olive oil

3 tbsp. balsamic vinegar

1/8 cup chopped fresh basil or 1/2 tsp. dried

Pinch of freshly ground black pepper

4-5 medium, ripe tomatoes, (I prefer Roma, but any firm tomato will do) seeded and chopped. Drain in a strainer for 15 minutes. (You can use a paper or cloth towel to very gently press out the extra moisture)

2 baguettes, cut into 1/2-inch slices

4 cloves garlic, sliced in half

1/2 Cup grated Parmesan cheese

### Directions:

Combine oil, vinegar, basil and pepper in a large bowl and whisk together. Add drained tomatoes to oil and vinegar and toss to coat. Allow to marinate for at least 15 minutes, and up to 4 hours.

Toast bread slices on one side, flip and then sprinkle with Parmesan cheese on the other. Once toasted, rub the cut side of the garlic on the top of each slice. Top each slice with the tomato mixture.





## Chicken and Pasta Salad

### Ingredients:

- 1 ½ cups leftover chicken, chopped
- 2 cups shell pasta (cooked, rinsed and cooled)
- 1/2 Red Pepper
- 1/2 Green Pepper
- 8-10 cherry tomatoes (halved)
- 1/4 cup Feta cheese crumbled (optional)
- 1/4 Caesar Salad Dressing (more or less to taste and to coat)

### Directions:

Chop peppers and add to tomatoes in large bowl. Add chicken, pasta and feta to large bowl. Add Caesar salad dressing and mix well. Refrigerate until needed.



## Black Bean Corn Salsa (Autumn Hicks)

### Ingredients:

- 1 can black beans, drained and rinsed
- 1 can corn, drained and rinsed
- 1/4 c green onions, chopped
- 1 t. cilantro, chopped
- 1t jalapeño chopped
- 2T lime juice(or to taste)

### Directions:

Stir ingredients together and chill or just eat. Yummy!



## Slow Cooker Smoked Pulled Pork BBQ (Kelly Rakin)

“Four simple ingredients and a day of slow cooking lead to an amazingly simple, economical, and delicious pork BBQ. No smoker is needed, and the leftovers freeze beautifully for a later meal. The liquid smoke and beef bouillon are the essential keys to this simple recipe, giving the pork a great flavor with minimal BBQ sauce. Perfect for a large gathering.”

**Prep time: 10 minutes**

**Cook time: 7 to 9 hours**

**Yields: 10 servings**

### **Ingredients:**

5-lb. pork sirloin tip roast

2 tbs. liquid smoke (typically found with condiments)

2 tbs. beef bouillon (not broth)

1/3 c. water

Serve with your favorite BBQ sauce, to taste

### **Directions:**

Place pork roast in a large slow cooker. Pour water, liquid smoke, and bouillon on top of pork roast. Cook on high for 7 to 9 hours, flipping roast once during cooking, if possible, to allow the juices to simmer all sides of the meat. Meat is finished cooking when it easily pulls apart with a fork. Remove roast from slow cooker and pull pork apart. Return pork to slow cooker and add BBQ sauce to taste, or serve BBQ sauce on the side.

Great on sandwiches or by itself.





## Pantry S'mores Brownies (Regena Florenti)

I know it's not a dinner recipe, but who couldn't use a good emergency dessert when your son brings over a half-dozen friends all looking as if they might eat the paint off your kitchen baseboards.

### Ingredients:

- 18 whole graham crackers
- 1 stick butter, melted
- 1 box dark chocolate fudge brownie mix
- ½ bag mini-marshmallows
- 1 cup semisweet chocolate chips

### Directions:

Preheat oven to 350°. Spray a 9 x 13 pan and line with parchment paper; include the sides of the pan.

*To make the crust:* Crush or food process graham crackers. When finely crushed, add melted butter and mix. Press firmly into pan, reserving a few T. for the topping.

*To make the brownie layer:* Prepare brownie batter according to package directions. Spread brownie batter carefully over crust and bake according to package directions. Take out of oven and turn oven to broil, keeping the wire rack on the middle to lower level. Sprinkle marshmallows over hot brownies. Add the chocolate chips and reserved graham cracker mixture. Broil until marshmallows are golden brown. (*This goes very fast. Do not take your eyes off it.*)

Cool completely. Slices best with a lightly oiled pizza cutter.