

Plenty for a strong appetite

By Jerry Marlow

Special to the Times Reporter

Hearfelt greetings to all of you voracious readers of our local Times-Reporter. Many thanks to their incredible staffs effort to keep us informed and up to date on the news that we enjoy and need. I do have some interesting recipes to share with you and do hope you will give them a try. With the warmer weather finally arriving I thought a chilled zucchini soup might be appropriate. Grab your aprons and implements and away we go.

Here is what you will need:

- 4 cups good chicken stock**
- 1 large zucchini and leave the skin on for color**
- 1 large onion chopped (about 2 cups)**
- 1 large clove of garlic chopped**
- 2 tbs fresh minced basil**
- ½ tsp salt**
- ½ tsp Tabasco**
- 1 cup of buttermilk.**

Start your engines. In a large saucepan combine the chicken stock, zucchini, onion, garlic, fresh basil, salt and Tabasco sauce. Bring that to a boil, then reduce the heat and simmer for 15 minutes or until the vegetables are tender. Pour that mixture in several batches, into container of your electric blender or food processor and



JERRY MARLOWE

process until smooth. Now stir the buttermilk into the soup. Chill before serving. Garnish with fresh bay leaves and a big dollop of sour cream or even salted whipped cream. That should yield about 7 cups. Enjoy.

How about roast pork tenderloin With fresh rosemary?

Get a 4 lb Pork Tenderloin and leave the bone in

Marinate for 3 hours in the following mixture:

- 2 tbs fresh rosemary or 2 tsp dried**
- 2 tbs fresh summer savory or 2 tsp dried**
- 1 tsp fresh ground black pepper**
- 1 tsp salt**
- 3 garlic cloves minced and some olive oil to moisten your herbal mixture**

Now rub that mix over the roast and you can let it rest for 2 or 3 hours. OK here we go.

Roast at 325 degree (preheated oven) until meat thermometer registers 165 degrees, (approximately 25 minutes per pound). At this point in your last hour of roasting the meat, surround the roast with parboiled fresh vegetables like potatoes, carrots and whatever else you have.

I am starved already but the original recipe said allow a rest of 15 minutes before carving. But to heck with that. Just dig in.

Jerry Marlowe's deviled crab

Here is a quicky for you. ½ cup each of the following:

Finely chopped celery, green pepper, red pepper, scallion, and cilantro

- One pound crab meat**
- 1 and a ½ cups fresh French or Italian bread crumbs,**
- ½ tsp salt, 1 tsp Worcestershire sauce,**
- ¾ tsp dry mustard**
- Tabasco sauce to taste, ½ cup good mayonnaise, and one tsp lemon rind grated.**

Combine all the ingredients and pour into lightly buttered scallop shells or tart dishes. Drizzle a little melted butter on top. Bake in a 350 degree oven for 15 minutes. Now is the time to pull out some of your wonderful Sauvignon Blanc, Pinot Grigio or Chardonnay wines. And please don't forget a lighter non alcoholic libation for the driver.

(Contact Jerry if you'd like to discuss a recipe or share one of your own. Drop him a note at: 131 Oakmont Drive in Dover, OH 44622.)