

## WILD IN THE KITCHEN

# An experience in creative summer time cooking

**By Jerry Marlowe**

Special to the Times-Reporter

Grab your aprons folks and lets welcome in several of my favorite summer-time recipes.

Yes it is time to come up with some fairly easy warm weather dining experiences. Let us start off with one of my favorite hot weather cold soups. I followed that memorable cold soup with a good dose of crabs for you all to treat your families with this week.

### **CHILLED ZUCCHINI POTAGE (THATS FRENCH FOR SOUP)**

Gather up the following:

4 cups good Chicken Stock, 1 large zucchini, skin and all, sliced, 1 large onion chopped (about 2 cups), 1 large clove of garlic, chopped, I use a garlic press, 2 tbs minced fresh basil, ½ tsp salt, ½ tsp Tabasco and 1 cup of buttermilk. Okay here we go.

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

electric blender or food processor and process until smooth. Stir the buttermilk into the soup.

Chill before serving. Garnish with fresh minced parsley, sage, rosemary or thyme. Top it off with a dollop of sour cream or salted whipped cream. Yield will be about 7 cups.



**MARLOWE**

### **JERRY MARLOWE'S DEVILED CRAB (serves 6 to 8)**

Gather up: ½ cup each of finely chopped celery, green pepper, red pepper both seeded and finely minced, ½ cup sliced scallion and ½ cup chopped parsley or fresh basil. One pound crab meat, picked over for any shell pieces, 1 and a half cups good French or Italian bread crumbs, ½ tsp salt, 1 teaspoon Worcestershire sauce, ¾ tsp dry mustard powder or could use any good French mustard you might have. Tabasco sauce to taste, one half cup of good mayonnaise and 1 tsp of lemon rind grated.

Okay now combine all those wonderful ingredients and place them into lightly buttered shells, scallop shells or tart dishes. Drizzle a little melted butter on top. Bake in a 350 degree oven for 15 minutes.