

WILD IN THE KITCHEN

Missing the grill, but plenty of good eats

By Jerry Marlowe
Special to the Times-Reporter

My heartfelt culinary greetings to all you kind readers of the wonderful Times-Reporter newspaper. I have been experimenting with some hopefully very edible sauces to share with you.

Let me lead off today with an Italian tomato olive combination. There is still some good grilling time left and I am now looking out our kitchen window longing to fire up our charcoal grill once again.

See how this might intrigue you and yours.

Salsa Sorrentina

You will need the following:

a medium onion, sliced thin

about ¼ cup olive oil

4 medium cloves of garlic, or more to your taste

some nice fresh Italian tomatoes or canned Italian ones roughly chopped with their juices, about 1 ½ cup

about 24 black Greek or Italian olives, pitted and halved

½ tsp, or more, of oregano

salt and pepper to taste

Combine all that and stir at a simmer for 10-15 minutes. Now that is a wonderful addition to your steak or Italian sausage.

What might intrigue you to serve with it?

Say, how about a Pasta

Primavera?

Gather the following:

2 cups broccoli flowerettes

1 ½ cups snow peas

1 cup zucchini, sliced

1 cup baby peas

6 asparagus, sliced

10 large

mushrooms

4 large tomatoes

¼ cup chopped cilantro

¼ cup fresh basil

1 tbs minced or crushed garlic

½ cup pine nuts

1 cup heavy cream

½ cup Parmesan cheese

½ cup butter, melted

olive oil

salt and pepper

Blanch the first five ingredients in boiling water for four minutes. Rinse in cold water and set aside. Brown in pine nuts in a small amount of olive oil and reserve them. Get about 2 tbs olive oil and add the garlic and tomatoes.



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Cook until tomatoes are as saucy as you like. Add the cilantro, basil, salt and pepper and set aside.

Now cook your pasta in rapidly boiling water, al dente. Drain it. Now saute the mushrooms in

¼ cup olive oil. Add the reserved vegetables and simmer until hot.

Add the butter, cream, cheese, salt and pepper to the pasta and toss gently. Arrange it all on a platter, top with vegetables, then tomatoes. Sprinkle with the pine nuts. Toss and serve to six to eight people.

I recall at this point, you are supposed to shout the word "manja" which, I believe, is the Italian word for eat. Hopefully you will share some really good wins with your feast.

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.