

# Sit down with some late summertime favorites

By Jerry Marlowe  
Special to The T-R

A warm welcome to all of you wonderful readers. The current weather is cooperating with that greeting from the Marlowe kitchen. With the current elevated temperature I have decided to devote today's formulas to simple but very edible additions to your summertime menus.

## Avocado salad

When ripe avocados are available we like to serve this salad as a first course. Prepare the dressing first and cut up the avocado right before putting on the dressing. It will discolor very quickly if you let it stand around all cut up.

### *Vinaigrette Dressing*

Gather 1 cup olive oil, 4 TBS white wine vinegar, 4 tsp fresh lemon juice, ¼th tsp dry mustard, 1 tbs finely minced garlic or put it through your garlic press, ½ tsp salt, ½ tsp to 1 tsp fresh ground pepper, white pepper is nice but not mandatory, 2 tsp finely minced parsley, or as I like, fresh thyme. Place all that in a bowl and mix vigorously with a whisk for at least a minute. You can even make that ahead. Cover it with plastic wrap and let it stand for 30 minutes to an hour so that much is done.

So ... here we go. Peel 2 large ripe avocados, remove the pits and discard them, 8 flat anchovy fillets, 4 nice crisp leaves of romaine lettuce and 4 tsp caviar (that's optional but might be an excuse to open a bottle of Champagne). You can get fancy and slice the avocados into wedges with a fan shape. Place them on the lettuce leaves on your four salad plates. Now adorn them with the anchovy fillets in an X shape on top. A sign of wretched excess might be

to place a tsp of caviar on the anchovy fillets where they intersect but that is entirely up to you. Okay, here we go. Put ¼ cup of that wonderful dressing above over each salad portion and enjoy.

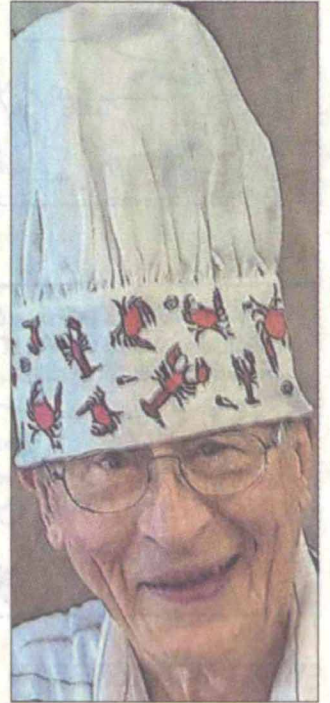
Now that we have annihilated that lovely opening salacious salad, could we consider a tempting main course. Why not? Pour yourself a nice glass of your favorite libation and tackle the following.

## Salmon enchanted evening

When you say that recipe title think of the famous opera star Ezio Pinza that mom Fannie Marlowe and her group of ladies went to see and hear in Cleveland one time. They were staying in the old Cleveland Hotel Hollenden and who should be staying in the room next door but the star of the night's show "South Pacific" ... Ezio Pinza. They could hear him rehearsing his lead song "Some Enchanted Evening" through the thin walls and it was quite a treat. Of course the title song gave them a preview to

remember.

First, get a nice-size piece of the fresh salmon filet and place it on a lightly olive oiled pan. Turn your oven up to 200 degrees to pre-heat. Okay, now rub the salmon surface with a little olive oil and add salt and pepper plus some nice fresh green herbs like marjoram, dill or basil. Here comes the trick. On the shelf just below you place a small skillet of water you have brought to a boil. Close the door and give it 8 to at the most 10 minutes. Remove and serve alongside some nice fresh green cooked broccoli or asparagus and you will get raves.



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