

Summer Lunch Recipes

Tomato Pie

4 large tomatoes, peeled and chopped
10 fresh large basil leaves chopped
1/4 cup finely chopped green onions
1/2 cup grated sharp cheddar cheese
1/2 cup grated mozzarella cheese
1/2 cup mayonnaise
1/2 cup sour cream
salt and pepper
1 9" pre-baked deep dish pie shell

Lightly sprinkle tomatoes with salt and place in a colander to drain for at least 15 minutes. Combine grated cheeses, mayonnaise and sour cream. Mix tomatoes, basil and onions and spread in the bottom of the pre-baked piecrust. Spread cheese mixture on top. Bake for 30 minutes or until lightly browned and bubbly. Let set 15-20 minutes before serving.

Mandarin Salad Dressing

1/4 olive oil
2 T red wine vinegar
2 T sugar
1/2 tsp salt
a dash of Tabasco pepper sauce
1 T chopped fresh parsley

Mix all ingredients together. I think it is best to make this ahead of time to allow the flavors to come together and fully get the sugar dissolved. Shake well before using. Serve immediately after dressing the salad.

Candied Almonds In a dry skillet place 3 T sugar and heat over medium heat. As soon as you see any of the sugar melting add in 1/2 cup sliced almonds. The sugar will turn to syrup and coat the almonds. As soon as you see the slightest color change on the almonds- remove from heat. The almonds will continue cooking and it is very easy to burn them. Can be made before hand. Keep in an airtight container.

Toss mixed greens with dressing, a regular sized can of drained mandarin oranges and the candied almonds.

Miniature Cherry Cheesecakes

1 8 ounce package of cream cheese
1 egg
1 teaspoon vanilla
1/4 cup sugar
1 cup ground pecans
1/3 of a stick butter melted
3 T sugar
1 can cherry pie filling

Spray pan with nonstick spray. Blend cream cheese, egg, 1/4 cup sugar and vanilla. Set aside. Mix ground nuts with butter and 3 tablespoons sugar. Divide the nut mixture between 12 cups, press in bottom and up sides. Fill cups evenly with cream cheese mixture. Bake about 14 minutes at 375 degrees. Let cool on rack about 20 minutes and then remove from pan. Place cherries on top. Refrigerate until ready to serve. Makes 12 mini cheesecakes. Freezes well without cherries.