

Chef's Joe's Recipes!

Cold Watermelon and Blueberry Soup

Ingredients

- 3 cups seeded chunks of watermelon
- Fresh lemon juice
- Salt
- 1 cup blueberries
- 1 Tbsp light brown sugar
- 1 ounce orange juice
- 1/2 pound watermelon seeded and cut into bite size pieces
- 4 mint sprigs

Directions

Puree the watermelon chunks and pour mixture in a bowl. Add lemon juice to taste and a pinch of salt and refrigerate, covered. Toss the blueberries with the brown sugar and the orange juice, cover, and refrigerate for 1 hour. When it is time to serve, add the blueberries and watermelon pieces to the pureed watermelon. Garnish with a mint sprig and serve.

*If the watermelon is not very sweet, you can add a little more brown sugar.

Peach Pancakes

Dry ingredients

- 3 cups flour
- 1½ teaspoon salt
- 3 oz sugar
- 1 1/2 teaspoon baking soda
- 1 tablespoon baking powder

Wet ingredients

- 1½ pints buttermilk
- 3 eggs lightly beaten
- 1½ oz melted butter
- 4 peaches peeled, pitted and diced,

Directions

Sift together dry ingredients in a separate bowl. Mix wet ingredients together. Add the wet ingredients to the dry. Stir with a wooden spoon to combine. At the very end add the diced peaches and stir gently. Drop the batter onto an oiled griddle and cook just until the underside starts to brown and bubbles appear, flip and cook a few more minutes. Serve with favorite syrup and toppings.

Crostini with Bruschetta

This is a very simple and delicious recipe that is the wonderful in the summertime that showcases fresh local tomatoes and basil. Also perfect for neighborhood gatherings...

Ingredients

- Fresh baguette
- Garlic (for rub)
- Olive oil (for rub)
- Fresh mozzarella
- 10 oz Roma tomatoes (or favorite variety) diced
- 1 oz olive oil
- ½ oz balsamic vinegar
- 1 oz Parmesan cheese
- 1 oz basil chiffonade (basil leaves sliced in thin strips)

Directions

Take a fresh baguette a slice in ½" slices, rub with garlic and olive oil then toast in a 425° oven for about five minutes depending on crispness desired. Slice fresh mozzarella in ¼" slices and place on crostini and then top with bruschetta mixture.

More from Chef Joe!

Israeli Couscous

Ingredients

- 1 cup Israeli couscous
- 1 Tbsp corn oil
- 1 large shallot minced
- ½ c diced peppers
- 2 garlic cloves diced
- 2 tabs butter
- 1 cup chicken stock
- ½ cup chopped parsley
- ½ cup chopped basil
- 1 tsp kosher salt-pepper

Directions

Soak the couscous in 4 cups of water for 10 minutes, drain and rinse. Heat oil, add shallot, peppers and garlic and cook until soft, about 1-2 min. Stir in the couscous, then the butter, and cook, stirring, for about one minute, until all the couscous grains are well coated with butter. Add the stock, stirring constantly so that the couscous does not stick to the bottom of the skillet, and bring to a boil. Turn the heat to medium-low and cook, uncovered, until the couscous completely absorbs all the liquid, this should take 5 minutes. Turn off the heat and add the parsley and basil. Sprinkle with salt and pepper.

Stuffed Zucchini

Ingredients

- 4 long zucchini, washed
- 3 tabs olive oil
- 1 small onion, diced
- 8 ounces sausage
- 3 cloves garlic
- 1 small tomato diced
- Splash of red wine
- ¾ cup bread crumbs
- ½ cup grated parmesan cheese
- 1 egg beaten
- 2 tsp chopped fresh basil
- ½ cup chicken broth

Directions

Split each zucchini in half length-wise. Use a melon baller to scoop out inside of flesh, dice up the scooped out zucchini. Sauté the diced onion, add the sausage, and garlic and cook 4-5 minutes. Add the diced zucchini, tomatoes, and wine. Cook for 10 minutes longer. Remove from heat place in bowl. Add breadcrumbs, cheese, egg, basil and salt and pepper. Fill the zucchini boats with the sausage mixture, place in pan with broth, drizzle a little olive oil on top. Cover with foil and bake for 30 minutes at 350.

Quick Tip! Snip fresh herbs with kitchen scissors. The herbs will be light and fluffy, not bruised and wet as they often get when chopped with a knife.

Scuppernong Ice

- 2 1/2 gallons Scuppernong grapes
- Water
- Sugar
- Lemon juice

Stem, wash, and mash grapes. Strain and reserve juice. Put hulls and pulp in a kettle with a little water; bring to a boil and simmer for about 20 minutes, adding a little more water if necessary to prevent scorching. Remove from heat and strain through a strainer or jelly bag. Add juice to the reserved juice. Sweeten with sugar to your taste and add a little lemon juice. Put in an ice cream freezer and freeze as you would ice cream.

Fettuccini with Sweet Peppers & Pinenuts

- 1 (16-ounce) package uncooked fettuccini pasta
- 1/3 cup extra-virgin olive oil
- 4 large cloves garlic, coarsely chopped
- 1 large sweet yellow bell pepper, cored, seeded and julienned
- 1 large sweet red bell pepper, cored, seeded and julienned
- 1 large sweet orange bell pepper, cored, seeded and julienned
- 1/2 cup pine nuts
- 1/2 cup fresh parsley or basil leaves, chopped
- 1/2 cup Kalamata olives, pitted and halved
- 1/4 cup capers, drained
- 1 tablespoon coarse salt or coarse sea salt
- 1 tablespoon freshly-ground black pepper or to taste

Cook pasta according to package directions: drain and return to pan to keep warm. Learn How To Cook Pasta Properly.

In a large, heavy skillet heat the olive oil. Add garlic and bell peppers (yellow, red & orange), and cook for 10 minutes, stirring continuously. Add pine nuts and cook approximately 4 minutes or until they turn golden brown. Gradually stir in basil or parsley. Add olives and capers and heat. Add salt and pepper to taste.

In a serving bowl, toss the sauce mixture with prepared pasta.

Makes 4 to 6 servings.