

Southern Cooking

FROM THE SOUTH'S MOST TRUSTED KITCHEN

Savor the Flavors of Late Summer

Save time and money with these fast and farm-fresh recipes from **Caroline Wright**, author of *Twenty-Dollar, Twenty-Minute Meals*

PROP STYLING: BUFFY HARGETT; FOOD STYLING: MARIAN COOPER CAIRNS/ARTISTPRO.COM



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PASTA WITH BURST TOMATOES AND MASCARPONE

MAKES 6 SERVINGS
HANDS-ON 15 MIN. TOTAL 15 MIN.

Blister and burst tomatoes under the broiler to hide imperfections and concentrate flavor. Use extras to fill omelets or sandwiches.

- 1 (24-oz.) package frozen cheese-filled ravioli
- 3 pt. assorted grape tomatoes
- 1 large tomato, chopped
- 2 garlic cloves, chopped
- 2 Tbsp. olive oil
- 1/4 cup butter, cubed
- 1 Tbsp. fresh lemon juice
- 3/4 tsp. kosher salt
- 1/4 tsp. freshly ground black pepper
- 1/2 cup torn assorted fresh herbs (such as parsley and basil)
- 1 (8-oz.) container mascarpone cheese

1. **Prepare** pasta according to package directions.
2. **Meanwhile**, preheat broiler with oven rack 4 to 5 inches from heat. Stir together tomatoes, garlic, and olive oil in a 15- x 10-inch jelly-roll pan. Broil 5 to 8 minutes or until tomatoes are charred, stirring halfway through.

3. **Transfer** tomato mixture to a large bowl. Stir in butter, next 3 ingredients, and 1/4 cup fresh herbs. Spoon over hot cooked ravioli; dollop with cheese. Sprinkle with remaining 1/4 cup fresh herbs. Serve immediately.

Note: We tested with Celentano Cheese Ravioli.

MELON AND CRISPY PROSCIUTTO SALAD

MAKES 4 SERVINGS
HANDS-ON 20 MIN. TOTAL 20 MIN.

Build the base of this sweet, salty, and crunchy salad with any melon.



- 1 (4-oz.) package prosciutto
- 6 Tbsp. chopped fresh mint
- 2 Tbsp. olive oil
- 3 Tbsp. white wine vinegar
- 3 Tbsp. honey
- 3/4 tsp. kosher salt
- 1/2 tsp. freshly ground pepper
- 10 cups loosely packed baby greens (such as arugula)
- 1/2 honeydew melon, peeled, seeded, and coarsely chopped (about 6 cups)
- 1 (4-oz.) package feta cheese, crumbled
- 1/2 cup pistachios, coarsely chopped

1. **Arrange** half of prosciutto on a paper towel-lined microwave-safe plate; cover with a paper towel. Microwave at HIGH 2 minutes or until crisp. Repeat procedure with remaining prosciutto. Break prosciutto into large pieces.
2. **Whisk** together mint and next 5 ingredients.
3. **Toss** greens and chopped melon with vinaigrette, and top with cooked prosciutto, crumbled feta cheese, and chopped pistachios.

CHICKEN-VEGETABLE KABOBS WITH WHITE BBQ SAUCE

MAKES 4 SERVINGS
HANDS-ON 25 MIN. TOTAL 50 MIN., INCLUDING SOAKING SKEWERS

Swap new veggies to transform the meal. Go Mediterranean with cauliflower florets and eggplant.

- 4 (12-inch) wooden skewers
- 1 Tbsp. coarsely chopped fresh rosemary
- 2 Tbsp. olive oil

- 2 garlic cloves, minced
- 1/2 tsp. kosher salt
- 1/2 tsp. loosely packed orange zest
- 1/2 tsp. ancho chile powder
- 1/2 tsp. freshly ground black pepper
- 6 skinned and boned chicken thighs (about 1 lb.), cut into 1 1/2-inch pieces

- 1 small zucchini, cut into 1 1/2-inch pieces
 - 1 small summer squash, cut into 1 1/2-inch pieces
 - 1 red bell pepper, cut into 1 1/2-inch pieces
- White BBQ Sauce

1. **Soak** wooden skewers in water 30 minutes. Preheat grill to 350° to 400° (medium-high) heat.

- Whisk together rosemary and next 6 ingredients in a bowl. Add chicken and next 3 ingredients; toss to coat. Thread chicken and vegetables alternately onto skewers; discard marinade.
2. **Grill** kabobs, covered with grill lid, 12 to 14 minutes or until chicken is done, turning occasionally. Let stand 5 minutes; serve with sauce.

White BBQ Sauce

Stir together 3/4 cup mayonnaise; 2 Tbsp. white wine vinegar; 1 garlic clove, pressed; 1 1/2 tsp. coarsely ground black pepper; 1 1/2 tsp. spicy brown mustard; 1 tsp. prepared horseradish; 1/2 tsp. sugar; and 1/2 tsp. table salt. Refrigerate up to 1 week. MAKES about 1 cup



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TIMELY TIP: SAVING MONEY IS IN SEASON

"Eating seasonally is the best way to eat well within a budget," says author Caroline Wright. "Produce that's in season is not only tastiest but also cheapest." Her new book conquers weeknight meals with quick, budget-friendly recipes.

SKILLET KALE PIZZA

MAKES 4 SERVINGS HANDS-ON 20 MIN. TOTAL 1 HOUR, 40 MIN.

- 1 lb. bakery pizza dough
- Vegetable cooking spray
- $\frac{1}{2}$ cup sliced red onion
- 1 garlic clove, sliced
- 2 Tbsp. olive oil, divided
- 4 cups firmly packed coarsely chopped kale
- 1 tsp. chopped fresh rosemary
- 1 Tbsp. red wine vinegar
- 2 tsp. plain yellow cornmeal
- $\frac{1}{2}$ cup crumbled blue cheese
- $\frac{1}{2}$ cup (2 oz.) shredded fontina cheese
- $\frac{1}{4}$ tsp. dried crushed red pepper

1. Place dough in a large bowl coated with cooking spray; lightly coat dough with cooking spray. Cover with a clean cloth, and let rise in a warm place (85°), free from drafts, 1 hour.

2. Roll dough to a 14-inch circle on a lightly floured surface; cover with plastic wrap.

3. Preheat oven to 450°. Cook onion and garlic in 1 Tbsp. hot oil in a 12-inch cast-iron skillet over medium-high heat, stirring often, 2 minutes or until onion is tender. Add kale and rosemary. Cook, stirring constantly, 2 minutes or just until wilted. Stir in vinegar. Add salt to taste. Transfer to a bowl.

4. Wipe skillet clean. Reduce heat to medium. Coat skillet with 2 tsp. oil; sprinkle with cornmeal. Arrange dough in skillet, gently stretching edges to cover bottom and sides of skillet. Cook over medium heat 2 minutes. Remove from heat. Top with kale mixture and cheeses. Brush edges with remaining 1 tsp. oil.

5. Bake at 450° for 12 to 15 minutes or until crust is golden. Sprinkle with red pepper.



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ZUCCHINI FRITTERS WITH HERB-AND- MOZZARELLA SALAD

MAKES 4 SERVINGS HANDS-ON
25 MIN. **TOTAL** 25 MIN.

Squeezing the zucchini in paper towels helps remove excess water for a crisp, latke-like crust.

- 1/2 cup finely crumbled cornbread
- 1/4 cup all-purpose flour
- 2 tsp. loosely packed lemon zest
- 1 tsp. kosher salt
- 3/4 tsp. baking powder
- 1/2 tsp. black pepper
- 1 large egg, lightly beaten
- 3 medium zucchini (about 1 1/2 lb.), coarsely shredded
- 1/2 cup peanut oil
- 1 Tbsp. olive oil
- 1 Tbsp. drained capers
- 1 Tbsp. fresh lemon juice
- 1 (8-oz.) tub fresh small mozzarella cheese balls, drained

1/2 cup coarsely chopped assorted fresh herbs (such as parsley, basil, and mint)

- 1. Stir** together first 7 ingredients in a medium bowl. Place one-third of zucchini on two layers of paper towels, and squeeze out excess liquid. Repeat with remaining zucchini, discarding paper towels after each use.
- 2. Heat** peanut oil in a large nonstick skillet over medium heat. Stir together zucchini and cornbread mixture.
- 3. Drop** 4 to 5 firmly packed 1/4 cupfuls zucchini mixture into hot oil; press lightly to flatten. Cook 3 to 4 minutes on each side or until golden brown. Drain on a wire rack over paper towels. Repeat with remaining zucchini mixture.
- 4. Stir** together olive oil and next 2 ingredients; toss with mozzarella and herbs. Top fritters with herb salad before serving.



MAQUE CHOUX SOUP

MAKES 6 CUPS HANDS-ON 40 MIN. **TOTAL** 40 MIN.

Run a knife along just-cut cobs to catch sweet corn milk in a bowl. It'll add flavor and creamy texture.

- 3 cups fresh corn kernels (about 6 ears)
 - 1 medium-size orange bell pepper, chopped
 - 1/4 tsp. ground cumin
 - 1/4 tsp. ground coriander
 - 1 (32-oz.) container chicken broth
 - 3/4 tsp. kosher salt
 - 1/2 tsp. freshly ground black pepper
 - 1/2 cup sour cream
 - 3 Tbsp. plain white cornmeal
- Toppings:** cooked bacon, fresh flat-leaf parsley leaves, fresh lime juice

- 1. Stir** together first 2 ingredients. Place a large cast-iron skillet over medium-high heat until hot. Add

half of corn mixture; cook, stirring constantly, 4 minutes or until vegetables begin to char. Transfer mixture to a 3-qt. saucepan. Add remaining corn mixture to skillet; cook, stirring constantly, 4 minutes or until vegetables begin to char. Stir in cumin and coriander; cook, stirring constantly, 2 to 3 minutes or until fragrant.

2. Add 2 cups broth to corn mixture in saucepan, and process with a handheld blender 1 to 2 minutes or until slightly smooth. Add remaining corn mixture and 2 cups broth to saucepan; bring to a light boil over medium heat. Reduce heat to medium-low, and simmer, stirring often, 5 minutes. Stir in salt and pepper.

3. Whisk together sour cream and cornmeal in a heatproof bowl. Whisk in 1/2 cup hot soup. Add sour cream mixture to soup. Simmer, stirring occasionally, 5 minutes or until thickened. 