



LINGUINE WITH TOMATOES AND BASIL

We first had this uncooked pasta sauce when we were guests in a beautiful home on Sardinia. Such a recipe could only be the result of hot, lazy days and abundant ripe tomatoes and basil. The heat of the pasta warms and brings out the flavors of the sauce in a wonderfully subtle way. Delicious and easy.

- 4 ripe large tomatoes, cut into ½-inch cubes
- 1 pound Brie cheese, rind removed, torn into irregular pieces
- 1 cup cleaned fresh basil leaves, cut into strips
- 3 garlic cloves, peeled and finely minced
- 1 cup plus 1 tablespoon best-quality olive oil
- 2½ teaspoons salt
- ½ teaspoon freshly ground black pepper
- 1½ pounds linguine
- freshly grated imported Parmesan cheese (optional)

1. Combine tomatoes, Brie, basil, garlic, 1 cup olive oil, ½ teaspoon salt and the pepper in a large serving bowl. Prepare at least 2 hours before serving and set aside, covered, at room temperature.

2. Bring 6 quarts water to a boil in a large pot. Add 1 tablespoon olive oil and remaining salt. Add the linguine and boil until tender but still firm, 8 to 10 minutes.

3. Drain pasta and immediately toss with the tomato sauce. Serve at once, passing the peppermill, and grated Parmesan cheese if you like.

4 to 6 portions

CONCERT IN THE PARK PICNIC

Salmon Mousse with
Black bread toasts

Veal Roll

Asparagus with
Blueberry Vinaigrette

Spicy Sesame Noodles

Assorted cheeses,
Fresh fruit

Chocolate Mousse and
cookies

SPICY SESAME NOODLES

Our unorthodox but delicious version of a Chinese classic. Use plenty of chili oil.

- 2 tablespoons salt
- 1 pound thin linguine or other thin pasta
- ¼ cup peanut oil
- 2 cups Sesame Mayonnaise (see page 145)
- Szechuan hot chili oil*
- 8 scallions (green onions), trimmed, cleaned and cut diagonally into ½-inch pieces
- blanched asparagus tips, broccoli or snow peas (for garnish)

1. Bring 4 quarts of water to a full boil in a large pot, stir in salt, drop in the linguine, and cook until tender but not mushy. Drain, toss in a mixing bowl with the peanut oil, and let cool to room temperature.

Chicken Breasts Primavera

A delicious balance of hot lemon and herbed breast of chicken surrounded by crispy romaine greens and topped with a warm, chunky tomato sauce.

- 6 medium-sized ripe tomatoes
- 1 small purple onion, peeled, cut in half then lengthwise into slivers
- 3 cloves of garlic, peeled and minced
- 1 3/4 cups olive oil
- 1 teaspoon salt
- 2 teaspoons coarse black pepper
- 1/2 cup plus 2 tablespoons fresh lemon juice
- 1 teaspoon granulated sugar
- 1 head romaine lettuce, tough outer leaves removed, well washed
- 1 bunch watercress, tough stems removed, well washed
- 1 small bunch fresh spinach (1/2 pound), stems removed, well washed
- 4 boned and skinned whole chicken breasts (1/2 pound each)
- 1 tablespoon chopped fresh rosemary or 1 teaspoon dried rosemary, crumbled
- 2 tablespoons chopped fresh parsley

OK to skip the
spinach, parsley,
watercress, add
unnecessary complexity
reduce olive oil
to about 1 cup.

1. Cut tops off tomatoes. Gently remove seeds and inside pulp. Put into a strainer set over a saucepan; press with back of a spoon to extract the juice.
 2. Cut rest of tomato into 1/4-inch dice and add to saucepan.
 3. Add onion, garlic, 1 1/2 cups olive oil, salt, 1 teaspoon pepper, 2 tablespoons lemon juice and sugar to saucepan. Stir with tomatoes, then let rest in a warm place for 4 to 6 hours, allowing flavors to blend.
 4. Tear romaine lettuce into bite-sized pieces, combine with watercress, wrap in a damp towel and place in refrigerator crisper until needed.
 5. Stack spinach leaves, 6 at a time, and roll diagonally. Slice on the diagonal into 1/8-inch-wide slivers. Reserve in a damp towel in crisper.
 6. Place chicken breasts between sheets of parchment or waxed paper and pound with a wooden mallet or rolling pin until flat. Cut each in half along center seam.
 7. Line a 11"x17"x1" cookie sheet with aluminum foil. Place chicken breasts on sheet. Drizzle with remaining olive oil and lemon juice; add rosemary and remaining black pepper. Marinate for 1 hour.
 8. To serve, lay out 8 dinner-size plates. Arrange the romaine and watercress in center of each plate. Top each with 1/4 cup tomato sauce.
 9. Drain marinade. Preheat broiler; place chicken 3 to 4 inches from flame. Broil 4 to 5 minutes, until chicken is tender. Do not overcook.
 10. Place a hot chicken breast on top of each salad. Divide spinach evenly on top of each chicken breast (about 1/4 cup each) and top with remaining tomato sauce. Sprinkle with chopped parsley and serve immediately.
- Serves 8

Serves: 6
Ingredients:

1 cup Biscuit mix
¼ cup water
1 T. Butter

Mix and pat into a 9" pie pan

4-5 medium toamtoes sliced ½" thick or into wedges
1 C. shredded cheddar cheese
1 cup cooked bacon, or leftover pork

Layer into pie pan

½ c. Mayo
¼ cup or so finely chopped onions
2 T. basil or parsley chopped

Spread Mayo mixture on top

Bake at 350 for 30 mim in lower part of the oven

Tomato Pie

Recipe #2

(Pat's most favorite)

Cooking time: 30-35 minutes

"This is a wonderful recipe," Linda Hamrick Levy says. "I have had people from all over the world say it was the best thing they have ever eaten. They have even offered to pay me for the recipe. Of course, I just gave it to them."

This pie is equally good served hot or at room temperature.

- 1 (9-inch) pie shell (or a frozen deep-dish crust)
- 3 to 4 large green or red tomatoes, peeled and thickly sliced
- 1 Salt and pepper
- 1 tablespoon fresh chopped chives
- 1 tablespoon fresh chopped basil
- 12 slices cooked bacon, crumbled, or 1 (3-ounce) package grilled bacon bits
- ¾ cup Hellmann's mayonnaise
- 1 cup grated cheddar cheese

Pre-bake crust according to package directions and let cool completely.

Preheat oven to 350 degrees.

Fill the baked pie shell with tomatoes. Sprinkle with salt and pepper. Top with chives, basil and bacon.

In a bowl, mix mayonnaise and cheese. Spread over tomatoes.

Bake for 30 to 35 minutes or until lightly browned.

Per serving: 376 calories (percent of calories from fat, 77), 9 grams protein, 14 grams carbohydrates, 1 gram fiber, 33 grams fat, 30 milligrams cholesterol, 511 milligrams sodium.