



GOODTASTE'S GREATEST:
**SUMMERTIME
RECIPES**

A Special Anniversary Collection of Favorite Recipes
for Our Viewers & Readers



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15 years sure did fly by! A decade and a half after launching Goodtaste, it's still a joy and an honor for me to highlight the foodways of Texas, from innovative restaurateurs to the local ingredients we all know and love (Hatch chiles, anyone?). I've interviewed hurricane survivors, talked to Texas transplants, got my hands dirty with farmers and cooks, and reminisced with born-and-raised locals. All of us have one thing in common: We believe Texas has the best food in the country!

Texas food is a little bit spicy, a little bit sweet, and always very flavorful. We take inspiration from the melting pot of cultures represented in our state, from dining on Mexican classics like Chile Rellenos to dumping Creole Old Bay seasoning on, well, everything. And we're located in the South, so of course we're going to take a heavy hand with butter (don't miss the Brown Butter Toasts or Campfire Bars), along with southern hospitality.

In honor of this milestone anniversary, my team developed this exclusive cookbook with our top 25 Goodtaste-original recipes from the past 15 years. Organized by meal, you'll find recipes to take you from day to night. Mix and match them to build a dinner party menu, or take your time working through them one by one. This booklet is printable, so you can keep it close to your kitchen and ready to inspire whenever you're in a pinch!

Thanks for joining me on this 15-year journey. We have so much more in store for you!

Tanji

TOMATO AND WHITE CHEDDAR TART

Puff pastry is one of our favorite store-bought shortcuts. The delicate, flaky dough can be found in your grocery freezer aisle and makes this elegant savory tart a weeknight possibility. Serve it as a light dinner with a simple green salad on the side, or cut into smaller wedges and arrange it on a platter for an easy party bite. Feel free to play around with different shapes, sizes, and colors of tomatoes on your tart. The most important step is to let the tomato slices drain on paper towels and pat them dry before arranging over the pastry. If there is too much moisture, then the bottom of your tart will get soggy.

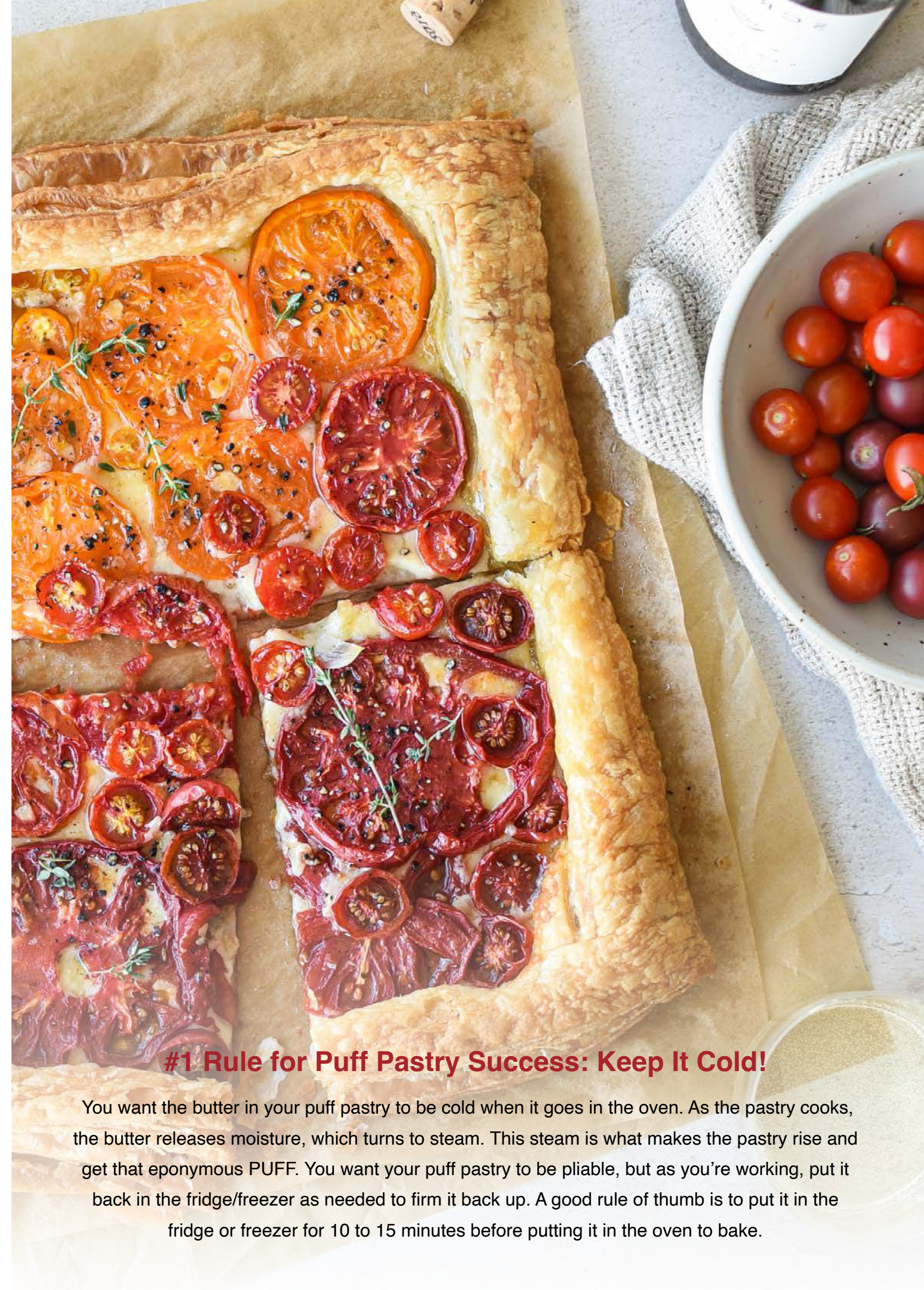
INGREDIENTS

- 1 pound ripe heirloom tomatoes, about 3 medium
- Kosher salt and freshly ground black pepper
- One 14-ounce package frozen puff pastry (preferably Dufour brand), thawed in the fridge overnight (see Note)
- $\frac{3}{4}$ cup shredded white cheddar cheese
- 1 large garlic clove, very thinly sliced
- 2 Tablespoons extra-virgin olive oil
- Wildflower honey, for drizzling
- Fresh thyme leaves and flaky sea salt, for garnish

INSTRUCTIONS

1. Preheat oven to 375°F. Line a large plate with paper towels. Slice the tomatoes $\frac{1}{4}$ -inch thick, or in half if using cherry tomatoes, and arrange in a single layer on the paper towel-lined plate. Sprinkle with salt and let drain.
2. Meanwhile, on a lightly floured sheet of parchment paper, gently roll out the puff pastry to a 15-by-10-inch rectangle. Using a paring knife, gently score a 1-inch border around the pastry. Do not cut through the dough. Using a fork, prick the puff pastry all over within the 1-inch border. Transfer the pastry on the parchment paper to a rimmed baking sheet.
3. Sprinkle the cheese all over the puff pastry, leaving a 1-inch border. Scatter the sliced garlic over the cheese. Pat the tomatoes dry with a paper towel and then arrange on top of the cheese—it's okay if they overlap slightly. Brush the tart all over with the olive oil and season the tomatoes with salt and pepper. Bake the tart for about 35 minutes, or until the puff pastry is golden brown and puffed around the edges. Let cool for 10 minutes.
4. Drizzle the puff pastry with honey and garnish with fresh thyme leaves and flaky sea salt. Cut into 8 wedges and serve.

NOTE: If you don't have time to thaw the puff pastry overnight, cover it with plastic wrap and let sit at room temperature for 30 minutes. It should be pliable, but hold its shape. If the pastry gets too soft while you're working with it, return to the freezer for 10 minutes.



#1 Rule for Puff Pastry Success: Keep It Cold!

You want the butter in your puff pastry to be cold when it goes in the oven. As the pastry cooks, the butter releases moisture, which turns to steam. This steam is what makes the pastry rise and get that eponymous PUFF. You want your puff pastry to be pliable, but as you're working, put it back in the fridge/freezer as needed to firm it back up. A good rule of thumb is to put it in the fridge or freezer for 10 to 15 minutes before putting it in the oven to bake.



BAKED SPICY CORN AND CHICKEN DIP

We're big fans of elote here in Texas, and this creamy dip hits all the same notes. Sweet late-summer corn mingles with spicy serrano peppers, gooey cheese, fresh lime, cilantro, and chicken in this loaded baked dip. We like to serve it up in a sturdy cast-iron skillet because it keeps the dip warm longer, but you can also use a baking dish if you don't have an ovenproof pan.

INGREDIENTS

- 2 Tablespoons unsalted butter
- 3 cups thawed frozen or fresh corn kernels (from about 4 cobs)
- 5 scallions, thinly sliced, plus more for garnish
- 3 large garlic cloves, minced
- 2 serrano peppers, thinly sliced, plus more for garnish
- 1 teaspoon freshly grated lime zest, plus 2 Tablespoons fresh lime juice (plus lime wedges for serving)
- 8 ounces pepper jack cheese shredded
- 4 ounces sharp white cheddar cheese, shredded
- 4 ounces crumbled feta cheese
- One 8-ounce block cream cheese, softened
- 1 cup mayonnaise
- 2 cups diced rotisserie chicken
- ½ cup finely chopped cilantro, plus small leaves for garnish
- Kosher salt and pepper
- Corn chips and crudités, for serving

INSTRUCTIONS

1. In a 10-inch cast-iron skillet, melt the butter. Add the corn, scallions, garlic, and sliced serranos and cook over moderate heat, stirring occasionally, until tender, 5 to 7 minutes. Add the lime zest and juice and season with salt and pepper. Remove the skillet from the heat and let cool.
2. Preheat the oven to 350°F. In a large bowl, combine the pepper jack, cheddar, and feta cheese. Transfer ½ cup of the cheese mixture to a small bowl and set aside.
3. To the large bowl, add the cream cheese and mayo and stir to combine. Fold in the chicken, cilantro, and the cooled corn mixture. Season with salt and pepper.
4. Scrape the dip back into the cast-iron skillet. Scatter the reserved ½ cup of cheese over the top and bake the dip for about 30 minutes, or until bubbling and golden brown on top. Serve with corn chips, cut-up vegetables, and lime wedges for squeezing.

MAKE AHEAD: The dip can be assembled and refrigerated overnight. Let sit at room temperature for 30 minutes before baking.

WHIPPED FETA DIP WITH BURST CHERRY TOMATOES

Who doesn't love the salty, sharp bite of feta? In this recipe, we transform the crumbly cheese into an airy, decadent dip with the help of a food processor and minimal ingredients. The result is a versatile spread that's delicious all on its own or gussied up with fresh herbs and gently cooked fruits or vegetables. Here, we top it with juicy, roasted cherry tomatoes, but this would also be phenomenal with sliced cherries and a bit of mint or toasted walnuts and a drizzle of honey—the possibilities are truly endless. The key to this dip's impeccable flavor is to use the best ingredients possible so the nuances of each shines through. Trust us: You will be making this one a lot!

Pro tip: If you have any leftovers, smear them on your morning toast and top with poached fruit, spread the dip on a platter and use it as the base for a crunchy salad, or dollop it on a roasted sweet potato and top with sautéed greens for a healthy lunch.

INGREDIENTS

Tomatoes

- 8 ounces cherry tomatoes
- 3 thyme sprigs, plus thyme leaves for garnish
- 3 large garlic cloves, thinly sliced
- One 2-inch lemon peel, plus freshly grated lemon zest for garnish
- $\frac{1}{3}$ cup olive oil
- Kosher salt and freshly ground black pepper

Dip

- 8 ounces feta cheese, preferably in a block (see Notes)
- $\frac{1}{4}$ cup full-fat Greek yogurt
- 2 Tablespoons fresh lemon juice
- $\frac{1}{4}$ cup extra-virgin olive oil
- Kosher salt and freshly ground black pepper
- Flaky sea salt, for sprinkling
- Crusty bread or crackers, for serving

INSTRUCTIONS

Prepare the tomatoes:

1. Preheat oven to 350°F. In a small baking dish, combine the tomatoes, thyme sprigs, garlic, lemon peel, and olive oil. Season with salt and pepper. Roast the tomatoes until fragrant and the skin is beginning to burst, about 30 minutes. Let cool completely.

Meanwhile, make the dip:

1. In the bowl of a food processor, crumble the feta cheese. Add the yogurt and lemon juice. While the motor is running, slowly stream in the olive oil, pausing as needed to scrape down the sides of the bowl, until the mixture is thick and creamy. Season with salt and pepper. Scrape the feta dip into a bowl and refrigerate until ready to use.
2. To serve, dollop the feta dip onto a small plate. Using the back of your spoon, spread the dip in an even layer and create a well in the middle. Spoon the room-temperature tomatoes over the top and drizzle with some of the flavored olive oil. Garnish with fresh thyme leaves and freshly grated lemon zest and sprinkle with flaky sea salt and more black pepper. Serve right away with crusty bread and crackers for dipping.



NOTES: If possible, choose a block of feta cheese that is packed in brine. The brine keeps the cheese moist, which yields a creamier dip. Pre-crumbled feta cheese tends to be dry and chalky and will yield a less cohesive mixture.

The feta dip can be refrigerated overnight. Let sit at room temperature for 15 to 20 minutes to soften slightly before using.

GREEN GODDESS GRAND AIOLI

Whether you're looking for a showstopping party bite or an effortless grazing dinner on a steamy summer night, this classic Provençal meal is one of our favorites. The silky, rather garlicky mayonnaise is blended with a mix of tender green herbs and a dab of anchovy paste for a green goddess-inspired dipping sauce. Serve it with a platter of vibrant peak-season produce, steamed room-temperature seafood like mussels or plump shrimp, and a few ever-so-undercooked hard-boiled eggs. Lay the whole spread out on the table with some good crusty bread and a chilled bottle (or two) of white wine, and you'll be summering as the French do!

INGREDIENTS

Aioli

- 1 cup loosely packed mixed herbs (such as tarragon, dill, parsley, basil, and mint)
- 2 large egg yolks (see Notes)
- 2 Tablespoons lemon juice
- 1 teaspoon Dijon mustard
- 1 teaspoon anchovy paste or 1 jarred anchovy fillet
- 1 garlic clove, finely grated
- ½ cup neutral oil (such as vegetable or grapeseed)
- ½ cup olive oil
- Kosher salt and freshly ground black pepper

INSTRUCTIONS

1. In a blender, puree the herbs, egg yolks, lemon juice, mustard, anchovy paste, and garlic until almost smooth, scraping down the sides as needed.
2. With the blender running, slowly stream in both oils until the aioli is thick and smooth. Season with salt and pepper. Scrape the aioli into a small bowl, cover with plastic wrap, and refrigerate while you prepare your dippers.
3. On a large platter, arrange cut-up raw and blanched vegetables, halved hard-boiled eggs, and cooked seafood around the bowl of aioli. Serve at room temperature.

NOTES: If you are concerned about the raw egg yolks in the aioli, pasteurized eggs are a safer alternative. Or you can skip the eggs and oils altogether and use store-bought mayonnaise. In a food processor, puree the herbs, lemon juice, mustard, anchovy paste, and garlic with 1 cup of mayonnaise until smooth.

For the perfect hard-boiled egg, bring a medium pot of water to a steady boil. Gently lower in 4 to 6 large eggs and cook for 10 minutes over moderately-high heat. Transfer to an ice bath and let cool for 2 minutes. Drain and peel while still warm.

Dippers (for serving)

- Chilled vegetables (such as blanched green beans, blanched asparagus, radishes, cucumber spears, carrot sticks, gem lettuces, cherry tomatoes, and boiled fingerling potatoes)
- Steamed tail-on jumbo shrimp and/or mussels
- Halved hard-boiled eggs (see Notes)

Other Uses for This Green Goddess Aioli

1. Smear on a grilled turkey or veggie burger.
2. Spoon over crab cakes or grilled fish.
3. Rub on a chicken before grilling/roasting.
4. Stir into cooked rice for a green goddess rice.
5. Use as a dip for grilled chicken wings.



WATERMELON AND HALIBUT CEVICHE

Watermelon is the star in this refreshing summer ceviche. Make this dish while the fruit is at its peak and bursting with flavor—the sweetness mellows out the intense acidity from the lime juice. If you're sensitive to heat, add the serrano pepper sparingly.

INGREDIENTS

- 1 pound fresh skinless white fish, such as halibut or striped bass, cut into ½-inch cubes
- Juice of 5 limes (about 1 cup)
- Kosher salt and pepper
- 2 cups watermelon, cut into ½-inch cubes
- 1 Persian cucumber, cut into ½-inch cubes (about 1 cup)
- 1 small serrano pepper, stemmed and thinly sliced
- ¼ cup thinly sliced red onion
- ¼ cup freshly squeezed orange juice
- Cubed avocado, julienned radish, and small cilantro sprigs, for garnish
- Tortilla or plantain chips, for serving

INSTRUCTIONS

1. In a medium nonreactive bowl, combine the cubed fish with the lime juice and season with salt. Cover with plastic wrap and refrigerate until the fish is firm and opaque, 2 to 3 hours.
2. In a separate medium bowl, toss the watermelon with the cucumber, serrano, and red onion. Season lightly with salt and let sit for at least 20 minutes.
3. Drain the fish and discard the lime juice. Gently fold the fish and the orange juice into the watermelon mixture. Season with salt and pepper. Transfer to a serving bowl and garnish with avocado, radish, and cilantro. Serve right away with tortilla or plantain chips for scooping..



BLT FRITTATA

This colorful summer dish has everything you love about a classic BLT sandwich, but in the form of a custardy frittata. Just like a BLT, we firmly believe that this is a seasonal recipe, best made when tomatoes are juicy and at their peak in late summer and early fall. Salting and draining your tomatoes in advance will accentuate their sweetness and acidity and give you the best results in the oven. The key to perfecting a frittata is to always cook your fillings first—the crispy bacon and softened shallots will not cook any further after you add the eggs. Serve this frittata warm or at room temperature, for breakfast or as a light lunch. Leftovers (if you have any!) are also fantastic on a slice of good, hearty toast.

INGREDIENTS

- 2 ripe heirloom tomatoes, sliced ¼-inch thick
- Kosher salt and pepper
- 12 large eggs
- ½ cup full-fat sour cream
- ½ cup shredded mozzarella cheese
- ½ cup shredded white cheddar cheese
- ½ pound bacon (about 8 strips), chopped
- 2 Tablespoons unsalted butter
- 2 large shallots, thinly sliced
- 1½ cups baby arugula
- ½ cup torn basil leaves
- ½ cup multicolored cherry tomatoes, halved
- ½ teaspoon freshly grated lemon zest, plus 1 Tablespoon fresh lemon juice
- Extra-virgin olive oil, for drizzling
- Flaky sea salt, for sprinkling
- Toasted bread, for serving

INSTRUCTIONS

1. Preheat oven to 350°F. Line a rimmed baking sheet with paper towels. Arrange the sliced heirloom tomatoes on the prepared baking sheet and season with salt. Let drain while you prepare the frittata.
2. In a large bowl, whisk the eggs with the sour cream, both cheeses, 1 teaspoon of salt, and ¼ teaspoon of pepper.
3. In a cold 10-inch ovenproof skillet, add the bacon. Cook over moderately-low heat, stirring occasionally, until crispy and browned, about 10 minutes. Transfer one-quarter of the bacon to a paper towel-lined plate to drain and reserve for serving. Drain all but 1 tablespoon of the bacon fat.
4. In the skillet, melt the butter. Add the shallots and cook over moderate heat, stirring occasionally, until translucent, about 2 minutes. Add the egg mixture, stirring gently, until the eggs start to set and the bottom is lightly browned, about 5 minutes. Pat the tomatoes dry and arrange on top of the frittata.
5. Transfer the skillet to the oven and bake for about 25 minutes, or until the middle is just set. Let sit for at least 10 minutes.
6. Meanwhile, in a small bowl, toss the arugula with the basil, cherry tomatoes, lemon zest, lemon juice, and the reserved bacon. Season with salt and pepper.
7. Pile the salad on top of the frittata. Drizzle with olive oil and sprinkle with flaky sea salt. Cut into wedges and serve with crusty bread.





LEMON DUTCH BABY WITH ROASTED STRAWBERRIES

A Dutch baby is a big, fluffy pancake that can go sweet or savory, and it's excellent for breakfast, lunch, dinner, or even dessert. It's an airy, custardy canvas for whatever you have on hand. Plus, it comes together in little to no time. In this recipe, our Dutch baby is lightly sweetened and scented with fresh lemon zest, then topped with a homemade strawberry syrup with pops of sweet, roasted berries. Try this recipe as is, or use it as inspiration for whatever flavor combos you're craving! This recipe will serve two hungry people as the main dish or four people alongside other brunch dishes.

INGREDIENTS

- 3 large eggs, at room temperature
- ½ cup all-purpose flour
- ½ cup whole milk, at room temperature
- 1 teaspoon vanilla extract
- Zest of 1 lemon, plus more zest for garnish (optional)
- 7 Tablespoons granulated sugar
- Kosher salt
- 1 quart strawberries, hulled and halved (or quartered, if large)
- 3 thyme sprigs, plus fresh thyme leaves, for garnish
- 1 vanilla bean, split and scraped (optional)
- 4 Tablespoons unsalted butter (½ stick), plus more for serving

INSTRUCTIONS

1. Preheat oven to 350°F.
2. In a blender, combine the eggs, flour, milk, vanilla extract, lemon zest, 3 tablespoons of the sugar, and ¼ teaspoon of salt. Blend until very smooth and foamy, scraping down the sides as needed. Let sit at room temperature while you prepare the strawberries.
3. In a small baking dish, toss the strawberries with the thyme, vanilla bean (if using), and the remaining 4 tablespoons (¼ cup) of sugar. Roast for about 30 minutes, or until the berries are tender and juicy. Discard the thyme sprigs and vanilla bean and scrape the strawberries and their juices into a bowl for serving. The syrup will thicken as it cools.
4. Increase the oven temperature to 425°F and place a heavy 9- or 10-inch skillet (preferably cast iron) in the oven to preheat.
5. When you are ready to bake your Dutch baby, add the butter to the skillet and let it melt in the oven (keep an eye on the butter so that it doesn't burn). Carefully remove the skillet from the oven and pour in the batter. Return the pan to the oven and bake for 15 minutes, or until puffed and golden. Turn the oven off and let the Dutch baby sit in the oven for 5 minutes longer.
6. Carefully remove the skillet from the oven. Spoon some of the roasted strawberries and their syrup over the top of the Dutch baby and garnish with more lemon zest and fresh thyme leaves. Bring the skillet to the table, cut the pancake into wedges, and serve right away, passing more butter and roasted strawberries on the side.

WATERMELON MINT SMOOTHIE

This creamy smoothie is a great way to use up leftover watermelon throughout the summer. The key is to freeze the watermelon so it functions much like ice cubes. Here, we add some plain yogurt (you can use Greek or dairy-free yogurt, if you wish), honey, milk, fresh mint, and lime juice. While we have provided amounts below, you can adjust your ingredients to your taste and to the sweetness of your melon as summer progresses. Over time, this smoothie becomes an easy no-recipe breakfast that you can toss together in a matter of minutes.

INGREDIENTS

- 2 heaping cups frozen seedless watermelon chunks (see Note)
- 1 cup plain unsweetened yogurt
- 2 Tablespoons torn mint leaves, plus more for garnish (optional)
- Splash of milk (about 2 Tablespoons, plus more as needed)
- 1 Tablespoon honey or agave syrup
- 1 Tablespoon fresh lime juice
- Pinch of salt
- Small watermelon wedges for garnish (optional)

INSTRUCTIONS

1. In a blender, combine all of the ingredients and blend until smooth.
2. If your smoothie is thick, gradually add more milk.
3. Divide between two glasses and garnish with small watermelon wedges and more mint, if desired.
4. Serve right away.

NOTE: The best way to freeze your watermelon is to first cut it into cubes, removing any rind. Line a rimmed baking sheet or a large plate (depending on the size of your freezer) with parchment paper. Arrange the watermelon in an even layer and then freeze, at least 4 hours. Once frozen, transfer to a resealable plastic bag and store in the freezer.



Bonus: See the best way to cube a watermelon here!



GRILLED CHICKEN WITH BLUEBERRY BBQ SAUCE

Come summer, when the farmers market stands are overflowing with juicy berries, we're constantly looking for new ways to put them to use. This recipe uses blueberries to create a complex barbecue sauce that is savory, sweet, and tangy—it's an unexpected spin on the cookout staple. The homemade sauce is enriched with a touch of balsamic vinegar at the end, giving it incredible depth. Brush it on your favorite cut of chicken while it cooks away on the grill—the sauce caramelizes and gives your bird a dramatic, deep purple tint. For good measure, we also scatter a few more fresh berries over the top for serving.

INGREDIENTS

- 3 cups fresh or thawed frozen blueberries, plus more for serving
- ½ cup ketchup
- ¼ cup packed dark brown sugar
- ¼ cup cider vinegar
- 2 Tablespoons molasses
- 2 Tablespoons Worcestershire sauce
- 2 garlic cloves, minced or grated
- 2 teaspoons sweet or hot paprika
- ½ teaspoon ground ginger
- Pinch of cayenne
- A couple dashes of hot sauce
- Kosher salt and freshly ground black pepper
- 1 Tablespoon quality balsamic vinegar
- Canola or grapeseed oil, for brushing
- One 4-pound chicken halved (see Note)
- Grilled corn, for serving

INSTRUCTIONS

1. In a medium saucepan, combine the blueberries with the ketchup, brown sugar, apple cider vinegar, molasses, Worcestershire, garlic, paprika, ground ginger, cayenne, hot sauce, 1 teaspoon of salt, ½ teaspoon of ground black pepper, and 1 cup of water. Bring the blueberry mixture to a boil over high heat, then reduce the heat to moderately low and simmer, stirring occasionally, until the sauce has thickened and reduced by almost half, about 20 minutes. Let cool slightly, then transfer to a blender and puree until smooth. Stir in the balsamic vinegar and season with salt and pepper. You should have about 3 cups of barbecue sauce.
2. Preheat a grill to medium (400°F). Clean the grate thoroughly and brush with oil. Season the chicken all over with salt and pepper. Transfer 1 cup of the barbecue sauce to a small bowl for grilling. Reserve the remaining sauce for serving.
3. Set the chicken halves on the grill bone side down. Brush all over with some of the barbecue sauce, close the hood, and grill, brushing the chicken occasionally with more sauce, for 25 minutes. Flip the chicken halves, brush some sauce on the bone side of each chicken, and grill skin side down until the sauce is beginning to caramelize, about 5 minutes more. Flip the chicken once more and grill bone side down until a thermometer inserted in the thickest part of the breast registers 160°F, 2 to 5 minutes more. Transfer the chicken to a carving board and let rest for at least 10 minutes. Do not cover with foil.
4. Carve the chicken and transfer to a platter. Sprinkle more blueberries over the top and serve with grilled corn and any remaining barbecue sauce on the side.

NOTE: To halve your chicken, set it on its butt, facing away from you. Using kitchen shears or a sharp chef's knife, cut along each side of the backbone to remove it from the chicken. Lay the chicken on a work surface breast side up. Using the heel of your hand, press down firmly to flatten the breast bone. Using a sharp chef's knife, split the chicken in half along the breastbone. Alternatively, you can ask your butcher to do this for you.

GRILLED SHORT RIB TACOS WITH CHARRED SALSA ROJA

These juicy steak tacos deserve a place in your summer recipe rotation. In place of a thinner, leaner flank or skirt steak, we use thick, boneless beef short ribs. A cut from the chuck (or shoulder) of the animal, these ribs are beautifully marbled and have pockets of collagen that give them a rich, beefy flavor at a fraction of the price of a NY strip or ribeye. While short ribs are usually associated with braising, they get perfectly tender with bits of crispy rendered fat after a quick sear on a super-hot grill. We use a method here that calls for turning the meat every minute so they gradually build up a deep brown crust as the side not on the grate cooks gently from the residual heat. Since the grill is already on, we also char some tomatoes and onions for an easy smoky salsa roja. This recipe yields 3 cups, so you'll have plenty of extra salsa to spoon over the next day's breakfast tacos or to use in some saucy chilaquiles.

INGREDIENTS

- 1 teaspoon granulated garlic
- 1 teaspoon ground cumin
- Kosher salt and pepper
- 2 pounds boneless beef short ribs (about 1 inch thick), cut into 4-inch lengths (see Note)
- Canola oil for brushing
- 4 large plum tomatoes, halved (about 1½ pounds)
- ½ yellow onion, plus diced onion for garnish
- 4 whole jalapeños
- 2 canned chipotle chiles in adobo, plus 1 Tablespoon of sauce from the can (plus more as needed)
- ¼ cup chopped cilantro, plus small sprigs for garnish
- 2 Tablespoons fresh lime juice (about 1 lime), plus more as needed
- 1 garlic clove, crushed and peeled
- 8 to 10 small warm flour or corn tortillas
- Thinly sliced radishes, for garnish
- Sour cream and lime wedges, for serving



INSTRUCTIONS

1. In a small bowl, mix the granulated garlic with the cumin, 2 teaspoons of salt, and 1 teaspoon of pepper. Season the short ribs all over with the spice mix. Let sit at room temperature for at least 20 minutes and up to 1 hour.
2. Preheat a grill to high (500 to 600°F) and oil the grate. Grill the tomatoes and onion half, turning occasionally, until tender and charred, 10 to 15 minutes. Transfer to a plate to cool.
3. Place the short ribs and jalapeños on the grill. Cook (covered if using gas), flipping the ribs and jalapeños every minute, until the jalapeños are tender and nicely charred and the meat is well browned on all sides and registers about 125°F at its thickest part for medium rare, 6 to 8 minutes. (Note: The ribs will be pale after the first flip but will continue to brown as they cook. This cut can overcook quickly, so start checking the temperature of smaller ribs after 6 minutes.) Transfer the ribs and jalapeños to a plate and let rest for at least 5 minutes.
4. While the steaks are resting, transfer the charred tomatoes and onion to a food processor or blender with the canned chipotle chiles, adobo sauce, chopped cilantro, lime juice, garlic, 1 teaspoon of salt, and ½ teaspoon of pepper. Process until almost smooth. Adjust the seasoning to taste with more adobo sauce, lime juice, salt, and pepper. Scrape into a bowl; you should have about 3 cups of salsa.
5. Thinly slice the steak and transfer to a large platter. Slice the jalapeños in half lengthwise and arrange on the platter with the steak. Serve with warm tortillas, cilantro sprigs, sliced radishes, and diced onion for garnish. Pass the salsa, sour cream, and lime wedges at the table. Enjoy!

NOTE: If you are unable to find boneless short ribs, flank and skirt steak will also work for this recipe. Reduce the cooking time to 4 to 6 minutes since those are leaner, thinner cuts.

MAKE AHEAD: The salsa can be made up to 2 days in advance and stored in the refrigerator.

5 Things You Need to Do to Get Your Grill Ready for Summer

A grill is just like any other appliance—it needs care and the occasional tune-up! Here are five things you should do at the start of the grilling season to keep your grill in tip-top shape.

1. Clean the Grate

A clean grill grate is key to successful grilling. If your grate is clean and free of any burnt-on cheese or crusty barbecue sauce, then your food will release better and have more distinct grill marks. The best way to clean the grate is to take it off the grill and give it a thorough brushing with a stainless-steel bristle brush. Next, take a rag and wipe down the grate to make sure there are no broken-off bristles left behind. If you can avoid it, do not use any soap. Soap will leave residue behind and potentially taint the flavor of your food.

2. Restock the Propane and Check for Leaks

We've all been there. We're all geared up to grill and then realize that the propane tank is empty. Or we don't have enough charcoal. Now is the time to stock up! While you are swapping out your propane tank, this is also a good time to check your propane hose or your gas line for any leaks.

3. Clean Out Your Grill

A clean grill has better airflow, which makes it hotter and more efficient. If you have a charcoal grill, scoop out any lingering ash or briquets. For a gas grill, clean out the grease trap (a paint scraper is a good tool for loosening any stubborn grease). Then, to make life easier on yourself, line the trap with aluminum foil for this season. Future You will thank you! Lastly, check the inside of your grill lid. If there is any peeling or residue, use a coarse sponge to clean it out. This will prevent any clinging gunk from dripping down onto your food while you're grilling.

4. Take a Test Drive

Confirm that your grill is in working order by firing it up before you need it. Turn it up to high heat and let it run for 15 to 20 minutes with the lid shut. This will also burn off any remaining residue that could cause flare-ups later on. It's a good idea to do this a few more times throughout the summer, based on how frequently you grill.

5. Season the Grate

When you fire up your grill for your first cookout, give the grate a nice seasoning. Our favorite way to do this is by taking a halved onion and skewering it on a grill fork. Dip the cut side in a neutral oil like vegetable or canola and then scrub the grate with the onion. This will add flavor and make sure your grate is clean and ready to use.





GRILLED GINGER-PORK MEATBALLS WITH RICE NOODLE SALAD

Looking to switch up your grill routine? These chilled noodle bowls are perfect for the dog days of summer, when you're craving something light yet filling. The star of this recipe is the Vietnamese-influenced pork kofta. The oblong grilled meatballs are scented with fresh ginger, lime zest, garlic, and fish sauce and get beautifully charred over the fire. Serve them over a pile of chilled rice noodles and with lots of crunchy vegetables and bright herbs. The best thing about this recipe? Both the meatball mixture and the zippy fish sauce vinaigrette can be prepared in advance, so it's easy to pull together at dinnertime. The vinaigrette is inspired by one of our favorites from Chef David Chang. Here, we use it as a dressing for our cold rice noodle salad, but it is also fantastic tossed with roasted broccoli or Brussels sprouts, or spooned over grilled fish.

INGREDIENTS

Meatballs

- 6 metal or wooden skewers (see Note)
- 1½ pounds ground pork
- ¾ cup plain or gluten-free breadcrumbs
- 3 Tablespoons fresh ginger, peeled and minced
- 2 Tablespoons fish sauce
- 4 garlic cloves, minced
- 2 teaspoons finely grated lime zest
- ¼ to ½ teaspoon crushed red pepper flakes
- ½ teaspoon kosher salt
- Canola or grapeseed oil, for brushing

Salad

- ½ cup fish sauce (adjust to taste—some fish sauce brands are saltier)
- ¼ cup brown sugar
- 3 Tablespoons fresh lime juice (from 1 lime), plus lime wedges for serving
- 2 Tablespoons rice vinegar
- 2 Tablespoons very thinly sliced cilantro stems, plus small sprigs for garnish
- 2 Tablespoons chopped mint plus small leaves, for garnish
- 2 Tablespoons minced jalapeño or serrano pepper
- 1 garlic clove, minced
- 1 pound rice noodles
- 2 Tablespoons canola or grapeseed oil
- 1 head romaine lettuce, thinly sliced
- 1 small bunch of scallions, thinly sliced
- 3 Persian cucumbers, thinly sliced
- 3 large carrots, julienned
- Store-bought crispy shallots (optional; we like the Lars brand) and chopped salted roasted peanuts or cashews, for garnish

INSTRUCTIONS

Prepare the meatballs:

1. In a large bowl, combine all of the ingredients and mix gently with your hands. Cover with plastic wrap and refrigerate for at least 1 hour and up to overnight. If using wood skewers, soak them in water for at least 1 hour before using.
2. Divide the pork mixture into 6 portions, about 4 ounces each. Mold each portion around a skewer, forming it into an oblong meatball about 1½ inches thick. Wet your hands, if needed.

Prepare the salad:

1. In a small bowl, whisk the fish sauce with the brown sugar, lime juice, rice vinegar, chopped cilantro stems, chopped mint, pepper, garlic, and ¼ cup of water. Set the fish sauce vinaigrette aside.
2. In a large pot of salted boiling water, cook the rice noodles according to the package instructions. Drain and rinse under cold water. Transfer the noodles to a rimmed baking sheet and drizzle with the oil and 2 tablespoons of the fish sauce vinaigrette. Toss to coat.
3. When you're ready to cook, preheat a grill to medium (400°F). Clean the grate thoroughly and brush with oil. Alternatively, set a grill pan over medium-high heat and brush with oil. Grill the skewers over direct heat with the lid closed, turning once, until well browned and cooked through, 10 to 12 minutes. Transfer to a plate to rest.
4. Divide the rice noodles, romaine, scallions, cucumber, and carrots among shallow bowls. Top each bowl with a skewer. Drizzle with some of the fish sauce vinaigrette and garnish with small cilantro sprigs, torn mint leaves, crispy shallots, and chopped nuts. Alternatively, arrange the rice noodles, vegetables, skewers, and garnishes on a large platter and let people build their own bowls. Serve right away, passing lime wedges and more fish sauce vinaigrette at the table.

NOTE: For this recipe, we like to use two-pronged skewers. They hold the pork kofta (meatballs) in place and make them easier to turn on the grill. They're also great for kebabs and for grilling unwieldy foods like shrimp and cherry tomatoes.



“NAKED” CHILE RELLENOS WITH CHERRY TOMATO AVOCADO SALSA

These chile rellenos get their name because they're roasted and stuffed before baking in a smoky tomato sauce. No breading, no frying. The result is a lightened-up spin on one of our favorite Mexican dishes in which the chiles really get to shine. Here, they're stuffed with ground chorizo, fresh corn, scallions, cilantro, and Mexican cheeses. The chunky cherry tomato and avocado salsa on top adds color and shows off some of summer's best produce at its peak. Assemble your casserole dish in advance and then pop it in the oven when you're ready to eat.

INGREDIENTS

Smoky Tomato Sauce

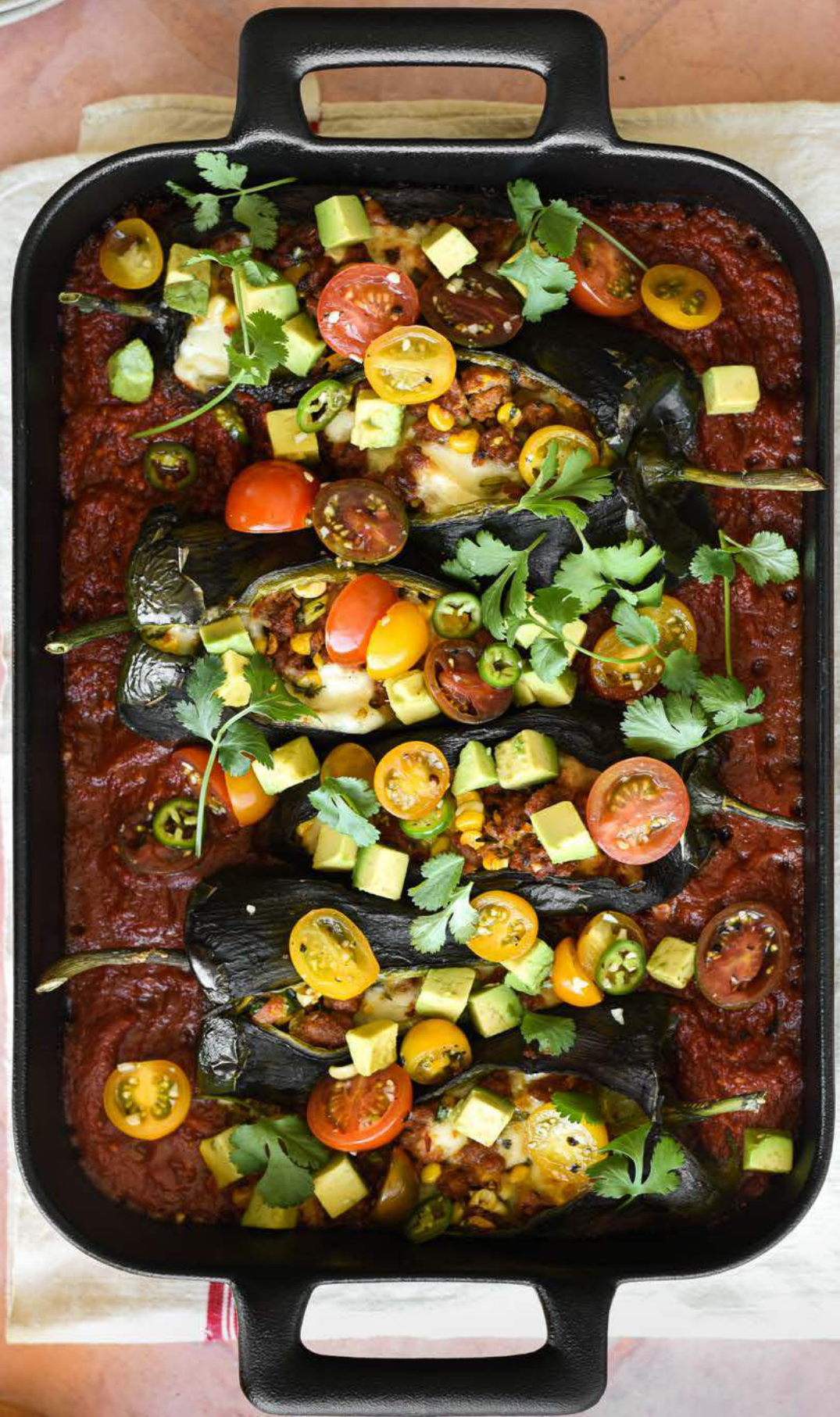
- One 28-ounce can whole peeled tomatoes
- 2 canned chipotle chiles in adobo, plus 2 Tablespoons adobo sauce
- Kosher salt and pepper

Chile Rellenos

- 6 (about 2 pounds) poblano peppers
- 1 Tablespoon neutral oil, such as canola or grapeseed
- ½ yellow onion, finely chopped
- 1 pound loose fresh chorizo
- 1½ cups raw corn kernels (from about 3 ears)
- 3 scallions, thinly sliced
- ¼ cup finely chopped cilantro
- Kosher salt and pepper
- 8 ounces Oaxaca and/or Monterey Jack cheese, cut into small cubes

Salsa

- 1 small Hass avocado halved, pitted, and diced
- 1 pint cherry tomatoes, halved
- 1 serrano or small jalapeño pepper, thinly sliced
- 1 garlic clove, minced
- 2 Tablespoons fresh lime juice
- Kosher salt and pepper
- Mexican crema, small cilantro sprigs, and lime wedges, for serving



INSTRUCTIONS

Make the smoky tomato sauce:

1. In the bowl of a food processor, pulse all of the ingredients together until smooth. Add more adobo sauce, if desired. Season with salt and pepper.

Make the chile rellenos:

1. Preheat the broiler and position a rack 2 inches from the heat. Spread the poblanos on a rimmed baking sheet and broil, turning occasionally, until blistered and blackened, about 10 minutes. Transfer the peppers to a large bowl, cover tightly with plastic wrap, and let steam for 15 to 20 minutes. Carefully peel the poblanos and discard the skins. Cut a slit lengthwise along the top of each pepper and gently scrape out the seeds, being careful not to tear the poblanos. It's okay if some seeds remain, but do not remove the stem. Lower the oven temperature to 400°F.
2. In a large skillet, heat the oil. Add the onion and cook over moderate heat, stirring occasionally, until translucent, about 5 minutes. Add the chorizo and cook, breaking up the meat with a spatula, until cooked through, about 8 minutes. Pour off any excess fat from the skillet. Stir in the corn, scallions, and cilantro and season with salt and pepper. Let cool completely. When the chorizo mixture has cooled, stir in the cheese.
3. Spread the smoky tomato sauce in the bottom of a 9-by-13-inch baking dish. Carefully fill the poblanos with the chorizo-and-cheese mixture and arrange snugly, cut side up, in the baking dish. Bake the chile rellenos until bubbling and heated through, about 35 minutes. Let cool slightly.

Meanwhile, make the salsa:

1. In a medium bowl, gently combine all of the ingredients. Season with salt and pepper. Cover and let sit at room temperature until you're ready to serve.
2. To serve, drizzle the chile rellenos with Mexican crema. Spoon some of the salsa over the top and then garnish with small cilantro sprigs. Serve right away, passing the remaining salsa and lime wedges at the table.



SHRIMP SKEWERS WITH OLD BAY BUTTER

This quick-and-easy grill recipe delivers the flavors of a classic shrimp boil on a convenient summer-ready skewer. When grilling shrimp, make sure your grates are super clean. This will give you the best grill marks and ensure that the shrimp don't stick to the grate. We like to serve these skewers with charred lemons for squeezing and grilled bread for sopping up all of the delicious garlicky Old Bay butter.

INGREDIENTS

- Eight 12-inch wood or metal skewers
- 16 to 20 peeled and deveined U-8/12 jumbo shrimp (about 4 to 5 per person)
- Kosher salt and pepper
- ½ cup unsalted butter (8 Tablespoons)
- 3 garlic cloves, finely grated
- 2 teaspoons Old Bay seasoning
- 2 bunches large scallions
- 2 lemons, halved
- Grilled bread, for serving (optional)

INSTRUCTIONS

If you are using wood skewers, place them in a baking dish and cover with water. Let soak for at least 1 hour; drain.

1. Season the shrimp with salt and pepper and let sit while you prepare the Old Bay butter.
2. In a small saucepan, melt the butter. Add the minced garlic and Old Bay and cook until fragrant, about 2 minutes. Remove from heat and let cool.
3. Trim the root and dark green ends from your scallions. Cut the white and light green parts into 2-inch lengths.
4. Pat the shrimp dry with paper towels, then thread onto sets of two skewers, alternating with the scallions. Pour half of the Old Bay butter into a separate small bowl and brush all over the skewers.
5. Heat a grill or grill pan. Grill the lemons cut side down over moderately-high heat until nicely charred, about 2 minutes. Transfer to a platter. Grill the skewers over moderately-high heat until the shrimp have turned pink and are opaque and charred around the edges, about 2 minutes per side. Transfer the skewers to the platter with the lemons and brush with the reserved Old Bay butter. Serve right away with grilled bread, if desired.



NO-COOK SUMMER TOMATO SAUCE

This is the ultimate lazy summer dinner. When cherry and sungold tomatoes are bursting with flavor, slice them and let sit with olive oil and a touch of vinegar. The sweet juices seep out and make an incredible sauce. This is better the longer you can let it sit, but in a pinch, you can marinate the tomatoes while you boil the water and cook the pasta. Toss the drained, hot pasta directly into the bowl with the tomatoes, and the residual heat from the noodles will gently cook the tomatoes and garlic. This dish is bright, elegant, and effortless.

INGREDIENTS

- 2 pints multicolored cherry tomatoes, halved (see the how-to guide on the next page)
- 1/3 cup extra virgin olive oil plus more for drizzling
- 2 Tablespoons red wine vinegar
- 2 large garlic cloves, thinly sliced
- 1 teaspoon crushed red pepper flakes
- 1 teaspoon fennel seeds, lightly crushed
- Kosher salt and black pepper
- 1 pound spaghetti or bucatini
- 1/2 cup torn basil leaves, plus small leaves for garnish
- Flaky sea salt, for sprinkling
- Finely grated Parmesan cheese, for serving

INSTRUCTIONS

1. In a large bowl, combine the tomatoes, olive oil, vinegar, garlic, crushed red pepper flakes, and fennel seeds. Season generously with kosher salt and black pepper. Cover with plastic wrap and let sit at room temperature for at least 1 hour and up to 4 hours.
2. In a large pot of salted boiling water, cook the pasta until al dente. Drain well, then transfer to the bowl with the tomatoes. Add the 1/2 cup of torn basil and gently toss until the pasta is coated in the tomato juices. Season with kosher salt and black pepper.
3. Transfer the pasta to shallow bowls and drizzle with more olive oil. Garnish with more basil leaves and sprinkle with flaky sea salt. Top with grated Parmesan and serve right away.



How to Slice Cherry Tomatoes Quickly and Mess-Free



For an easy way to slice a lot of cherry tomatoes at once, you will need two quart container lids and a serrated knife.



Sandwich the tomatoes between the lids.



Then gently press down on the top lid, holding the tomatoes in place. Carefully slice between the lids, cutting the tomatoes in half.



And voila!

BROWN BUTTER TOMATOES ON TOAST

When tomatoes are at their best in late summer, we like to eat them as simply as possible. This open-faced toast uses only a few ingredients, but they're of the best quality. Splurge for that nice European-style butter and a good loaf of crusty bread (we especially like one crusted in sesame seeds to up the nuttiness). When it comes to your tomatoes, use the extra-ripe ones that are bursting with juices. The toasty brown butter gives you a satisfying sizzle when it is drizzled over the top and is a deeply savory counterpoint to the acidity of the fresh tomatoes. No-recipe recipes like this one are what make summer cooking so effortless and enjoyable.

INGREDIENTS

- Two ¾-inch thick slices of rustic bread
- Olive oil, for brushing
- 1 large garlic clove
- 1 large or 2 small ripe beefsteak tomatoes, cut into thick slices
- Kosher salt and freshly ground black pepper
- 4 Tablespoons (½ stick) unsalted butter
- Flaky sea salt, for sprinkling
- Minced fresh chives and chive blossoms (optional), for sprinkling

INSTRUCTIONS

1. Brush the bread all over with olive oil. Toast the bread in the toaster or oven and then rub all over with the garlic clove. Arrange 2 to 3 thick tomato slices on each piece of bread. Season the tomatoes with kosher salt.
2. In a small saucepan, melt the butter over moderately-low heat. Simmer gently, swirling the pan every 30 seconds or so, until the butter begins to smell nutty and looks lightly browned, 3 to 5 minutes. Remove from heat.
3. Using a spoon, drizzle the brown butter over the tomatoes—they should sizzle! Sprinkle with flaky sea salt and an assertive amount of black pepper, minced chives, and chive blossoms, if using. Enjoy!

Tips for Storing Your Fresh Summer Tomatoes

Make the most of the best of summer produce with these handy storage tips.

1. Do NOT refrigerate freshly picked tomatoes!

To avoid mealy tomatoes, store them at room temperature. Cherry tomatoes are an exception to this rule, as are tomatoes purchased from the grocery store that were already refrigerated. Try to keep chilled tomatoes in the fridge for no more than 3 days max.

2. Store tomatoes stem-down on a sheet tray or plate lined with paper towels.

Remove the stems, then store them at room temperature on the tray upside down until they fully ripen. Storing stem-down helps prevent moisture loss. Once fully ripened, don't wait—consume them immediately!



3. Store cut tomatoes wrapped in plastic wrap and chilled.

Cut tomatoes begin to degrade immediately, so eat your leftover tomato scraps as soon as possible.

4. Freeze excess tomatoes at peak ripeness.

Give your tomatoes a rinse, let them dry, then remove their stems. From there, freeze them whole in a freezer-proof container or bag. Once ready to eat, thaw the tomatoes in a bowl of tepid water. The texture may not be the same as fresh tomatoes, but they will make a delicious red sauce or salsa in a pinch!

THE ULTIMATE TOMATO SANDWICH

This over-the-top tomato sandwich was inspired by one from Turkey and the Wolf in New Orleans. For added crunch, roasted sunflower seeds are liberally sprinkled on the sliced bread, creating a nice contrast with the juicy sliced tomatoes. This sandwich is also as much for mayonnaise lovers as it is for tomato purists—don't be shy when smearing it on! The lemony mayo mixes with the tomato juices to make a vibrant, drippy sauce that is soaked up by the thick slices of toasted sourdough bread. Make this epic sandwich now—it will be sweater weather before you know it!

INGREDIENTS

- ½ cup mayonnaise
- 1 teaspoon fresh lemon zest, plus 1 Tablespoon fresh lemon juice
- Kosher salt and pepper
- Four 1-inch-thick slices sourdough bread, toasted
- ¼ cup roasted salted shelled sunflower seeds
- 2 large heirloom tomatoes, cut into ½-inch thick slices
- Flaky sea salt, for sprinkling
- 1½ cups mixed torn herbs, such as basil, parsley, dill, and cilantro

INSTRUCTIONS

1. In a small bowl, whisk the mayonnaise with the lemon zest and juice. Season with kosher salt and pepper.
2. Spread a thick smear of the mayonnaise on one side of each slice of toasted bread. Sprinkle the sunflower seeds on two slices of toast and top with tomato. Sprinkle with flaky sea salt. Pile the fresh herbs on top of the tomatoes and close the sandwiches. Slice each sandwich in half and carefully transfer to two plates. Eat right away.



MEXICAN STREET CORN HOT DOGS

This playful hot dog has all of the spicy, creamy, and citrusy flavors of our favorite Mexican street food, elote asado. The grilled corn relish comes together in minutes, while the slightly sweet chipotle mayo packs a lot of flavor with only two ingredients. We suggest mixing up the sauce and preparing the ingredients for the relish before you head out to the grill. Bring a cutting board and chef's knife with you to assemble the whole dish grill-side.

INGREDIENTS

- ½ cup mayonnaise
- 2 Tablespoons canned chipotle adobo sauce
- Canola oil, for greasing
- 3 ears of corn, shucked
- 8 beef hot dogs
- 1 small serrano pepper, stemmed and thinly sliced
- 2 Tablespoons lime juice, plus lime wedges for serving
- 2 Tablespoons finely chopped cilantro, plus small sprigs for garnish
- Kosher salt
- 8 hot dog buns, split and toasted
- ¼ cup crumbled cotija cheese
- Chili powder, for sprinkling

INSTRUCTIONS

1. In a small bowl, whisk the mayonnaise with the chipotle sauce.
2. Light a grill or preheat a grill pan and oil the grate. Grill the corn over moderately-high heat, turning occasionally, until tender and lightly charred, about 10 minutes. Transfer to a cutting board and let cool slightly.
3. Meanwhile, grill the hot dogs, turning, until heated through, about 5 minutes. Transfer to the cutting board.
4. Using a sharp knife, cut the corn kernels from the cobs. Transfer to a medium bowl. Mix in the serrano, lime juice, and chopped cilantro. Season with salt.
5. Smear the chipotle mayo on the cut sides of the hot dog buns. Top each bun with a hot dog and a generous scoop of the corn relish; transfer to a platter. Sprinkle with crumbled cotija cheese and chili powder. Top with small cilantro sprigs and serve right away with more lime wedges on the side.



Why You Should Use a Cast-Iron Skillet to Cook Burgers

Cast-iron skillets can be used on the grill, not only on the stovetop! Not only is it better for flavor, but then all of the fat in your burgers doesn't drip through the grate, drying them out, causing flare-ups, and making your food taste like propane or lighter fluid. When you use the skillet on the grill, you get the flavor of the grill and the benefit of the uniform sear and cooking the patty in its own fat. All of that = juicy, full-flavored burgers!



PORK AND GREEN CHILE BURGER WITH RED CABBAGE SLAW

This burger is the epitome of Texas. The flavorful pork patties are studded with chopped green chiles, adding moisture and just the right amount of heat. For the best sear, we use a cast-iron skillet. The flat, even heat gives your burgers a uniformly browned crust and allows the meat to cook in its own fat, enhancing the flavor. You can make this recipe on your stovetop or you can put the skillet right on the grate of a hot grill. We promise: Once you try this method, there's no going back!

INGREDIENTS

Slaw

- 1/3 cup mayonnaise
- 1 Tablespoon freshly squeezed lime juice
- 1 small garlic clove, finely grated
- Kosher salt and pepper
- 1/2 small head red cabbage, very thinly sliced
- 1 small carrot, coarsely grated (about 1/2 cup)
- 1/2 cup small cilantro sprigs
- 2 scallions, thinly sliced on the bias

Burgers

- 1 1/2 pounds ground pork
- One 4-ounce can GOYA chopped green chiles, drained
- 1/4 cup finely chopped cilantro leaves and tender stems
- 1 teaspoon ground cumin
- Kosher salt
- 1 Tablespoon canola or grapeseed oil
- 4 slices pepper jack cheese
- 4 pretzel buns, split and toasted
- 1 Hass avocado halved, pitted, and thinly sliced
- Hot sauce for serving

INSTRUCTIONS

Make the slaw:

1. In a large bowl, whisk the mayonnaise with the lime juice and garlic. Season with salt and pepper. Add the cabbage and carrot and toss to coat. Cover and refrigerate while preparing the burgers.

Make the burgers:

1. In a large bowl, gently combine the pork with the green chilies, cilantro, cumin, and 1 teaspoon of salt. Form the pork into four 4-inch wide and 3/4-inch-thick patties; season lightly with salt. Transfer to a plate.
2. On a grill or stovetop, heat a 12-inch cast-iron skillet over moderately-high heat. Add the oil. When the oil is shimmering, add the pork patties, being sure not to crowd them. If they are touching, then they won't sear well. If necessary, cook in batches. Cook the burgers over moderately-high heat until a deep brown crust has formed, 4 to 6 minutes. Flip the burgers, top each patty with a slice of cheese, and cook until browned and just cooked through, about 4 minutes more. Transfer the pork burgers to the bottom halves of the toasted buns and let rest for 5 minutes.
3. Meanwhile, add the cilantro and scallions to the slaw and give it one more toss. Season with salt and pepper.
4. Top each burger with a few slices of avocado and a generous pile of red cabbage slaw. Close the burgers and serve, passing hot sauce at the table.

GRILLED STEAK SALAD WITH SPICY AVOCADO BUTTERMILK DRESSING

This hearty grilled dinner salad is our new favorite way to use up an abundance of in-season produce, no matter the time of year. Come summer, we toss in cherry tomatoes and garden-grown scallions by the handful; in spring, we add blanched snap peas, shaved spring carrots, and thinly sliced fennel to the mix; and for fall, roasted sweet potatoes, thinly sliced apples, and pomegranate seeds make their way to the salad bowl. Basically, this recipe acts as a template for whatever vegetables (or fruit!) you have on hand for the season. Just don't skip the silky avocado buttermilk dressing—it's incredibly versatile and tastes great on everything. Oh, and one final tip: Be sure to season your steaks generously—rich proteins like steak need a lot of salt to help make the meat extra tender and juicy.

INGREDIENTS

Dressing

- ½ ripe Hass avocado
- 1 cup buttermilk
- ½ jalapeño, stemmed and seeded (see Notes)
- ¼ cup cilantro leaves and tender stems
- ¼ cup mint leaves
- 1 garlic clove, smashed and peeled
- 2 Tablespoons freshly squeezed lemon juice
- Kosher salt and pepper
- Flaky sea salt, for sprinkling
- Grilled bread, for serving

Salad

- Two 14-ounce boneless New York strip steaks, about 1 inch thick
- Kosher salt and pepper
- 4 long metal or wood skewers (if using wood, soak in water for at least 30 minutes before using)
- 1 pint cherry tomatoes
- 1 bunch large scallions
- ½ head romaine lettuce, cleaned and leaves separated
- 1 small head radicchio, cleaned and leaves separated
- 1 small zucchini or summer squash, shaved into thin ribbons with a vegetable peeler
- 1 cup cooked corn kernels from 1 ear (see Notes)
- 3 large radishes, thinly sliced
- 8 ounces feta cheese, cubed or crumbled
- ½ cup mixed sprouts
- ¼ cup small cilantro sprigs
- ¼ cup torn mint leaves





INSTRUCTIONS

Make the dressing:

1. In a blender, puree all of the ingredients until smooth, scraping down the sides as you go. Season with salt and pepper. Scrape the dressing into a small bowl and refrigerate until ready to use.

Prepare the salad:

1. Pat the steak dry with paper towels and transfer to a clean plate. Season generously with kosher salt and pepper and let sit at room temperature while you prepare the rest of the ingredients for your salad.
2. Pierce 5 to 6 cherry tomatoes on each skewer; transfer to a plate with the scallions.
3. Light a grill and oil the grate. Grill the steak over high heat (450°F), turning once, until medium-rare, 5 to 7 minutes. Transfer to a carving board and let rest for 5 minutes. Meanwhile, grill the scallions and tomatoes, turning occasionally, until the scallions are lightly charred and the tomatoes are charred and beginning to blister, 3 to 5 minutes. Transfer to the carving board with the steak and season with salt.
4. Cut the charred scallions into 1-inch lengths and remove the cherry tomatoes from the skewers. Thinly slice the steak against the grain. On a large platter, arrange the romaine, radicchio, shaved squash, corn; and radishes. Arrange the grilled scallions, tomatoes; and steak on top of the salad. Garnish with the feta, sprouts, cilantro; and mint. Drizzle some of the dressing over the salad and sprinkle with flaky sea salt and freshly ground black pepper. Serve the salad, passing more dressing and grilled bread at the table.

NOTES: If you would like a spicier dressing, add one whole jalapeño (stemmed and seeded). If you are sensitive to heat, then start with one-quarter of a jalapeño and go from there.

To cook your corn quickly, place an ear of shucked corn in a microwave-safe container. Add ½ inch of water and cover with plastic wrap. Microwave on high for 3 to 4 minutes, or until tender. Let steam for 5 minutes, then remove the plastic wrap and transfer the corn to a work surface. Cut the kernels from the cob.

THE ULTIMATE POTATO SALAD

This recipe requires a little more work than your average dump-and-stir potato salad, but it is so worth it. The zippy mustard dressing and fresh herbs lighten up this classic picnic side while the jammy soft-boiled eggs gently coat the potatoes when tossed together. For some texture, we double the spuds and finish the salad with a handful of crushed potato chips. This recipe is called the “ultimate” potato salad for a reason!

INGREDIENTS

- 2½ pounds baby Yukon Gold potatoes, scrubbed
- 4 large eggs, at room temperature
- ½ cup mayonnaise
- 2 Tablespoons Dijon mustard
- 1 Tablespoon whole-grain mustard
- 1 teaspoon finely grated lemon zest (about 1 lemon), plus 1 Tablespoon fresh lemon juice
- 2 Tablespoons dill pickle brine, plus chopped dill pickles for garnish
- Kosher salt and pepper
- 2 cups celery ribs, finely chopped, plus ¼ cup light green celery leaves
- ⅓ cup finely chopped red onion
- ¼ cup small dill sprigs
- ¼ cup snipped chives
- Crushed potato chips, for garnish

INSTRUCTIONS

1. In a large pot, add the potatoes and cover with water. Season with a few generous pinches of salt. Bring to a boil, then reduce the heat to moderately-low and simmer until the potatoes are tender, 15 to 20 minutes depending on the size. Drain well and let cool completely. Halve the potatoes, or quarter if large, and transfer to a large bowl.
2. Meanwhile, prepare an ice bath. In a medium pot of boiling water, cook the eggs, stirring occasionally, until the whites are set and the yolks are still soft, about 7 minutes. Transfer to the prepared ice bath and let cool for 5 minutes. Drain and peel the eggs.
3. In a medium bowl, whisk the mayonnaise with both mustards, lemon zest, lemon juice, and pickle brine. Season with salt and pepper.
4. To the bowl with the potatoes, add the chopped celery and red onion. Pour half the dressing over the potatoes and gently toss to coat. Add more dressing as desired. Season with salt and pepper. Transfer the potato salad to a serving bowl or platter.
5. Using a paring knife, cut the soft-boiled eggs into quarters and arrange on top of the potato salad. Sprinkle with the celery leaves, dill, and chives. Garnish with chopped pickles, crushed potato chips, and more black pepper. Serve right away.





More Failproof Potato Salad Tips

No picnic or barbecue is complete without a bowl of potato salad. Whether you prefer a nostalgic version with a healthy dose of mayonnaise and chopped pickles or you toss your potatoes in a mustardy vinaigrette and lots of fresh herbs, there are a few rules that can be applied to every variety. Master these five pro tips to turn out a flawless potato salad every time.

1. Pick the Right Potato

It all begins with the potato. Not every potato can be turned into a good salad. When planning out your dish, opt for a waxy variety like fingerling, Yukon Gold, or new potatoes. These potatoes have a firmer flesh with more moisture, resulting in a creamier cooked potato that holds its shape. Starchy potatoes like russets will fall apart, leaving you with cold mashed potatoes (no one wants that). Also, by picking a waxy potato with more delicate skin, such as new potatoes, you can skip the pesky peeling step and eat the skins.

2. Cut Potato Pieces Evenly

If you are using a smaller variety like new potatoes, you can often skip this step entirely because all of the potatoes are small enough to be eaten in one perfect bite. However, if you are using Yukon Golds, the size of each potato can vary from a Ping-Pong ball to a baseball. Be sure to cut all of your potatoes into relatively similar-sized pieces so that they cook evenly. Otherwise, you will end up with one potato that is overcooked and falling apart and one that is still raw in the middle.

3. Season the Water

Before you even add your potatoes, be sure to generously season your water. A lot of the flavor in your potato salad will come from this step, so don't shy away from the salt—the water should taste salty like the ocean. This will ensure that your potatoes are seasoned to their core. Also, many believe that adding vinegar to your water will not only help with flavoring the potatoes, but that the natural pectin in the vegetable will break down slower in an acidic environment. This will help you avoid the risk of overcooking your potatoes. A tablespoon of vinegar for each quart of water should do it.

4. Cook from Cold Water

Whether you are cooking potatoes for a salad or a mash, always start your potatoes in a pot of cold water. From there, bring the water up to a boil. This helps guarantee even cooking from the core of the potato to the exterior. If you plunk your potatoes down into a pot of boiling water, the exterior of your potatoes will be mealy and overcooked by the time the inside is cooked through.

5. Dress Potatoes When They're Warm

After cooking and draining your potatoes, toss them with half of your dressing or vinaigrette while they are still warm. A warm potato will absorb the flavor better than one that is already cooled. Since the potato will absorb a lot of the moisture of the dressing while it's hot, hold off on tossing the salad with the remaining dressing until it is cooled completely. Also, if you're adding fresh herbs or snipped chives to your salad, wait to fold those in until the potatoes have cooled and you're ready to serve. This will guarantee max color and herbaceous flavor.

GRILLED EGGPLANT PARM BOATS

Although available year-round, eggplant is at its peak in the summer and early fall. But when the weather is hot and the outdoors are calling, who wants to spend the time and effort broiling and frying? This recipe has all the flavors of a classic eggplant Parmesan, but in an easy, lightened-up, weeknight-friendly package. It's also quite adaptable: If you don't have a grill, char the vegetables in a grill pan on your stovetop. Want to make the entire thing on the grill? Cook your eggplant on a well-oiled grate, then assemble your "boats" in a cast-iron skillet (see Notes below). When picking out your eggplant, look for one with some weight to it and firm, glossy skin.

INGREDIENTS

- 4 medium globe eggplants
- Kosher salt and pepper
- ¼ cup extra-virgin olive oil
- 2 garlic cloves, finely grated
- ¾ cup panko breadcrumbs
- 2 Tablespoons finely chopped Italian parsley
- 1 cup jarred marinara sauce, plus more for serving (we like Rao's)
- Two 8-ounce balls fresh mozzarella, thinly sliced
- Torn fresh basil leaves and freshly grated Parmesan cheese, for garnish (optional)
- Flaky sea salt, for sprinkling

INSTRUCTIONS

1. Halve the eggplants lengthwise through the stem. Using a sharp paring knife, score the flesh of the eggplant in a 1-inch crosshatch pattern, being careful not to pierce the skin. Season the cut sides with salt and let sit cut side up for 30 minutes.
2. Light a grill. Gently squeeze the eggplant halves to remove any excess moisture and pat dry with paper towels. Brush the eggplant halves all over with 2 tablespoons of the olive oil. Grill over moderately-high heat, turning once, until the eggplant is charred and tender, 3 to 5 minutes per side. Transfer to a rimmed baking sheet or large baking dish cut side up.
3. Preheat the oven to 450°F. In a small bowl, whisk the finely grated garlic with the remaining 2 tablespoons of olive oil. Add the panko and parsley and toss to coat. Season with salt and pepper.
4. Spoon ¼ cup of sauce over each eggplant and top with 3 to 4 slices of mozzarella. Sprinkle the breadcrumbs on the eggplant. Bake for about 10 minutes, or until the mozzarella has melted and the breadcrumbs are golden brown.
5. Transfer the eggplant boats to 4 plates. Garnish with basil leaves and Parmesan cheese, if using, and sprinkle with flaky sea salt. Serve right away.

NOTES: Optional serving suggestion: Serve with a simple green salad and crusty bread.

If preparing this recipe entirely on the grill, char the eggplant directly on a well-oiled grate, then assemble your "boats" in a large cast-iron skillet. Set the skillet on the grate, close the lid of the grill, and cook over moderately-high heat until the cheese is melty and the breadcrumbs are crisp.



SUMMER PASTA SALAD WITH CHICKEN AND GRILLED PEACHES

This gorgeous pasta salad is the epitome of summer! Juicy grilled peaches, fresh herbs, colorful vegetables, mozzarella, and cavatappi pasta are tossed with grilled chicken (you can also use shredded rotisserie chicken). The result is a healthy grill side that comes together quickly. Serve as a light summer dinner with a chilled bottle of wine or bring to your next backyard cookout.

INGREDIENTS

- 2 large firm ripe peaches, halved and pits removed
- ¼ cup canola or grapeseed oil, plus more for brushing
- 1 pound cavatappi or rigatoni pasta
- Kosher salt and pepper
- 6 Tablespoons red wine vinegar
- 4 teaspoons Dijon mustard
- 2 teaspoons honey
- ¼ cup olive oil
- 1 pint cherry tomatoes, halved
- 3 cups sliced grilled chicken or shredded rotisserie chicken
- 3 Persian cucumbers, cut into bite-sized pieces
- ½ cup thinly sliced red onion
- 8 ounces mozzarella “pearls” (small mozzarella balls), drained (see Note)
- ½ cup torn fresh basil leaves
- ½ cup torn fresh mint leaves

INSTRUCTIONS

1. Preheat a grill or grill pan. Brush the halved peaches all over with canola oil and grill over moderately-high heat, flipping once, until charred on both sides, 2 to 3 minutes. Let cool, then cut into ½-inch wedges.
2. Meanwhile, in a small bowl, whisk the red wine vinegar with the Dijon mustard and honey. Season with salt and pepper. While whisking constantly, slowly stream in the olive oil and the ¼ cup of canola oil until the vinaigrette is thick and emulsified. Season with salt and pepper.
3. In a large pot of salted boiling water, cook the pasta until al dente. Drain well and transfer to a large bowl. Toss the pasta with 2 tablespoons of the vinaigrette and let cool completely.
4. Season the halved cherry tomatoes with salt and pepper and add to the pasta salad. Add the chicken, cucumber, red onion, mozzarella, and grilled peaches. Drizzle with the vinaigrette and gently toss to coat. Season with salt and pepper. Fold in the herbs and enjoy!

NOTE: If you cannot find mozzarella pearls, then you can use one 8-ounce ball of fresh mozzarella in their place. Cut into bite-sized pieces before tossing with the pasta salad.



WINE PAIRING SUGGESTIONS



LOS DOS ROSÉ

Thanks to being aged in stainless-steel barrels, this Rosé boasts an ultra-clean finish, which allows the berry notes to really shine. Expect a glass of this slightly spicy, pleasantly tart wine to go down easy with a bowl full of Summer Pasta Salad.



JOSH CELLARS ROSÉ

This bottle's bright, crisp finish with delicate strawberry and raspberry flavors pairs perfectly with this savory-yet-sweet pasta salad. Its soft texture and long, juicy finish ensure it doesn't overpower the salad's many tasting notes, but it does bring out the sweetness of the peach.



DARK HORSE ROSÉ

If you prefer a dry Rosé, this bottle is for you. Notes of fresh red fruit and a bright, crisp finish balance out the many varied flavors and textures in the Summer Pasta Salad.

NO-CHURN STRAWBERRY ICE CREAM

This clever no-churn method allows you to make delicious homemade ice cream without an ice cream maker! The sweetened condensed milk binds the base, while whipped cream makes the ice cream light and airy. Here, we flavor our ice cream with a roasted strawberry puree and fresh basil leaves. Roasting the berries helps concentrate their color and flavor, so you can make this recipe year-round, even when strawberries are not at their peak. If you want a more vibrant pink, you can also add a few drops of red food coloring to the sweetened condensed milk mixture.

INGREDIENTS

- 3 cups strawberries, tops trimmed and berries halved (or quartered, if large)
- 2 Tablespoons unsalted butter, cubed
- 1 Tablespoon granulated sugar
- 1 vanilla bean
- ¼ cup fresh basil, finely chopped
- One 14-ounce can sweetened condensed milk
- ¼ teaspoon fine sea salt
- 2 cups heavy cream, chilled
- Thinly sliced strawberries, for garnish (optional)

INSTRUCTIONS

1. Preheat oven to 400°F. In a small baking dish, toss the strawberries with the butter and sugar. Using a paring knife, split the vanilla bean in half lengthwise. Using the back of your knife, scrape the seeds from the pod. Add to the strawberry mixture and toss to coat. Save the split pod for another use. Roast the strawberries until the fruit has collapsed and the juices are thick and syrupy, 30 to 35 minutes. Let cool completely.
2. When the strawberries are cool, scrape into a food processor or blender and puree until smooth. Strain through a fine-mesh sieve set over a large measuring cup, pressing on the solids with a spatula. You should have about 1 cup of strawberry puree. Stir in the chopped fresh basil.
3. In a large bowl, whisk the strawberry puree with the sweetened condensed milk and salt. Then, in a medium bowl and using a hand mixer, beat the heavy cream on high speed until stiff peaks form, about 5 minutes.
4. Using a spatula, gently fold the whipped cream into the strawberry mixture. Scrape the ice cream base into a 9-by-5-inch metal loaf pan. Gently press a piece of plastic wrap onto the surface of the ice cream and wrap the entire pan tightly with more plastic wrap. Freeze for 2 hours.
5. Unwrap the ice cream and arrange the thinly sliced strawberries on the surface, if using. Cover with plastic wrap and return to the freezer until solid and scoopable, about 3 hours more or up to overnight. Let sit at room temperature for a few minutes before scooping.

MAKE AHEAD: The ice cream can be stored in the freezer for up to 1 month.



Not a Strawberry Fan? Try These Add-ins Instead!

1. Candy Ice Cream

Add your favorite chopped chocolate candies to the vanilla base. Try Reese's, Oreos, KitKat bars, Butterfingers, sprinkles, or even crumbled leftover cake for a funfetti effect!

2. S'mores Swirl

Swirl store-bought fudge or caramel sauce into the vanilla base, then add thinned-out peanut butter and marshmallow fluff. Top with candied crisp rice cereal or crumbled graham crackers.

3. Fruit Explosion

Try another fruit: roasted and pureed blueberries with lemon zest, roasted bananas and rum extract for a take on bananas Foster, or roasted cherries and chunks of dark chocolate! Get creative—you really can't go wrong!

CAMPFIRE BARS

Whether you're not big on sleeping in a tent or you want to carry the memory of summer bonfires into fall, these s'mores-inspired bars are the perfect dessert. They're also insanely easy to make. The press-in graham cracker crust comes together in minutes. Coconut is added for a little extra richness and texture, but if it's not your thing, then you can leave it out. For the topping, use up those leftover s'mores fixings! Since this dessert has only a few ingredients, we highly recommend using a quality milk chocolate bar. If you're not a fan of milk chocolate, a good dark chocolate would be nice here too.

INGREDIENTS

- 2½ cups graham cracker crumbs (about 20 whole graham crackers)
- ½ cup shredded unsweetened coconut
- ½ cup packed brown sugar
- ½ teaspoon kosher salt
- 1½ sticks unsalted butter, melted and cooled
- 4 quality milk chocolate bars (ideally at least ¼-inch thick)
- 35 regular-sized marshmallows (about one and a half 10-ounce bags)

INSTRUCTIONS

1. Preheat oven to 350°F. Line a 9-by-9-inch metal baking pan with parchment paper, leaving a 1-inch overhang on two sides.
2. In a medium bowl, combine the graham cracker crumbs, coconut, brown sugar, and salt. Drizzle the melted butter over the top and toss until the crumbs are evenly moistened. Dump the mixture into the lined baking pan and use the bottom of a glass to press into an even, firm layer. Bake for about 15 minutes, or until the crust is firm and smells toasty.
3. Arrange the chocolate bars over the crust, breaking them into smaller pieces so that the crust is completely covered. Bake for about 5 minutes, or until the chocolate is slightly melted. Arrange the marshmallows over the chocolate in a single layer. Bake for about 5 minutes more, or until the marshmallows are beginning to melt.
4. Remove the bars from the oven and preheat the broiler to high. Broil the bars 6 inches from the heat until the top is golden brown in spots. Transfer to a cooling rack and let cool completely. Using the parchment paper overhang, carefully lift the bars from the pan and transfer to a cutting board. Cut into squares and serve.

MAKE AHEAD: The bars can be made the night before. Store at room temperature in an airtight container in a single layer.



UPSIDE-DOWN STRAWBERRY SNACK CAKE

Summer is snack cake season. Though there is a lot of debate over what makes a perfect snack cake, here at Goodtaste, we want something that is easy to make, that has little to no icing, and that you can pick up and eat with your hands. This gorgeous upside-down strawberry version is our current obsession. It's an excellent sidekick to your afternoon tea (or morning coffee) and is an ideal summer baking project when you're taking it a little easier. Plus, you can easily up the dessert factor and serve it with a dollop of whipped cream or melty vanilla ice cream. While you can mix up your own vanilla cake batter, we're keeping it extra simple by using boxed yellow cake mix so that you can truly whip this up at any time.

INGREDIENTS

- Nonstick spray, for greasing
- 1 stick unsalted butter (½ cup)
- 1 cup lightly packed brown sugar
- Pinch of kosher salt
- 1 pound strawberries, hulled and sliced ½-inch thick (or cut in half, if small), plus more for serving (optional)
- One 15-ounce box yellow cake mix, plus additional ingredients called for on the box (see Note) (we like Betty Crocker Super Moist brand)
- Vanilla ice cream or whipped cream, for serving, optional

INSTRUCTIONS

1. Preheat the oven according to the package instructions (typically between 325° and 350°F) and grease a 9-by-13-inch metal pan. Line the bottom of the pan with parchment paper, leaving a 2-inch overhang on two sides. Grease the parchment paper.
2. In a small saucepan, melt the butter over medium-low heat. Do not let it brown. Add the brown sugar and salt and whisk until smooth. Scrape the mixture into the prepared pan and spread in an even layer with a spatula. Arrange the strawberries cut side down in a tight single layer in the pan.
3. In a large bowl, prepare the cake mix according to package instructions. Whisk until smooth. Scrape the cake batter into the prepared pan and use a spatula to spread it in an even layer over the strawberries.
4. Bake the cake for 30 to 40 minutes, or until a toothpick inserted in the center comes out clean. Let the cake cool on a rack for 45 minutes. Place a platter or cutting board on top of the cake and invert the pan onto the plate, tapping lightly on the bottom to help the cake release. Carefully remove the pan and peel off the parchment paper. Serve warm or at room temperature with a dollop of whipped cream or a scoop of ice cream and fresh strawberries, if desired.

NOTE: Please note that your boxed cake mix might call for oil, melted butter, water, or eggs as extra ingredients.



More Ways to Use Boxed Cake Mix

Boxed cake mix is a very versatile ingredient! Here are two other ways to make the most of your store-bought mix.

1. Aperol Spritz Cupcakes

An Aperol Spritz is a low-alcohol, effervescent cocktail made with the aperitif Aperol (Campari's more accessible cousin). The drink is sweet, herbal, and scented with citrus. Enter the Aperol Spritz Cupcake! These lovely cupcakes check all of the boxes of your favorite summer drink, plus they're insanely easy to make.

The base for this dessert is store-bought cake mix, but we make it taste homemade with the addition of freshly grated orange zest and a homemade buttercream tinted pink with Aperol. If you would like your frosting to have a deeper, more dramatic color, add 1 or 2 drops of red food coloring while mixing.

Find the recipe at www.goodtaste.tv/aperol-spritz-cupcakes/

2. Peanut Butter Cup Brownies

Yes, you read that right: Peanut. Butter. Cup. Brownies. We've taken our favorite candy and sandwiched it in the king of chocolatey desserts. The result is a super-gooey, salty-sweet brownie with pockets of creamy peanut butter. And guess what? You can make this beyond-simple recipe with your favorite store-bought mix. It's that easy!

We had the best results with the Ghirardelli Double Chocolate Brownie Mix and King Arthur Flour's Gluten-Free Brownie Mix. Both mixes gave us incredibly fudgy brownies and yielded 9 hulking bars. If you're feeling motivated, you can also make your own mix from scratch.

Find the recipe at www.goodtaste.tv/peanut-butter-cup-brownies/



SPICY PINEAPPLE MARGARITA PALETAS

Tequila and a hint of fresh chiles give these pineapple paletas a grown-up twist. While you can use fresh pineapple for these homemade ice pops, we like frozen pineapple for ease and because it is going to be frozen again anyway! The flavor of the paletas will mellow in the freezer, so add more agave if desired. For a boozier treat, put a paleta in a rocks glass and pour your favorite tequila over. To make these kid-friendly, replace the tequila with fresh pineapple juice.

You will need:

- One 10-cavity paleta mold (it's easy to find one online, but you can also use the ice pop mold of your choice or paper cups)
- 10 Popsicle sticks
- Blender

INGREDIENTS

- 4 cups thawed frozen pineapple
- $\frac{1}{3}$ cup finely chopped red onion
- $\frac{1}{4}$ cup tequila
- 1 teaspoon freshly grated lime zest, plus 2 Tablespoons fresh lime juice (from 1 lime)
- $\frac{1}{2}$ teaspoon kosher salt
- 1 serrano or small jalapeño pepper, thinly sliced

INSTRUCTIONS

1. In a blender or food processor, puree the pineapple, tequila, agave, lime zest and juice, and salt until smooth.
2. Fill the paleta cavities halfway with the pineapple mixture. Divide the serrano between each cavity, then top with more pineapple mixture. Leave a $\frac{1}{4}$ inch between the filling and the top of the mold—the paletas will expand as they freeze.
3. Using a butter knife, gently swirl the pineapple mixture to help the chiles evenly distribute. Insert wooden ice pop sticks and freeze until solid, at least 4 hours and preferably overnight.
4. To serve, dip the mold in hot water for a few seconds, then unmold the paletas. Enjoy!

MAKE AHEAD: The paletas can be stored in the freezer for up to 1 month. Unmold, then store between sheets of parchment paper in a large resealable plastic bag.





STRAWBERRY GIN SPRITZER

Make this refreshing cocktail when strawberries are abundant and are a deep, juicy red. The combination of herbal gin and bitter Campari calls to mind the profile of a classic Negroni, but if these spirits are not for you, feel free to skip the Campari altogether or swap out the gin for vodka or a light golden rum. That is what is so spectacular about this drink—you can comfortably make it your own. Switch out the spirits, use sparkling wine in place of seltzer, or even make it alcohol-free. It is loose and carefree, just like the season! The strawberry syrup below makes enough for 32 cocktails, so this recipe can easily be doubled or tripled for a crowd.

INGREDIENTS

- Ice
- 8 ounces gin, preferably a less juniper-heavy brand like Hendrick's
- 4 ounces Strawberry-Black Pepper Syrup (see Note)
- 4 ounces Campari (optional)
- 12 ounces club soda
- Sliced strawberries and basil sprigs, for garnish

INSTRUCTIONS

1. Fill a pitcher with ice. Add the gin, strawberry syrup, Campari (if using), and club soda; stir.
2. Pour into ice-filled glass, garnish with sliced strawberries and basil sprigs, and serve right away.

MAKE AHEAD: If preparing this drink in advance for a large crowd, combine the gin, strawberry syrup, and Campari. Let guests add ice and club soda at their convenience.

NOTE: View recipe for Strawberry-Black Pepper Syrup [here](#).