

Southern Living

# SUMMER CLASSICS

**10 FRESH  
SPINS ON OUR  
BEST MADE-  
FOR-SUMMER  
RECIPES**



# Big Daddy's Blue Cheese and Bacon Potato Salad

**THE NOTION OF** firing up the grill for side dishes pushes the potato salad envelope into a whole new territory of ridiculously delicious possibilities. Drizzled with olive oil and wrapped in a foil packet, thin-skinned baby red potatoes take on a subtle note of smoky flavor plus get extra-crispy and brown at the edges. This dish is best served warm—tossing in the blue cheese and bacon table side with a certain amount of Caesar-salad showmanship.

HANDS-ON 30 MINUTES - TOTAL 35 MINUTES

**SERVES 6**

- 3 pounds baby red potatoes, cut in half
  - 2 tablespoons olive oil
  - 1 teaspoon table salt
  - 1 teaspoon freshly ground black pepper
  - 1 cup mayonnaise
  - ¼ cup chopped fresh parsley
  - ¼ cup white balsamic vinegar\*
  - 2 teaspoons sugar
  - 2 teaspoons Dijon mustard
  - 1 cup thinly sliced red onion
  - 4 ounces crumbled blue cheese
  - 6 bacon slices, cooked and crumbled
- Garnish: fresh flat-leaf parsley leaves

1. Preheat the grill to 350°F to 400°F (medium-high). Place the potatoes in a single layer in the center of a large piece of heavy-duty aluminum foil. Drizzle with the olive oil; sprinkle with the salt and pepper. Bring up the foil sides over the potatoes; double fold the top and side edges to seal, making 1 large packet.
2. Grill the potatoes, in the foil packet, covered with grill lid, 15 minutes on each side. Remove the packet from grill. Carefully open the packet, using tongs, and let potatoes cool 5 minutes.
3. Whisk together the mayonnaise and next 4 ingredients in a large bowl; add the potatoes, tossing gently to coat. Stir in the onion, blue cheese, and bacon.

*\*Balsamic vinegar may be substituted but will darken the color of the dressing.*



# Broccoli Salad

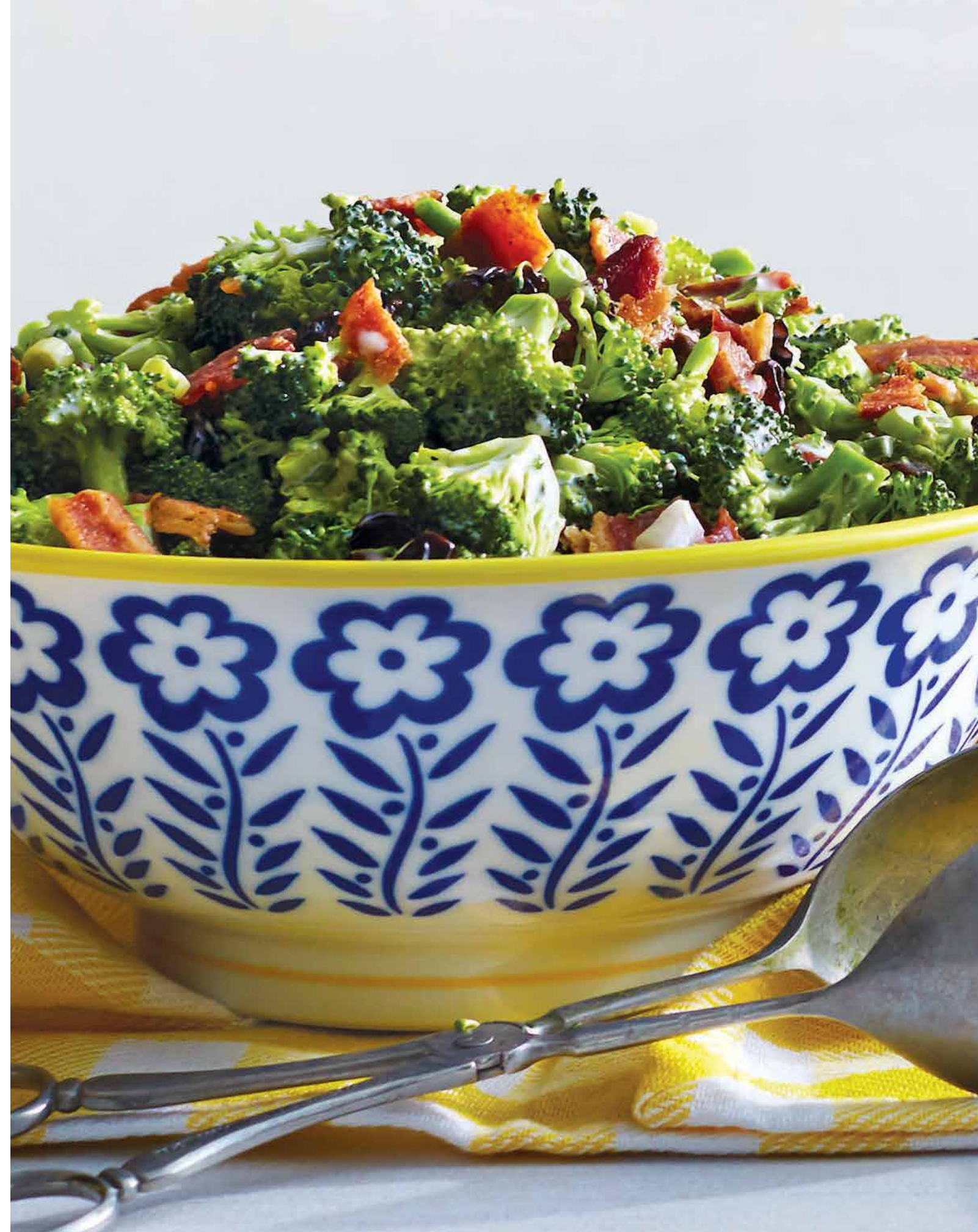
**THE EIGHTIES BROCCOLI SALAD** boom wasn't about trendy, hard-to-find ingredients but rather familiar flavors tossed together in a novel coleslaw sort of way, all sassed up with a sweet-tart spark of creamy mayo dressing. Trivia: Broccoli may seem like a relative newcomer to the roster of Southern sides, but it was growing in Thomas Jefferson's Monticello garden in 1767. Recipes featuring steamed broccoli can be found in many early cookbooks, including Mary Randolph's 1824 *The Virginia Housewife*.

HANDS-ON 20 MINUTES - TOTAL 2 HOURS, 20 MINUTES

**MAKES 6 CUPS**

- 4 medium-size heads broccoli (about 2¼ pounds)
- 10 bacon slices, cooked and crumbled
- 5 green onions, sliced
- ½ cup raisins
- 1 cup mayonnaise
- 2 tablespoons sugar
- 2 tablespoons red wine vinegar

1. Trim the stems from the broccoli; cut the florets into bite-size pieces. Place in a large bowl. Add the bacon, green onions, and raisins; toss.
2. Stir together the mayonnaise and remaining ingredients until well blended. Add to the broccoli mixture, and toss gently. Cover and chill 2 to 3 hours.



# Heirloom Tomato Salad

**IT'S ALL ABOUT FRESH.** Tomato aspics are relegated to the back of the recipe box while the genius pairing of heirloom tomatoes with a tangy-sweet field pea salsa captures the best flavors of summer on one cool platter. Try it with a variety of colorful heirlooms—Pink Brandywine and Cherokee Purple for their rich, meaty flavor; sweet and fruity Sun Gold or Snow White cherry tomatoes; and a more tart selection such as Green Zebra.

HANDS-ON 15 MINUTES • TOTAL 50 MINUTES

**SERVES 8**

- 4 pounds assorted heirloom tomatoes
- 2 small Kirby cucumbers, sliced
- 1 small red onion, sliced
- Lady Pea Salsa (right)
- Fresh basil leaves
- Grilled shrimp (optional)

Cut the tomatoes into wedges or in half, depending on size. Gently toss the tomatoes with the cucumbers and onion. Top with the Lady Pea Salsa and the basil. Add the grilled shrimp, if desired, for a heartier salad.

## Lady Pea Salsa

- 1 cup diced unpeeled nectarine
- 2 jalapeño peppers, seeded and minced
- 1 tablespoon sugar
- 3 tablespoons fresh lime juice
- 2 teaspoons orange zest
- 2 teaspoons grated fresh ginger
- 2 cups cooked fresh lady peas
- ½ cup chopped fresh cilantro
- ⅓ cup diced red onion

Stir together the first 6 ingredients in a large bowl; let stand 15 minutes. Add the peas and next 2 ingredients, and gently toss to coat. Serve immediately, or cover and chill up to 24 hours. Makes 4 cups



# Poblano Fish Tacos

**WRAPPED IN WARM** corn tortillas, the smoky char of a grilled poblano salsa with flash-marinated grouper offers a light, fresh take on the fried beer-battered fish tacos we loved in the nineties. Serve straight up, or crumble in some tangy queso fresco.

HANDS-ON 20 MINUTES - TOTAL 40 MINUTES

**SERVES 6**

- 1 large poblano pepper
- ½ English cucumber, coarsely chopped
- 1 cup grape tomatoes, quartered
- 2 tablespoons chopped red onion
- 1 garlic clove, minced
- ½ teaspoon table salt
- 3 tablespoons fresh lime juice
- 4 tablespoons olive oil
- 1 tablespoon mango-lime seafood seasoning
- 1½ pounds grouper or other firm white fish fillets
- 12 (6-inch) fajita-size corn tortillas, warmed
- Lime wedges
- Cilantro leaves
- Crumbled queso fresco (optional)

1. Preheat the grill to 350°F to 400°F (medium-high). Grill the pepper, covered with grill lid, 3 to 4 minutes or until pepper looks blistered, turning once. Place the pepper in a large zip-top plastic freezer bag; seal and let stand 10 minutes to loosen skins. Peel the pepper; remove and discard seeds. Coarsely chop.
2. Combine the pepper, cucumber, next 4 ingredients, 2 tablespoons of the lime juice, and 2 tablespoons of the olive oil in a bowl.
3. Whisk together the seafood seasoning and remaining 1 tablespoon lime juice and 2 tablespoons olive oil in a large shallow dish or zip-top plastic freezer bag; add the fish, turning to coat. Cover or seal, and chill 5 minutes, turning once. Remove the fish from the marinade, discarding the marinade.
4. Grill the fish, covered with grill lid, 3 to 4 minutes on each side or just until fish begins to flake when poked with the tip of a sharp knife and is opaque in center. Cool 5 minutes. Flake fish into bite-size pieces.
5. Serve the fish and salsa in warm tortillas with lime wedges. Top with the cilantro leaves and queso fresco, if desired.

**Note:** We tested with Weber Mango Lime Seafood Seasoning.



# Smoked Pork Barbecue

**HAL TYLER OF RICHMOND, VIRGINIA**, shared this recipe in a fall story that focused on men with a flair for cooking. His secret to perfectly smoked pork? Adding his special vinegar-based barbecue sauce to the water pan in the smoker. Sandwich the juicy pork butt in a soft white-bread bun, and douse with sauce. Topping with chowchow and a tangle of homemade coleslaw? Totally optional but highly recommended.

HANDS-ON 20 MINUTES - TOTAL 10 HOURS, 50 MINUTES, INCLUDING SMOKING TIME

**SERVES 10 TO 12**

- Hickory wood chunks
- 2 cups ketchup
- 2 cups apple cider vinegar
- 1 cup butter
- 1 (5-ounce) bottle Worcestershire sauce
- 1 tablespoon table salt
- 1 tablespoon brown sugar
- 1 tablespoon dried minced onion
- 1 tablespoon hot sauce
- 2 small garlic cloves, minced
- 1/8 teaspoon ground red pepper
- 1/8 teaspoon ground black pepper
- 2 quarts water
- 1 (6- to 8-pound) bone-in pork shoulder roast or Boston butt
- Hamburger buns (optional)
- Garnishes: coleslaw, dill pickle slices

1. Soak the wood chunks in water 30 minutes.
2. Meanwhile, bring the ketchup and next 10 ingredients to a boil in a large saucepan; reduce heat, and simmer 10 minutes.
3. Prepare the smoker according to manufacturer's directions, using 1 cup barbecue sauce and 2 quarts water in water pan. Bring internal temperature to 225°F to 250°F; maintain temperature for 15 to 20 minutes.
4. Drain the wood chunks, and place on coals. Place the roast on the upper cooking grate; baste generously with remaining barbecue sauce. Cover with smoker lid.
5. Smoke the roast, maintaining temperature inside smoker between 225°F and 250°F, for 9 hours or until a meat thermometer inserted into thickest portion registers 195°F. (Refill water pan with a mixture of 1 cup barbecue sauce and 2 quarts water as needed.) Remove the roast from smoker, and wrap tightly in aluminum foil. Let stand 1 hour.
6. Shred the roast, and serve on buns, if desired.



# Muffuletta Dogs

**LOOKING TO BRING** a taste of New Orleans to your next cookout? This is just the ticket. Our latest muffuletta riff (we've also made muffuletta deviled eggs, sliders, and cocktail kebabs) lightens up the classic filling and turns it inside out for a chargrilled hot dog topping. It's light, fresh, and (quite frankly) delicious.

HANDS-ON 25 MINUTES - TOTAL 25 MINUTES, PLUS CHILL TIME

**SERVES 6**

- 2 cups chopped fresh cauliflower
- ½ cup grated carrot
- 3 reduced-fat provolone cheese slices, chopped
- ⅓ cup thinly sliced celery
- ⅓ cup chopped jarred marinated roasted red bell peppers
- ¼ cup chopped pimiento-stuffed Spanish olives
- ¼ cup chopped kalamata olives
- ¼ cup chopped fresh parsley
- ¼ cup bottled light olive oil vinaigrette
- 6 hot dogs
- Rolls

Stir together the cauliflower, carrot, chopped provolone cheese, celery, chopped roasted red bell peppers, chopped stuffed olives, chopped kalamata olives, parsley, and vinaigrette. Cover and chill 2 hours. Grill the hot dogs according to package directions. Place the hot dogs in the rolls, and top with the cauliflower mixture.



# Mint Julep Sweet Tea

**PACK UP THOSE** silver julep cups, and break out the tumblers. What could improve the thirst-quenching charms of a tall, frosty pitcher of sweet iced tea? Fresh mint and bourbon, of course. Cheers to the latest trend of sweet tea-based cocktails. Simple, uncomplicated, and refreshingly easy to drink.

HANDS-ON 10 MINUTES - TOTAL 10 MINUTES

**MAKES 4 CUPS**

- ½ cup loosely packed fresh mint leaves
- 1 lemon, sliced
- 2 tablespoons sugar
- 3 cups cold sweetened tea
- 1 cup bourbon
- Crushed ice
- Garnishes: fresh mint leaves, lemon slices

Combine the first 3 ingredients in a 2-quart pitcher. Muddle ½ cup of the mint leaves in the pitcher to release flavors. Stir in the tea and the bourbon. Serve over crushed ice.

**VARIATION**

Sweet Tea Spritzer: Stir together 2 cups **cranberry juice**, 1 cup **sweet tea-flavored vodka**, and ½ cup **fresh lemon juice** in a large pitcher. Stir in 5 cups **ice cubes**, and top with 1 (12-ounce) can **lemon-lime soft drink**. Gently stir. Serve immediately. Serves 4 to 6





# Watermelon Margarita Pops

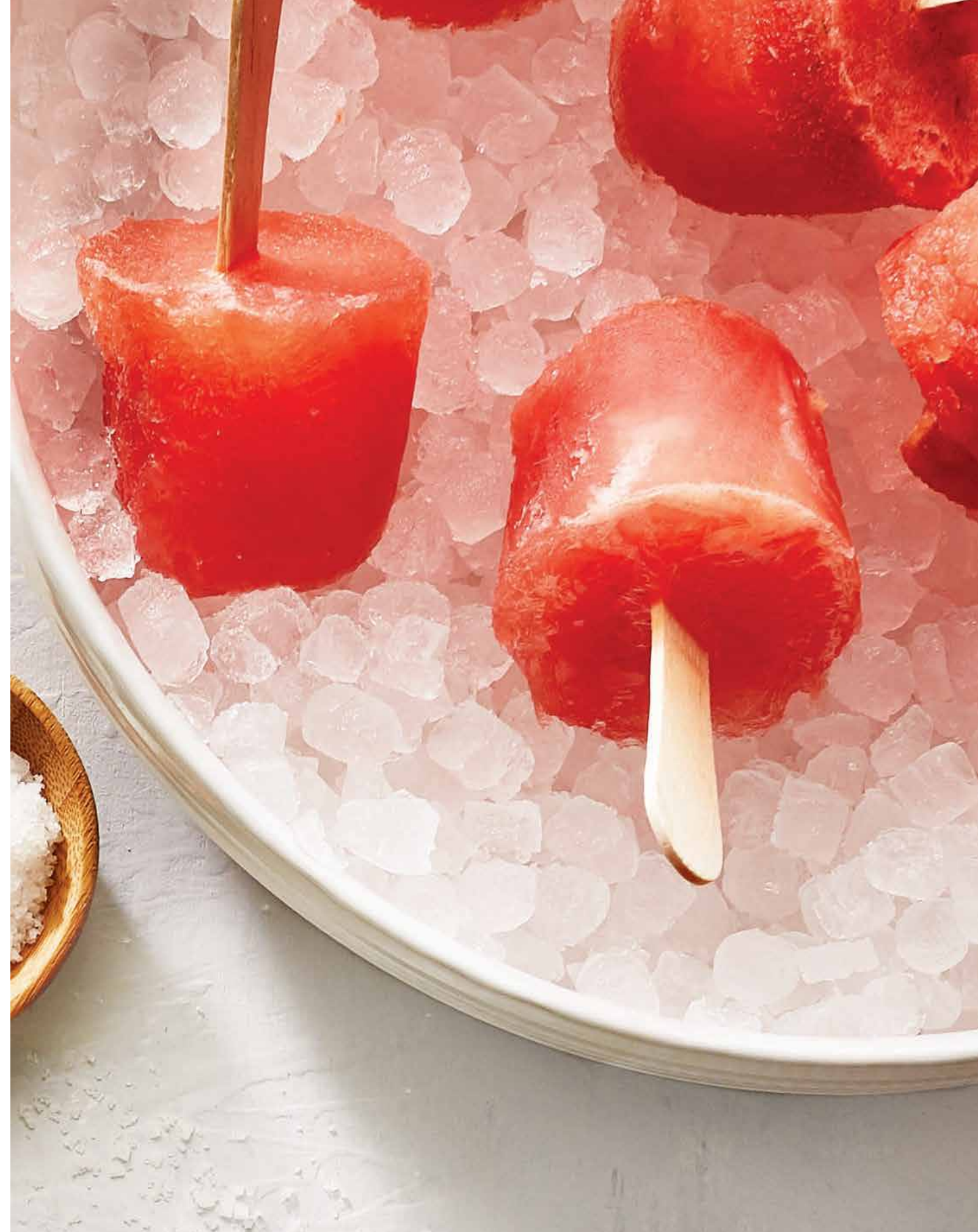
**IT'S ALL ABOUT** maximum summer coolness. Alcohol-fueled ice pops (aka poptails) are making a splash, especially at outdoor barbecues and poolside cocktail parties. Serve these icy spiked treats with a side of sea salt for sprinkling on top.

HANDS-ON 15 MINUTES - TOTAL 15 MINUTES, PLUS CHILL TIME

**MAKES 12 POPS**

- 6 limes
- 4 cups chopped seedless watermelon
- $\frac{3}{4}$  cup tequila
- $\frac{1}{2}$  cup sugar
- 12 (3-ounce) paper cups
- 12 ( $3\frac{1}{2}$ -inch) food-safe wooden ice-cream spoons

1. Grate the zest from 1 lime to equal 1 teaspoon. Squeeze the juice from the limes to equal  $\frac{1}{2}$  cup. Process the lime juice and watermelon in a blender until smooth. Pour through a fine wire-mesh strainer into a large measuring cup, discarding solids. Stir in the tequila, sugar, and 1 teaspoon lime zest, stirring until the sugar dissolves. Pour the mixture into paper cups.
2. Cover each cup with aluminum foil; make a small slit in the center, and insert 1 ice-cream spoon into each cup. Freeze 8 hours or until firm.



# Lemon Bars

**PASTEL LAYERS** strike the perfect balance between buttery shortbread and tartly sweet lemon custard. Recipes date back to the early 1960s—in the *Chicago Tribune* and a Betty Crocker cookbook—but lemon bars soon migrated South to become a standard in the ladies'-luncheon repertoire.

HANDS-ON 15 MINUTES - TOTAL 2 HOURS, 25 MINUTES

**MAKES 24 BARS**

- 2 ½ cups all-purpose flour
- ¾ cup powdered sugar
- 1 cup cold butter, cut into pieces
- 2 cups granulated sugar
- ½ teaspoon baking powder
- 4 large eggs, lightly beaten
- ⅓ cup fresh lemon juice
- Garnish: fresh mint leaves

1. Lightly grease an aluminum foil-lined 13- x 9-inch pan. Preheat the oven to 350°F. Combine 2 cups of the flour and ½ cup of the powdered sugar. Cut the butter pieces into the flour mixture with a pastry blender until the mixture is crumbly. Press the mixture into prepared pan.
2. Bake at 350°F for 20 minutes or until lightly browned. Cool 30 minutes.
3. Combine the granulated sugar, baking powder, and remaining ½ cup flour; whisk in the eggs and lemon juice. Pour over the cooled crust.
4. Bake at 350°F for 20 to 25 minutes or until set and edges are lightly browned. Cool completely on a wire rack (about 1 hour). Sprinkle with the remaining ¼ cup powdered sugar, and cut into bars.



# Glazed Strawberry Pie

**THIS IS PIE** at its simplest and best: fresh-picked, ripe berries piled high in a flaky crust. Strawberry season begins in February in southern Florida and slowly makes its way north, reaching the Mid-South just as May gives way to early summer. Don't let it pass you by. Oh, and that shimmering glaze? Divine—and definitely not off a supermarket shelf.

HANDS-ON 25 MINUTES - TOTAL 3 HOURS, 20 MINUTES

**MAKES ONE 9-INCH PIE**

- ½ (14.1-ounce) package refrigerated piecrusts
- 6 cups fresh strawberries, hulled
- ½ cup water
- 1 cup granulated sugar
- ⅓ cup cornstarch
- 1 tablespoon butter
- Red liquid food coloring (optional)
- 1½ cups heavy cream
- 2 tablespoons powdered sugar

1. Fit the piecrust into a 9-inch pie plate according to package directions; fold the edges under, and crimp. (Do not prick the crust.) Bake according to the package directions. Cool completely.
2. Place 4 cups of the strawberries, cut sides down, in cooled, baked piecrust. Crush the remaining 2 cups strawberries in a medium saucepan; add ½ cup water. Bring to a boil over medium; reduce heat to medium-low, and simmer 3 minutes.
3. Pour the mixture through a fine wire-mesh strainer into a bowl. Discard the solids. Return ¾ cup strawberry liquid to the pan; discard any remaining strawberry liquid.
4. Whisk together the granulated sugar and cornstarch; whisk into the strawberry liquid in the pan. Boil over medium 2 to 3 minutes or until the mixture is translucent. Remove from heat; stir in the butter and, if desired, 6 drops food coloring. Cool 10 minutes.
5. Spoon the strawberry glaze over the berries, making sure to cover all berries. Chill 2 hours.
6. Beat the cream and powdered sugar at medium-high speed with an electric mixer until stiff peaks form. Spread over or pipe around the strawberry mixture in the crust.



In our new cookbook, *Recipe Revival* (on sale now), we've given fresh, delicious spins to the region's much-loved favorites.

