

SUMMER IN LAMORINDA

A Feast Fit for the Fourth

By Susie Iventosch

At long last, the weather has finally cooperated and it looks like we will have a summer after all! This is terrific news and just in the nick of time for July 4th holiday celebrations, barbecues, picnics, and parades and parties!

In this issue, we feature several ideas for barbecue fare, but most with a little twist on the traditional

recipes. For instance, it's hard to imagine July 4th without potato salad, but with hot weather a risk, and so many people on bikini diets, this salad using baby Yukon gold potatoes, tossed in lemon vinaigrette is nice alternative to the mayo and hardboiled egg variety! (I do love the regular old potato salad, but this is a nice fresh op-

tion!) And, while baby back ribs with a southern molasses barbecue sauce are amazing, this fun recipe uses hard apple cider and brown sugar to give the ribs a crunchy, but lighter flavor!

However you choose to feed your family and friends on America's birthday, we wish you a very happy Fourth of July!

Cider-glazed Baby Back Ribs

(Serves 4)

INGREDIENTS

- Four 6-rib baby back pork racks
- One 22-oz. bottle hard apple cider, or two 12-oz. bottles
- ¾-1 cup brown sugar
- Coarse sea salt and black pepper, to taste

DIRECTIONS

To Marinate Ribs

Place ribs in (two) Ziploc baggies, or a plastic container with a tight-fitting lid. Season to taste with sea salt and pepper. Distribute cider evenly over ribs and seal bags, or affix lid. Marinate in refrigerator overnight, turning once or twice.

To Cook Ribs

Preheat oven to 300°. Spray roasting pan with non-stick spray and place ribs in pan. Pour juices over the top. Sprinkle evenly with ½ cup brown sugar and seal very tightly with aluminum foil. Cook ribs for 2½ hours, or until very tender. Remove from oven and drain off 1/3 of the juices, keeping the ribs in the remaining juices. Cool, cover and chill until ready to grill.

To Grill

Preheat barbecue to high heat. Spread gelled juices over ribs and sprinkle ¼ to ½ cup brown sugar evenly over top sides of rib racks. Grill for about 2-3 minutes per side, just until ribs are nicely browned and sugar begins to get crunchy. Serve 'em up!

Grilled Corn on the Cob

We have been grilling corn on the barbecue for years, and usually I baste the corn with some kind of butter concoction made with melted butter and chipotle peppers, or lime juice, and seasonings. A few weeks ago, my husband prepared the corn, and it was the juiciest barbecued corn on the cob I had ever tried. Naturally, I wondered what he did differently than in the past, when the corn had always been delicious, but sometimes a little dried out. It turns out the trick was basting the corn with olive oil instead of melted butter. We have tried this half a dozen times so far this season, and every, single time it has been succulent and delicious! Use good quality extra-virgin olive oil for the best flavor.

INGREDIENTS

- Corn ears, husked and silk removed
- Olive oil (just enough to completely baste entire ears of corn)
- Seasoning, such as Cajun spices or salt and pepper

DIRECTIONS

Prepare ears of corn by removing husks. You can do this ahead of time and store in a baggie in the refrigerator. When ready to cook, baste the corn with olive oil using a basting brush, and season with spices of your choice. Grill over medium heat for about 10 minutes, rotating the ears every two to three minutes.

Potato Salad with Kalamata Olives and Lemon Vinaigrette

(Serves 6)

INGREDIENTS

- 2-3 pounds Yukon gold potatoes (I like to use the baby potatoes)
- ¾ cup Kalamata olives, pitted and halved
- ¼ cup capers (optional)
- 1 red onion, sliced thinly
- ¼ cup finely sliced basil leaves (optional ... parsley works fine, too)
- Dressing
- 3 tablespoons fresh-squeezed lemon juice
- 2 tablespoons red wine vinegar
- 9-10 tablespoons extra-virgin olive oil
- Salt and Pepper, to taste

Place all ingredients in a container or bowl and whisk or shake to blend.

DIRECTIONS

Fill a large pot about 2/3 full with water. Add potatoes (whole if using small potatoes, or cut into quarters if using large potatoes.) Bring to a boil over high heat, and continue to boil until potatoes are just al dente, but done, when pierced with a knife. Remove potatoes from water with a slotted spoon, or simply drain off all water from pot. Cool and cut into bite-sized pieces and place in a salad bowl. Meanwhile, sauté onions over medium-high heat until cooked and just beginning to caramelize. Cool. To assemble salad, add Kalamata olives, capers, basil and sautéed onions to potatoes in bowl. Pour dressing over and gently toss. Serve cold or at room temperature.

Gorgonzola Buffalo Burgers with Shallot Compote

(Serves 4)

INGREDIENTS

- 1 pound ground buffalo (1/4 pound per person)
- ½ cup crumbled gorgonzola or blue cheese
- 1 teaspoon Italian herbs
- ½ teaspoon sea salt
- ½ teaspoon ground black pepper
- 4 burger buns or slices of French bread (8 slices)
- 1 recipe for Shallot Compote (recipe below)

DIRECTIONS

Mix buffalo meat with cheese and seasonings. Form into patties. Grill over medium heat, for approximately 5 minutes per side, being careful not to overcook. You never want buffalo well-done because it gets very tough and dry due to the lower fat content. Serve with a spoonful of shallot compote on the side or on top.

Shallot Compote

(Yields about one cup)

INGREDIENTS

- 1½ cups finely sliced shallots (if small, you can keep them whole)
- 1 tablespoon unsalted butter
- 2 tablespoons olive oil
- ½ teaspoon sea salt
- 6 tablespoons sherry vinegar
- ¼ cup granulated sugar
- 1 teaspoon minced fresh thyme or marjoram
- ¼ teaspoon white pepper

INSTRUCTIONS

In a medium saucepan, heat oil and butter over medium heat. When butter just begins to foam, add shallots and salt. Cook, stirring often, until the shallots begin to brown. Add minced herbs and season with white pepper. Stir in 4 tablespoons of the vinegar and all of the sugar. Cook, stirring occasionally, until the shallots are caramelized and the jam is thick and syrupy. Add remaining 2 tablespoons of vinegar and just heat through. Remove from heat and cool. Compote will thicken into a jam-like consistency as it cools.



Susie Iventosch is the author of Tax Bites and Tasty Morsels, which can be found at Across the Way in Moraga, www.amazon.com, and www.taxbites.net. Susie can be reached at suziven@gmail.com. **These recipe is available on our web site www.lamorindaweekly.com** If you would like to share your favorite recipe with Susie please contact her by email or call our office at 925-377-0977.



Lamorinda Summer Event Listing Inside



Lamorinda Chambers Support Local 4th of July Celebrations



- ORINDA**
- Orinda downtown** 10:00am Parade
- Orinda Community Center and Park**
 - 7:30am Pancake Breakfast
 - 8:00am Roadrunners' and Haley's Runs
 - 11:30am – 1pm Food and Beverage Entertainment with Bob Claire Orchestra Classic Car Show courtesy of Orinda Motors Children's Activities
- MORAGA**
- Moraga Shopping Center** 8:00am Fun Run Races - all ages
- Moraga Commons Park** 8:00am – 10:00pm Pancake Breakfast, Dog Parade, Bike Parade, Car Show by Rheem Valley Auto, Booths and Kids Games, Magic Show, Music, View the Fireworks
- Moraga Fireworks** approx. 9:20pm Set off at Moraga Country Club

Get detailed schedules of the events at:

www.moragachamber.org and www.orindaassociation.org



Help the Community Raise \$23,000 for our annual FIREWORKS show!

Send your check, made payable the Town of Moraga, to 2100 Donald Drive, Moraga, CA 94556.



ANNUAL 4TH OF JULY CLASSIC CAR SHOW



MORAGA COMMONS
9 A.M. - 1 P.M.



presented **RHEEM VALLEY**
by: **AUTOMOTIVE** and
Moraga Parks & Recreation

REGISTER YOUR CAR TODAY!

Registration Fee: \$17/car
(fee goes towards cash prize for car show participants)
Show Sponsor: Rheem Valley Auto - Ravi Singh,
ravi@rheemauto.com, 925-377-6020



**EXPLORE
DISCOVER
HAVE FUN!**

This summer, bring your young naturalist to meet live animals and explore our natural world. You'll discover fun and enriching classes, workshops, camps and family programs all summer long.

Go to www.wildlife-museum.org to learn more.

The recipe for Barbecue Sauce for Chicken (or ribs) and Barley-Mushroom Pilaf can be found on our website www.lamorindaweekly.com click on Food



1931 FIRST AVENUE
WALNUT CREEK
925-935-1978