

PB&J with Fruit Wrap

Ingredients for one wrap :

1 tortilla
1 T peanut butter
1 T jam
2 strawberries sliced
¼ banana sliced
2 T granola

Instructions:

Wash strawberries and remove stem from each berry. Slice each berry into four slices, set aside. Peel bananas and slice into 4-6 slices. Spread peanut butter evenly over entire tortilla. On one rounded end, spread jam. Layer strawberry slices, banana slices and granola. Roll each tortilla, being careful not to push ingredients out of wrap. Slice each wrap in half and place onto serving tray.

Zucchini bakes

Ingredients: 2 C chopped Zucchini, 1C chopped Carrots, ½ c chopped Onion, 1/2 cup Self Raising Flour, 3/4 cups Grated Tasty Cheese, 3 eggs, ½ c canned corn kernels, 1 tsp salt, Pam spray

Preheat your oven to 350

Line muffin tins with paper liners and spray lightly with Pam spray

Grate and chop all veggies

Lightly beat eggs and add to vegetable mixture

Add cheese and mix thoroughly

Add flour, salt, and mix

Pour into 16 lined muffin cups

Bake 20 mins Makes 16 muffins

Blueberry Scones

Ingredients:

- 2 cups [flour](#)
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 2 tablespoons (plus) sugar
- 1 cup fresh blueberries, rinsed and dried
- 5 tablespoons butter, cold, cut in piece
- 1 cup (plus) heavy cream

Preheat oven to 425 degrees F. Combine first 4 ingredients in large bowl with wire whisk. Sprinkle 2 tablespoon of mixture over blueberries. Slightly toss to cover. Sprinkle butter pieces over dried mixture. Cut butter in with pastry blender. Make a well in center and pour cream. Mix until ingredients are just wet, not over-mixed. Gently stir in blueberries. Try not to break berries. On floured surface, with floured hands, gently press dough into 8-inch circle, 3/4-inch tall. Place on lightly greased cookie sheet. Brush with heavy cream and sprinkle with sugar, if desired. Cut into 8 wedges. Bake for 12-15 minutes or until lightly browned. Serve Blueberry Scones warm with real butter.

Herbed Greek Salad by Cathy Peterson, Madison Herb Society

½ C. crumbled feta cheese	½ C sliced black Greek olives
1 c. sliced radishes	¼ C. chopped green onions
2 small cucumbers, thinly sliced	½ C. extra virgin olive oil
2 T. lemon juice	2 T each chopped fresh parsley
2 T. oregano	1 tsp. chopped fresh basil
½ tsp chopped fresh thyme	1 -2 tsp minced garlic
salt & pepper to taste	

Combine cheese, olives, radishes, green onions, and cucumbers in a large bowl. Combine remaining ingredients in a small bowl. Toss dressing with vegetable mixture. Chill 1-2 hrs. Makes 6-8 servings.

Strawberry Tomato Salsa

Author: Lemons for Lulu

Serves: 12

A fresh summer salsa, with a surprise sweetness from strawberries.

Ingredients

6 T olive oil
2 T Balsamic vinegar
½ t salt
1 pint strawberries coarsely chopped
½ pint cherry tomatoes, chopped
½ cup cilantro

Instructions

Whisk together dressing ingredients in a large bowl. Add in strawberries and tomatoes stir so that dressing covers everything. Refrigerate for at least one hour.

Panzanella

By Patrick O'Halloran, Lombardino's Restaurant

Croutons:

1 loaf French bread, torn into rustic bite sized chunks

1 c. Extra Virgin Olive Oil

Salt to taste

Salad:

3 Pounds heirloom tomatoes, roughly chopped (Best to have a variety of colors)

1 small red onion, thinly sliced (or substitute finely chopped white onion)

1 cucumber, peeled, seeded, and roughly chopped

1 C. fresh Basil leaves, torn by hand into pieces

Salt and freshly ground pepper

¼ C. good-quality balsamic vinegar

1 C. extra virgin olive oil

To make croutons: Heat oven to 350 degrees. Toss bread chunks with olive oil; season with salt. Spread on baking sheet; bake until golden, 10-15 minutes. Let cool.

To make salad: Place tomatoes and their juices in large bowl. Toss with remaining vegetables and cooled croutons. Season with salt and pepper. Add balsamic vinegar and oil.

Olive Cheese Balls

Recipe Courtesy of Cathy Low

Serves: 24

Ingredients:

1 cup shredded cheddar cheese

2 tablespoon butter, softened

1/2 cup flour

Dash of cayenne

24 stuffed green olives drained and dried

Paprika

Directions:

Preheat oven to 400 degrees. In a medium bowl, combine cheese, butter, flour and cayenne with a fork until a dough-like form forms. Scoop up a tablespoon of the dough and enclose one olive with dough. Roll into a ball and place on baking sheet. Repeat process using up remaining dough. Sprinkle with paprika. Bake for 15 minutes or until golden. Serve warm.

Pizza Monkey Bread**Ingredients:**

1/2 cup (1 stick) butter, melted
1/2 teaspoon garlic salt
1 tablespoon Italian seasonings
2 cans Pillsbury Grands Homestyle Biscuits
2 cups finely chopped pizza toppings (pepperoni, cooked sausage, green peppers, mushrooms, onions....whatever you'd like!)
1 cup marinara sauce
2 cups shredded Mozzarella cheese

Directions:

1. Grease a Bundt pan with cooking spray. Set aside.
2. In a small bowl, whisk together melted butter, garlic salt and Italian seasonings until combined. Set aside.
3. Remove biscuits from the cans. Take a raw biscuit, and cut a slit in the side. Use your fingers (or carefully use a knife) to open up the biscuit to form a "pocket" for the toppings.
4. Carefully tuck a pinch of cheese into the pocket of the biscuit, then add in a teaspoon or so of marinara sauce, then add in some pinches of your pizza toppings, top with a final pinch of cheese, then use your fingers to pinch together the dough to seal in the pocket. Be sure that it is well-sealed.
5. Dunk the pocket in the butter mixture on both sides, and then place in the Bundt pan with the seam side up.
6. Repeat with remaining biscuits until they are all filled and placed in the Bundt pan side by side.
7. Pour any remaining butter mixture over the top of the biscuits in the bundt pan, and then bake for 30 minutes until the dough is cooked and

lightly browned. Remove and let sit for 5 minutes.

Carefully turn the Bundt pan on top of a plate and give it a slight jiggle to release the monkey bread. Then remove the pan and serve the monkey bread with a side of extra marinara sauce for dipping