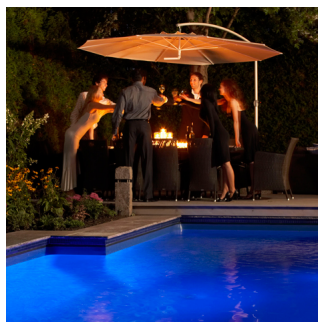


Summer Barbecue Recipes

Written by Written by Abby Fotis



Summer is officially upon us. Instead of fretting over the scorching heat waves, embrace the warmth and impress your friends and family by whipping up dishes from the Valley's hottest restaurants. Whether it's a new take on a classic burger or an utterly refreshing cocktail, these recipes will surely be a hit at any summer barbecue.

Tuscan Kale Salad by True Food Kitchen



4-6 C Kale, loosely packed, sliced leaves of Italian black (Lacinato, "dinosaur," cavolo nero) midribs removed
Juice of 1 lemon
3-4 T Extra virgin olive oil
2 cloves Garlic, mashed
Salt and pepper, to taste
Hot red pepper flakes, to taste
2/3 C Grated Pecorino Toscano cheese (Rosselino variety if you can find it) or other flavorful grated cheese such as Asiago or Parmesan
1/2 C Freshly made bread crumbs from lightly toasted bread

Whisk together lemon juice, olive oil, garlic, salt, pepper and a generous pinch (or more to taste) of hot red pepper flakes. Pour over kale in serving bowl and toss well. Add 2/3 of the cheese and toss again. Let kale sit for at least five minutes. Add breadcrumbs, toss again, and top with remaining cheese.

Grilled American Kobe Rib Eye with Smoked Sea Salt by BLT Steak

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6 American Kobe rib eyes, 12 ounces each
6 T Softened butter
1 T Smoked kosher salt
1 tsp. Smoked sea salt
1 T Smoked pepper

Spread one teaspoon of softened butter on each steak using a pastry brush. Season with smoked kosher salt and pepper. To cook the steak, sear on a hot grill for five minutes, turn over and cook for another four to five minutes for medium rare. Finish with smoked sea salt and let rest for several minutes before serving. Serves six.

Lamburger with Yogurt Raita by Bourbon Steak

5 lb. Ground lamb shoulder
½ T Garam Masala
1 T Parsley, chopped
3 cloves Garlic, minced
1 T Harissa paste
Grind lamb using grinder with large holes. Grind again through a plate with medium-size holes. (A butcher can do this, as well.) Add rest and mix just until tacky. Makes 10 patties.
Yogurt Raita
1 ½ Large, unpeeled English hothouse cucumber, halved, seeded, half-moon
1 C Greek yogurt
1/8 C Packed fresh mint
½ tsp. Ground cumin
½ tsp. Ground coriander
1 Red onions, short julienne

Slice cucumbers into half-inch thick half moons. Season with cumin, coriander and salt. Mix in the yogurt, onion and mint. Adjust seasoning.

Silvestre Suizo Sueco by The Phoenician



2 oz. Partida Reposado Tequila

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¼ oz. Elderflower liqueur
Lingonberry puree
Fresh-squeezed kaffir limes and cane sugar
Sweetened Meyer lemon juice

Mix all ingredients in a blender cup with ice. Chop all ingredients and pour into 16-ounce margarita glass half rimmed with sea salt. Garnish with floated lingonberries and one elderflower.