



Peach and Chèvre Salad

Makes 8 servings

- 1 tbsp. balsamic vinegar
- 2 tsp. fresh lemon juice
- 1 tsp. honey
- 1/4 tsp. Kosher salt
- 3 tbsp. extra-virgin olive oil
- 4 ripe peaches, peeled and sliced
- 6 cups baby lettuce mix
- 1/2 cup crumbled chèvre (goat cheese)
- 1/2 cup toasted almonds or candied pecans
- Coarsely ground black pepper to taste

Optional:

- 1 head radicchio
- 1. Whisk together vinegar, juice, honey and salt, then add oil in a stream, whisking until thickened.
- 2. Divide lettuce and radicchio leaves among 8 salad plates. Top with peaches, chèvre and nuts.
- 3. Drizzle with dressing and sprinkle with pepper. Serve immediately.

Paisley-Patterned Summer Soup

Makes 6 to 8 servings

Cantaloupe Cocktail

Makes 4 cups

- 2 cups chopped cantaloupe
- 1 cup chopped peaches
- 1-1/2 cups dry white wine
- 2 tbsp. amaretto

Strawberry Ginger Cream

Makes 3 cups

- 2 cups cleaned fresh strawberries (about 1 lb.)
- 1/2 cup rose, Zinfandel or other light-bodied red wine
- 1/4 tsp. ground ginger
- 1 tsp. cracked black pepper
- 1 tbsp. triple sec or Grand Marnier®
- 1/2 cup whipping cream (or plain yogurt)

Topping:

- 1 cup whipping cream
- 1/4 tsp. ground ginger

1. To make the Cantaloupe Cocktail: Purée all ingredients in a blender and chill.
2. To make the Strawberry Ginger Cream: Purée ingredients in blender. Stir in pepper. Chill.
3. To make the Topping: Whip cream until soft peaks form. Sprinkle on ginger. Whip 30 seconds more.
4. To serve: (cold) pour 1/3 cup of the cantaloupe soup into each bowl. Artistically drizzle 1/2 cup of the strawberry ginger cream across the soup. Use a knife to draw the strawberry cream into feathery patterns. Garnish with a dollop of ginger whipped cream and a fanned strawberry.

Pork Chops with Blueberries and Thyme

Makes 4 servings

- 4, 1-inch thick pork chops
- 2 tbsp. minced fresh thyme
- 1/2 tsp. Kosher salt
- 1/4 tsp. black pepper
- 1 tsp. olive oil
- 2 tbsp. butter
- 1/2 cup low-salt chicken broth
- 3/4 cup Ruby Port or Merlot
- 1/2 cup blueberry jelly
- 1/2 cup fresh blueberries

Preheat oven to 400°F

1. Grind thyme, salt, pepper and olive oil in a mortar and pestle or spice mill to form a paste. Rub pork chops with a total of 1-1/2 tbsp. thyme mixture; let rest at room temperature for 1/2 hour.
2. Melt butter in large heavy skillet over medium heat until beginning to brown. Add pork chops and cook until well-browned, about 3 minutes per side. Transfer to platter and put in preheated oven to finish cooking, about 10-12 minutes (internal temperature of 145°F). Let rest 4 to 5 minutes before serving.
3. Meanwhile, add broth, Port and remaining thyme to same skillet and boil vigorously until liquid is reduced to 3/4 cup, about 7 minutes. Add blueberry jelly; bring to boil, then reduce heat to medium and simmer until sauce is thickened and reduced to about 3/4 cup, about 4 minutes. Add fresh blueberries and cook to heat through, about 1 minute. Season sauce with salt and pepper. Spoon sauce over pork chops and serve.

For Quick Orange Rice recipe, visit samsclub.com.

Lemon Mousse with Raspberries

Makes 8 to 10 servings

- 1-1/2 cups sugar
- 1 cup freshly squeezed lemon juice
- 7 large egg yolks, lightly beaten (reserve 3 whites)
- 3 large eggs
- 3 tbsp. grated lemon zest
- 1-1/2 cups whipping cream
- Pinch of salt
- 2 pints raspberries or your favorite fresh berry, washed and dried

Optional:

- 2 tsp. Frangelico®

1. Dissolve the sugar in the lemon juice in a large nonreactive bowl or the top-half of a double boiler. Whisk in the eggs, egg yolks, lemon zest and salt.
2. Place the bowl with the egg mixture over a pan of gently boiling water. The bowl should fit snugly into the pan without touching the water. Cook over low heat, stirring with a wooden spoon or spatula, for 5 to 6 minutes—until the mixture starts to thicken. Remove the pan with the lemon custard from the heat. Stir to cool (whisk in the optional Frangelico).
3. Meanwhile, whip the egg whites to soft peaks and set aside. Beat the cream to stiff, but not dry, peaks and set aside.
4. Add cream into the cooled lemon custard until well blended. Then fold this mixture into the egg whites. Transfer to serving dishes, cover with plastic wrap and refrigerate until well chilled, at least three hours or overnight.
5. To serve, add a generous sprinkling of berries.

Nicole Aloni received her culinary training in France and ran her own catering company in Southern California for 12 years. She has also written two books for the home entertainer. To contact her, visit www.nicolealoni.net.