



simple cooking tips to create a delicious barbecue

GRILLING UP A Festive SUMMER FEAST



Greek Burger Sliders With Avocado Tzatziki

SERVES 4

- 1 pound lean ground beef
- 1/3 cup Kalamata olives, chopped
- 3 tablespoons crumbled feta
- 1 teaspoon dried dill
- 3 tablespoons breadcrumbs
- 2 tablespoons finely chopped yellow onion
- 1 tablespoon chopped scallions
- Salt and freshly ground black pepper
- 1/2 teaspoon garlic powder
- 1 teaspoon fresh oregano, chopped (or 1/2 teaspoon dried oregano)
- 4 brioche rolls, split and toasted
- 4 lettuce leaves, washed and dried
- 4 tomato slices
- 4 cucumber slices (optional)
- 4 thin slices red onion (optional)

Stir together all avocado tzatziki ingredients (see recipe) and chill in fridge at least one hour or longer.

With your hands or a wooden spoon, mix ground beef, olives, feta, dill, breadcrumbs, onion, scallions, salt, pepper, garlic and oregano until all ingredients are evenly distributed. Shape the meat mixture into four 1/2-inch-thick patties.

Grill over medium-hot coals or pan grill over medium heat for 5 minutes per side. The burgers should no longer be pink in the center.

To serve, place each burger on a roll, spoon on a little tzatziki, and top with lettuce, tomato, cucumber, and onion slices to your taste.

Avocado Tzatziki

MAKES 2 1/2 CUPS

- 1 tablespoon fresh lemon juice
- 1/2 cup extra virgin olive oil
- 1 teaspoon minced garlic (about 1 large clove)
- 1 teaspoon kosher salt
- 2 cups plain nonfat Greek yogurt
- 1 cup peeled, seeded and

grated cucumber (about 1 medium cucumber)

1 whole peeled avocado, diced small

Add lemon juice, olive oil, garlic and salt to the yogurt. Add grated cucumber, diced avocado and mix well. Chill for at least one hour.

Cat Cora's Tips



During the summer, and throughout the year, use Cat Cora's simple tips to reduce cross-contamination in your kitchen:

—Keep mayonnaise-based foods, fresh meat and seafood at 40°F or freeze it. Bacteria may grow more quickly when items are stored at the wrong temperature.

—Thaw frozen meat and seafood in the refrigerator on a paper towel-lined plate, not on the countertop.

—Use a glass cutting board when slicing raw meats and vegetables. The surfaces of plastic and wood cutting boards can be cut by knives during food preparation, and bacteria may

hide in these porous areas.

—Clean as you go, washing prep tools and the sink after each use with a dish liquid such as Ultra Palmolive® Antibacterial Dish Liquid to help kill bacteria such as E. coli, Salmonella and Staph when used as directed.

Family Features

Summer is filled with family picnics and barbecues, but you need to make sure that those burgers and pasta salads aren't served with a side of bacteria.

Celebrity Chef Cat Cora is an expert at overcoming the complexities of cooking with exotic ingredients, including ostrich, oysters and venison; but even working with everyday staples, like chicken, beef, eggs and fresh vegetables, can present cooking challenges. These foods can carry common bacteria, such as E. coli, Salmonella and Staph — all of which can thrive throughout the cleanest kitchen. To help spread awareness about better kitchen practices, Chef Cora partnered with Ultra Palmolive® Antibacterial Dish Liquid, offering tips and providing simple solutions to help prevent cross-contamination in your kitchen.

Research shows that bacteria can easily spread to kitchen surfaces while preparing even the most simple of meals. Studies have found that:

- Bacteria on a cutting board can double after ten minutes of use, whether cutting raw meat or vegetables.

- Ten percent of bacteria on a cutting board can transfer to lettuce during chopping.

- E. coli that remains on washed and dried dishes can survive up to three days.

"Like all moms, I want to provide the best for my family while creating memorable meals at home," said Cora. "Cleaning throughout the cooking process gives me peace of mind that I'm doing all I can for my family."

For a perfect barbecue, try Cat Cora's new summer recipes, and follow her simple food preparation tips, by visiting www.palmolive.com.

Grilled Vegetables And Ginger Citrus Mayonnaise

SERVES 6 TO 8

- 2 each crookneck or summer squash,
- baby zucchini, large whole carrots,
- large fennel or 3 medium fennel bulbs
- 5 to 6 shallots
- Kosher salt and freshly cracked black pepper
- Extra virgin olive oil
- Ginger Citrus Mayonnaise
- 3 juicy oranges, grapefruits, Meyer lemons, mineolas, tangerines, Mandarins, blood oranges, etc., cut in half (6 halves total)
- 3 tablespoons (or more for desired consistency) store bought preferred mayonnaise
- Kosher salt and freshly ground pepper
- 1/4 teaspoon cayenne pepper
- 1/2 teaspoon ground ginger

Preheat grill for vegetables. To make the mayonnaise, squeeze all the juice out from 5 of the 6 citrus halves into a saucepan and bring to a boil over

high heat. When juice begins to boil, lower heat to medium-high and reduce juice until thick and syrupy, being careful not to let it burn.

Remove from heat, pour into a bowl, and allow to cool slightly. (At this point you can grill the vegetables). Whisk in mayonnaise, ginger, and cayenne pepper until smooth. Squeeze in juice from last remaining citrus half, and season to taste with salt and pepper.

Cut all veggies in half lengthwise, rub all sides sparingly with olive oil, and sprinkle with salt and black pepper. Grill, cut side down first, for 4 to 6 minutes if small, 5 to 8 minutes if large pieces. Flip so skin side is down, and grill all an additional 1 to 2 minutes, until all veggies are firm but easily sliced with a knife. Serve on platter alongside bowl of ginger citrus mayonnaise or drizzled on top of vegetables.

MIX IT UP WITH JENNY

Chill Out With No-Bake Treats

JENNY HARPER
Nestle Test Kitchen

When summer sizzles, forget about turning on the oven! Yet even with the temperature climbing, my delight in making desserts for family and friends doesn't wilt. That's when I turn to my file of favorite no-bake sweets.

Creamy Lemon Raspberry Pie is a dreamy dessert: A delicious shortbread crust is lined with raspberry jam and fresh raspberries, topped with a creamy lemon filling and

garnished with more fresh berries. This classy pie always impresses.

Frozen Hot Chocolate is rich and frothy — thick enough to eat with a spoon or enjoy through a straw. Hot cocoa mix and evaporated milk make this chocolate concoction an irresistible cooler. Top tall glasses of this treat with whipped cream for kids of all ages.

Check out more chilling ideas at www.VeryBestBaking.com.

Creamy Lemon Raspberry Pie

MAKES 8 SERVINGS

- 1/4 cup seedless red raspberry jam
- 1 prepared 9-inch (6 ounces) shortbread crumb crust
- 1/2 pint (about 1 cup) fresh red raspberries, divided
- 4 ounces cream cheese, softened
- 1 can (12 fluid ounces) Nestlé Carnation Evaporated Milk
- 2 packages (about 3.4 ounces each) lemon instant pudding and pie filling mix
- Grated peel of 1 lemon
- 1 container (8 ounces) frozen whipped topping, thawed, divided
- Additional grated lemon peel (optional)

SPREAD raspberry jam over bottom of crust. Sprinkle 3/4 cup raspberries over jam.

BEAT cream cheese in large mixer bowl until creamy. Gradually add evaporated milk, pudding mix and lemon peel. Beat 2 minutes on medium speed until well blended. Gently stir in half of whipped topping. Spoon into crust; top with remaining whipped topping.

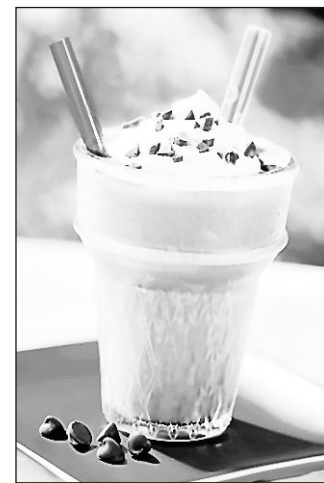
REFRIGERATE 2 hours or until set. Garnish with remaining raspberries and additional lemon zest, if desired, just before serving.



Frozen Hot Chocolate

MAKES 4 SERVINGS

- 3 tablespoons superfine granulated sugar (or baking sugar)
- 1 envelope (2 to 3 tablespoons) double chocolate, rich chocolate or milk chocolate flavor hot cocoa mix
- 2 tablespoons unsalted butter
- 1/3 cup each Nestlé Toll House Semi-Sweet Chocolate Morsels and Nestlé Toll House Milk Chocolate Morsels
- 1 can (12 fluid ounces) Carnation Evaporated Milk, divided
- 4 cups ice cubes
- Whipped cream



PLACE sugar, cocoa mix and butter in top of double boiler set over gently boiling water. Stir frequently until melted and smooth paste forms. Add morsels; stir. When morsels begin to melt, slowly stir in 1/2 cup evaporated milk. Stir until smooth and velvety. Cool to room temperature.

PLACE chocolate mixture, remaining evaporated milk and ice in blender (in batches, if necessary); cover. Blend until smooth. Pour into individual glasses or bowls. Top each serving with dollop of whipped cream. Sprinkle with additional chopped morsels, if desired. Serve with straw and/or spoon.

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