

A Taste of Summer

A NEW BOOK OFFERS DELICIOUS RECIPES AND MENUS FOR CASUAL OUTDOOR ENTERTAINING

words by **Karina Antenucci**

Entertaining in the summertime should be a labor of love, not laborious. The sultry days and evenings are a time to enjoy the alfresco gatherings of family and friends while serving up the fruits of the season. Fresh everything – from the catch of the day to summer’s delectable produce – is the name of the hosting game at this time of year.

To help home chefs prepare for company, Swedish veteran cookbook author and television chef Lisa Lemke dishes up laid-back menus that are anything but humdrum in her latest cookbook, *The Summer Table*.

“For me, summertime is the highpoint of the year when it comes to fresh produce. It feels like something new is ready to be harvested everyday,” says Lemke, who lives in a small town on the west coast of Sweden, where she regularly appears as a food expert on a popular Swedish morning show.

In her fifth cookbook, Lemke makes organizing meals for entertaining easy by creating 11 delicious and simply prepared menus for a variety of occasions.

Her Lazy Days at the Beach Buffet includes eight recipes, such as melon tricolore with olives, basil and mint; steak sandwiches with horseradish mayo; and strawberry semifreddo cones with biscotti streusel.

A Getaway Picnic serves up carrot and coconut soup; cheddar biscuits with roasted onion; and crispy hoisin chicken. Additionally, useful chapters are dedicated to marinades, rubs, butters, sauces and salsas.

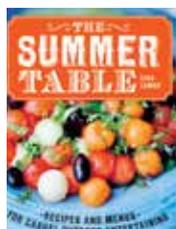
As for one of the author’s favorite tastes of summer? “My strawberry and grappa sorbet is a super dessert on a really hot day,” she says.

The Summer Table sets

the scene for easy, relaxed cooking with quality fresh produce and for having fun both in the kitchen and at the dinner table – or on a beach blanket. **OH**

THE DETAILS

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The top table Swedish author and television chef Lisa Lemke, above, dishes up farm-fresh menus in her new book.

RECIPE



MELON TRICOLERE WITH OLIVES, BASIL AND MINT

My melon salad with salted olives and fresh herbs is so refreshing after a day on the beach. You can mix it up with different types of melon, but it looks and tastes just as good with only one variety.

- 2 1/4 pounds melon (with rind)
- 7 ounces (about 1 1/4 cups) kalamata olives with pits
- 2/3 cup shredded basil
- 2/3 cup shredded mint
- 3 tablespoons freshly squeezed lemon juice
- 3 tablespoons olive oil
- Salt and black pepper

Cut the rind from the melon and remove any seeds. Cut the melon into small pieces (or use a small melon baller) and let them drain for a short while on a tray lined with a clean kitchen paper towel. Combine the melon with the rest of the ingredients in a bowl. Serve the salad at room temperature or slightly chilled. Makes 6.

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