

Last Minute Summer Luncheon

Written by Debbi Covington
Tuesday, 14 July 2015 16:06



July is usually a slower month for Vince and me. Somehow, this year, it has turned out to be the total opposite. Vince is super busy with his work and I find that I'm still slap-in-the-middle of my wedding season. On top of everything, this morning no less, it suddenly occurred to me that I had a column due – and that I was two days past deadline. Yikes! I had no ideas and didn't want to go to the grocery store.

So, I checked our fridge and pantry to see what I could concoct. I'm very pleased with the results. And, best of all, I had a yummy lunch waiting for Vince when he got back from his morning appointments. Necessity certainly is the mother of invention!

Watermelon Salad (above)

For the balsamic reduction:

1 cup balsamic vinegar

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For the salad:

English cucumber, thinly sliced

Watermelon

Blueberries

Diced red onion

Walnuts, chopped

Pour balsamic vinegar into a small saucepan and place over high heat. Bring to a boil. Reduce heat to low and simmer until the vinegar mixture has reduced to 1/3 cup, about 10 minutes. Set the balsamic reduction aside to cool. To plate salad: Place cucumber slices in a circle on a salad plate. Cut watermelon into long chunks and form a box on top of the cucumber. Fill watermelon box with fresh blueberries. Sprinkle with diced red onion and garnish with chopped walnuts. Drizzle with cooled balsamic before serving.

Ham and Cheese Puff Pastry Squares

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