



From the Hearts and Minds of Sweet Memories Cooking, it's

Time2Eat with John and Patty



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It's Summertime! What's On the Menu??

How about A Good Old-Fashioned Picnic!



Many families, both small and large, plan annual reunions to catch up, reminisce, join in the laughter, and enjoy each others company. With everyone pitching in, reunions can be fun, lively events.

We thought it would be wonderful to re-create an old-fashioned picnic, **with a twist**. In addition to the traditional hamburgers, hot dogs, and baked beans, we thought we'd introduce a few new flavors this year.

AT THE TABLE... For starters...Grilled Pizza...here's one of our favorites...

Grilled Pizza with Ricotta & Pesto

Ingredients:

- | | |
|-----------------------------|---|
| 12-16 ounces Pizza Dough | 2 cups Whole Milk Ricotta Cheese |
| Flour (for rolling surface) | 4 tbsp. freshly grated Parmesan |
| Extra-Virgin Olive Oil | Kosher Salt and freshly ground Black Pepper |
| 1/2 cup Basil Pesto | |



Directions:

Prepare a medium-hot fire in your grill.

Roll the pizza dough into 8 small pizzas, each about 1/8-inch thick and 3 inches round.

Lightly brush both sides of the pizzas with oil. Grill the pizzas over medium heat until the first side is nicely browned and firm to the touch, about 3 to 5 minutes. Turn the pizzas over on the grill.

Spoon about 2 tsp. of pesto on each pizza, spreading it to the edges. On top of each pizza, spoon 4 tsp. of ricotta cheese, in little balls. Cook the pizzas until the ricotta just begins to melt, about 3 to 5 minutes from when you turned the pizzas.

Sprinkle Parmesan over the top of each pizza. Season with salt and freshly ground pepper. Serve warm.

Such a crowd pleaser!

Note: For this recipe, purchasing the dough and pesto from your local pizzeria or grocer is a great time saver. You can also roll the dough into rounds a few hours ahead of time, stack them on pieces of parchment dusted with flour, and store, covered, in the refrigerator or cooler.

Bring to room temperature before grilling. Mangia!

SLANTED ...SO, it's your turn to host the family picnic this year. Here are a few ideas to help you get started on planning a beautiful and memorable summer afternoon...

- **Finding the perfect location.** If you're not fortunate enough to have access to the perfect backyard, check out a local park with shade trees, or a lakeside location. Call your local parks department as far in advance as possible to reserve a shelter and secure the date.
- **E-mail everyone with a tentative menu.** You're probably bringing the main course, so list a variety of possibilities and quantities for sides, desserts, snacks & beverages. Have each guest bring a childhood photo of themselves to put up in front of their dish. Remember to include non-food items, such as tablecloths, plates, napkins, silverware, paper towels, and trash bags. Don't forget the insect spray! Also, ask everyone to bring lawn chairs.
- **Select a person (or persons) to be in charge of activities and games.**
 - You know who to ask...we all have relatives who absolutely *love* every game, sport-related activity, competition or challenge.
 - If you're lucky enough to have a musician in the family, have him or her plan a sing-along. Prints up lyrics to all your family favorites...don't forget the little ones.

Setting the Stage for Your Celebration

- **Set-up a Theme Table.** Put out Grandma's homemade jams and jellies, alongside Aunt Frances' delicious pies and cookies. Use checkered or stark white tablecloths, old-style pans, buckets, and picnic baskets.
 - Fill with in-season fruits and veggies for everyone to eat.
 - Don't forget the lemons, limes and watermelon.
 - For kids of all ages, fill jars with licorice, pretzels, and penny candy!
- **Create Memories.** Take lots of pictures, *plus* one special photo of everyone around the table, enjoying their special day.

Convert it to black and white as a nostalgic tribute to "Remember When".



We're Off to Italy in September!



We're so excited to be traveling to Ischia, the Amalfi Coast, and Rome! We'll be videotaping and photographing all the breathtaking scenery and capturing all the ambience that's Italian.

We're looking forward to all the new recipes and experiences we'll have to share with all of you!!

- Top 5 Most Viewed!! -



Let's Get Cooking with John and Patty
By John Gifaldi and Patty Heiden

We are proud to say that for the last 2 weeks we were listed as the top 5 most viewed on the South Cobb Patch website. Keep watching every week for our **NEW internet show... "Let's Get Cooking with John & Patty"** airing on South Cobb Patch. Go to www.southcobb.patch.com and search on Let's Get Cooking.



Available on iPhone, iPad and iPod Touch

Our application is now available in the AppStore...join John and Patty as they take a culinary tour through Italy.

We'll show you how to prepare popular dishes such as: Asparagus Tart with Onions and Prosciutto, Orecchiette with Broccoli Rabe, Veal Piccata and more...

No more shopping lists and recipe books. Everything you need is in the app...except the food of course.



WINE FACTS...

Temperature and Type of Glass Affect the Taste of Wine...

White Wines...

- Should be served at 45 degrees.
- Glasses should have a long stem so you can hold the stem, keeping the wine cold longer, as your hands are not warming the glass.
- Remove a fully chilled bottle of white wine 30 minutes before serving.

Red Wines...

- Should be served 55-60 degrees.
- To test the temperature, touch the bottle. It should be cool but not warm. If too cold, roll the wine around in the glass until the fragrance changes.
- Glasses have short stems or no stems, and the bowl tends to be rounder so you can smell the flavors as you drink.

In General...

- If the wine is too warm, it makes the flavor dull and tastes like hot alcohol.
- If the wine is too cold, it masks the flavors and hides the bouquet.

May We Suggest...

- A classic 100% Chardonnay...Beringer's Founders' Estate Chardonnay.
- A rich red...Cabernet Sauvignon "Director's Cut" from the Francis Ford Coppola Winery in the Alexander Valley, Sonoma County.

Salute!



Ask the Experts...

How To Safely Pack A Picnic...

When packaging items to eat outdoors, it's so important to practice food safety. Here are a few general tips. You'll need 2 hard-sided coolers.

Pour ice into each of the coolers, filling the first almost completely, and the second half-way.

Use your hands to level the ice in the coolers.

For the Drink Cooler... Pack drinks into the **fullest** cooler, burying them in the ice. Smooth ice, place a plastic cup on top, and spread a flat garbage bag on top of the cubes, tucking the edges around the ice. Use this ice *only* for drinks. The garbage bag will keep the ice clean.

Use the cup to dig in and scoop ice into glasses or containers.

Individual foods should either be wrapped in plastic and then in foil or in zip-lock freezer bags and labeled for easy access. Put salads in plastic, lidded containers.

For the Food Cooler... Put a flat garbage bag on top of the ice, to keep ice from getting soggy. Place plastic containers on top of the garbage bag. Place several flat cold packs on the top and sides. Pack bagged items on top of the cold packs and close the cooler tightly. Keep the food cooler closed as much as possible. When you get to the picnic, don't open it until it's time to eat.

Remember...discard leftovers if they've accidentally been left out too long and only consume ice from the drink cooler!!

WHAT WE'VE BEEN UP TO...

We created a beautiful *Tuscan Elegance* party for our friends, Carol and Terry...



We created an Italian "tablescape" with some of our most treasured items: a bottle of Uncle Chipper's wine, Dad's canned tomatoes, Mom's preserves, and lots of fresh fruits and veggies....set off by beautiful sunflowers.



Patty poses with Helen and Denise along with hosts Terry and Carol...



To complete our Tuscan theme for this outdoor party, we covered cabaret tables with white tablecloths, accented with splashes of color. We used mason jars filled with treats as our centerpieces, and vintage neckties just for fun!



Food was amazing:

- ✓ Italian Salsa on Garlic Toast
- ✓ Dill Shrimp
- ✓ Meatballs on Focaccia with a San Marsano Sauce
- ✓ Pulled Pork Sandwiches w/Cole Slaw
- ✓ Buffalo Style Chicken with Blue Cheese Sauce
- ✓ Spinach Quiche
- ✓ Roasted Red Pepper and Sun Dried Tomato Dips

SIDEBAR... A Picnic *Must Have*... a pitcher of Real *Homemade* Lemonade. So simple to make.

One kid-friendly version and one adult mix of *The Recipe*, as they said on *The Waltons*, or as our Dad was fond of saying... "*Leaded or Unleaded*"!

The Best Real Homemade Lemonade

Ingredients:

4 Lemons, ¾ cup Sugar
6 ¾ cups Water, Ice
Blender

Directions:

Wash the lemons thoroughly with a mix of water and white vinegar, (or purchase fruit & veggie soap). Quarter the lemons. Add the lemons, sugar and 3 cups of the water to the blender and pulse until lemons are finely chopped. Pour mixture through a strainer and into your serving jug. Add the remaining water, taste, and add ice. Serve chilled. Add a lemon slice to each glass for garnish.

You can make this ahead of time and refrigerate until needed.

You can also use frozen strawberries or blueberries in place of some or all of the ice for a unique flavor and a colorful presentation!!

*For the **Leaded Recipe**... add your favorite **Vodka** or **Rum**.*

Make sure to label each one!!

**As they say in Italy... "Mamma butta la pasta"... "Throw in the Pasta Mom"...
Happy Cooking, and we'll see you next month!!!**

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