



SUMMER FRUIT CROSTINI

Serve these as finger food, like you would tomato bruschetta, or on individual plates with a small scoop of vanilla gelato.

8 slices (½-inch thick) soft French baguette or Italian bread
3 tbsp. butter, softened
granulated sugar, for sprinkling
ground cinnamon, for sprinkling
2 large, ripe peaches, peeled and sliced
¼ cup fresh berries
2 tbsp. granulated sugar
1 tsp. corn starch
fresh mint, slivered, for serving

Preheat grill to medium (about 350 degrees). Spread softened butter on both sides of the bread slices and sprinkle both sides generously with sugar and cinnamon. In a medium bowl, whisk together the cornstarch and 2 tbsp. sugar; add the fruit and toss to coat. Tear off a large sheet of heavy-duty foil; transfer the fruit mixture to the center of the foil and bring the sides together into a packet, crimping to seal. Place the foil packet on the grill and cook, covered, for 15 minutes. Grill the bread slices until golden, turning once, about 2 minutes per side. Remove the foil packet from the grill and open it carefully to avoid steam. Spoon fruit onto the crostini, and drizzle with some of the juice; top with slivered mint. Serves 8.



SUMMER PIZZA

Fresh corn might be an unusual topping for pizza, but this pie is packed with summer's best flavors. Fresh mozzarella would be a good substitute for bolder Fontina cheese. Serves 4.

Homemade or store-bought pizza dough
2 ears fresh summer corn, shucked and kernels cut off the cob
2 ripe summer tomatoes, seeded and diced
2 to 3 tbsp. basil pesto
1 cup (packed) grated Fontina cheese (about 4 ounces)
3 slices prosciutto, torn into rough pieces
cornmeal for sprinkling

Preheat the oven to 450 degrees (if you have a pizza stone, place that on a middle rack to preheat). Bring a medium saucepan of water to a boil; add a large pinch of salt and then cook the corn kernels for 2 minutes. Drain the corn in a colander and rinse under cold water to stop the cooking.

Roll and press the pizza dough into a rough circle about 14–16 inches in diameter. Generously sprinkle cornmeal on the hot pizza stone (or on a regular baking sheet), then carefully transfer the dough to the stone; bake for 7 to 8 minutes, until the crust is just beginning to brown around the edges. (Poke the crust with the tip of a sharp paring knife if it bubbles up.) Remove the crust from the oven.

Scatter diced tomatoes all over the pizza, then the corn. Spoon pesto over the vegetables. Top with the Fontina cheese, then finish with the prosciutto pieces. Return the pizza to the oven and bake for 8 to 10 minutes, until the crust is deeply golden, the cheese is melty and the prosciutto is crispy along the edges.



SUNNY DAY TOMATO DRESSING

Made with ripe tomatoes and allowed to sit in the sun, this salad dressing tastes like summer itself. It's great on a simple green salad (add a few toasty croutons) or as a sauce for pasta or grilled fish.

2 large perfectly ripe, right-out-of-the-garden summer tomatoes, cut into ¼-inch chunks; dice 1 clove garlic, smashed with a pinch of salt to make a paste; 2 tbsp. (packed) chopped fresh basil; ½ cup good quality extra-virgin olive oil; 2 tbsp. balsamic vinegar; pinch of sugar coarse salt and freshly ground pepper to taste

Combine everything together in a lidded glass jar or bottle; season to taste with salt and pepper. Cap the container and place it in a sunny spot outdoors for 4 or 5 hours. Dressing can be refrigerated, but be sure to serve it at room temperature.



GOAT CHEESE-FILLED BASIL LEAVES

This appetizer is like a finger-food version of the caprese salad. It's incredibly simple to make and looks pretty on a big platter.

20 large, unblemished basil leaves
4 ounces plain fresh goat cheese, softened at room temperature
2 tbsp. cream or half-and-half
¼ cup finely diced tomato or halved cherry tomatoes
2 tbsp. pine nuts (toasted for a few minutes in a dry skillet)
olive oil
salt and freshly ground pepper

In a small bowl, blend goat cheese and cream; add salt and pepper to taste. Using two small spoons, scoop a bit of goat cheese in curve of each basil leaf. Top with diced tomato and pine nuts. Just before serving, drizzle each with bit of good olive oil and sprinkle with cracked pepper. Makes 20 appetizers.



GRILLED BROCCOLI

Grilling will make converts out of non-broccoli-lovers; the florets caramelize with flavor while the stalks remain crisp-tender.

1 lb. broccoli crowns
3–4 tbsp. olive oil
granulated sugar
kosher salt

Preheat grill to medium (about 350 degrees), and place a perforated vegetable tray on the grate. Trim the ends off the broccoli and give the stem a quick peel (this removes any tough outer fiber). Cut the broccoli into large stalks. In a large bowl, toss the broccoli with olive oil and a generous pinch of sugar and kosher salt. Place the broccoli on the grill tray and cook, covered, 15–20 minutes, turning once or twice, until the florets are charred in spots and the stems are crisp-tender (test with the point of a sharp knife). ■

CAROLYN HAX

'Bugged' by son's new wife

Are there letter-writers you wonder about to this day? While I'm away, readers nominate some who stayed in mind.

Dear Carolyn: Both of our sons came home Thanksgiving. We put up our older son and family in a hotel and had our younger son, his new (second) wife and their baby stay in our guest room. How I wish I had switched! Friday morning, the new wife said she had bug bites. I said that twice in the past I had bites also and thought they were bedbugs. We had done some Internet searching and gone to my dermatologist and discovered bedbugs are not medically dangerous and not the result of uncleanliness. We gave her hydrocortisone and sympathized with her. That evening, they moved into the hotel. Our son said his wife was absolutely adamant that they get out of our home. My husband and I felt embarrassed and disappointed that she reacted that way, but we are aware that a first-time, 45-year-old mother probably had mother-bear hormones at play, and we don't blame our son too much for giving in to her demands. Our relationship with her is significantly impaired. I think she overreacted. Does this portend more trouble down the road? – **Anonymous**

Expect more trouble, but not just because of your daughter-in-law. Your contempt for her is breathtaking. Maybe you preferred Wife 1. You got a bride with money, mileage and professional chops. Unless she's oblivious, your contempt registered – and no doubt escalated the bug drama. Either find a way to like her, find a way to respect her or get used to serious tension. ■

Like us on



Search "Enquirer" to hear about coupons, contests, breaking news and more!

THE ENQUIRER
Cincinnati.com

THE NEW SUSPENSE THRILLER FROM THE PRODUCERS OF TINKER TAILOR SOLDIER SPY

"THE POLITICAL THRILLER OF THE YEAR!"
CBS NEWS

"CHILLING!"
THE HUFFINGTON POST

"A MUST-SEE!"
HARPER'S BAZAAR

CLOSED CIRCUIT

SEE IT TODAY
CHECK LOCAL LISTINGS FOR THEATRE LOCATIONS AND SHOWTIMES

ravecinemas

FLORENCE 14
859-282-6619

MILFORD 16
513-248-2847

WESTERN HILLS 14
513-574-2048

www.ravecinemas.com