

- [Home](#)
- [Eat Well–Do Good](#)
- [Meet Susan](#)
- [More to Read & Cook](#)
- [What's Up?](#)

## [Susan Nye – Around the Table](#)

### **Tales Told Around My Table, Tips & Recipes**

**Feeds:**

[Posts](#)

[Comments](#)

### [An Upside Down 4th & Grilled Salmon with Lemon-Basil Aioli](#)

June 28, 2011 by [susannye](#)

I love the 4th of July.



I love the fireworks, the family cookout and meeting up with friends. When I was really little we spend the 4th on Cape Cod with my grandparents. Later we moved our summer vacation north to New Hampshire and Pleasant Lake.

My most vivid 4th of July memory is not from the Cape or the Lake. I might have been five. For some unknown (or no longer remembered) reason, we were stuck in the suburbs that year. We were without our extended family of grandparents and cousins but our next door neighbors joined us for salmon and peas.

My mom made a bit deal of it. She talked about salmon and peas as if it was a centuries old tradition. Turns out she was right. Abigail and John Adams celebrated the original Independence Day in [1776](#) with a feast of salmon and peas. (That's John the second President. Not to be confused with his cousin Sam Adams the statesman and patriot or Sam Adams the beer of no relation.)

As I remember it, that July 4th was the first time salmon graced our table. My dad was delighted and told a story about some cousin shipping a massive salmon from Washington or Oregon to his grandmother in Massachusetts. That was the first time we heard the story. We've heard it at least a couple dozen times since. If he decides to



grill salmon over the holiday weekend, we'll probably hear it again.

Before dinner my mother assured my sister Brenda and I that we would love it. I wasn't one of those finicky kids so I wasn't particularly worried. Living in New England, we ate a lot of seafood. Throughout the winter, my mom baked scrod and haddock. In the summer my dad cooked big [swordfish](#) steaks on the grill. We caught flounder in Buzzards Bay and Mom pan-fried them in brown butter. Steamed [lobster](#) and clams were a favorite summer feast. We dug the clams during low tide and picked our own lobsters out of a big cement tank at the fish market. (At least I picked out my own lobster. Brenda refused to put her hand in the tank so the fish man did it for her.) I figured fish was fish so what's not to love.

As we sat down to dinner, my mother warned everyone, especially us kids, to watch for bones. Mom assured us she'd done her best but feared she'd missed a few. She had. The big ones were easy to spot, the little tiny ones weren't.

It was all a bit tedious. About halfway through dinner, I got bored and decided I'd found them all. I took a big bite and straight away a bone lodged itself halfway down my throat. I started to do that gagging, choking thing. My parents immediately swept me up and away from the table. Before I knew it, I was leaning over the sink while they each gave me a good whomp on the back.

Both Mom and Dad were a bit frantic. It might have been my health and wellbeing. Or maybe they figured we didn't have time for a trip to the emergency room before the first fireworks lit the sky. Next thing I knew, my dad had me by the ankles and I was hanging upside down. My mom, sister and the neighbors crowded around and cheered while my dad gave me a good shake.

Eventually the bone popped out and we all returned to the table. I did not join the clean plate club that night but Mom let me have dessert anyway. It was strawberry shortcake. We made it to the fireworks with time to spare. They were wonderful but it was not the best 4th of July ever.

Have a wonderful holiday and bon appétit!



## **Grilled Salmon with Lemon-Basil Aioli**

*Why not serve grilled salmon at your 4th of July feast? The salmon I find in my local supermarket is more or less clear and cleaned of bones. Still, it's wise to do a quick check and pull out any strays. Enjoy!*

Serves 8

Juice of 1/2 lemon

1-2 tablespoons olive oil

1 salmon fillet, skin-on, about 3 pounds

Kosher salt and freshly ground black pepper to taste

Prepare a charcoal or gas grill. Fire should be very hot.

Check the fillet for bones and use clean needle nose pliers to pull them out.

Whisk the lemon juice and olive oil together in a small bowl and spoon over the salmon. Sprinkle with salt and pepper and let the salmon sit for a few minutes.

Place the salmon, skin side up, on the grill. Depending on the thickness of the fish, grill for 8 to 10 minutes, carefully turning once with a wide spatula. (Tip: grill the salmon in a fish basket and you won't have worry about the fish falling apart on and into the grill. You can find them in housewares and hardware stores and on-line.)

Transfer the fish to a cutting board, skin side down, and let the fish to rest for 5-10 minutes before cutting into 1-inch slices. Serve warm, at room temperature or chilled with Lemon-Basil Aioli.

## **Lemon-Basil Aioli**

Makes about 1 cup

1/2 cup olive oil

1/4 cup mayonnaise

1 cup loosely packed fresh basil leaves  
2 garlic cloves, minced  
2 teaspoons anchovy paste  
Grated zest and juice of 1 lemon  
1/4 teaspoon or to taste hot pepper sauce  
Kosher salt and freshly ground pepper to taste

Combine all the ingredients in a blender or small food processor. Process to until smooth and creamy.

Cover and refrigerate for at least 30 minutes to combine the flavors. Whisk to recombine and serve.

*\* Classic Aioli calls for raw eggs. I'm not comfortable using raw eggs these days so (even though Julia and Martha would be horrified) I substitute the raw egg with mayonnaise.*

[Print-friendly version](#) of this post.

*How will you spend Father's Day? I'd love to hear from you! Let's get a conversation going. To make a comment, just click on **Comments** below.*

*I'd be delighted to add you to the growing list of blog subscribers. To subscribe: just scroll back up, fill in your email address and click on the **Sign Me Up** button. You'll get an email asking you to confirm your subscription ... confirm and you will automatically receive a new story and recipe every week.*

*Feel free to visit my other, cleverly named blog, [Susan Nye's Other Blog](#), or photoblog [Susan Nye 365](#). You can find more than 250 recipes, links to magazine articles and lots more on my [website](#). I hope that you will take a minute to learn about my philanthropic project [Eat Well-Do Good](#). ©Susan W. Nye, 2010*

0 0 Rate This

Posted in [Celebrations](#), [Cooking When It's Hot](#), [Grilling, Cookouts & Barbeques](#), [New England Cooking](#), [Sea- & Lake-Food](#) | [Leave a Comment »](#)

## [\*\*Weekend Special – Get Out the Grill!\*\*](#)

June 24, 2011 by [susannye](#)



Finally, it is now really, truly, officially summer! It's time for fun filled days and long, lazy evenings on the deck or on the beach. Enjoy dinner around the picnic table while the sun slowly sets. After dinner, relax under the stars and watch the fireflies dance.

## *Pleasant Lake at Sunset*

Stumped on what to cook this weekend? Here are a few ideas!

### **To Start:**

My favorite all time summer appetizer has got to be [Summer Rolls with Vietnamese Dipping Sauce](#). They take a bit of time and a bit of practice to get the hang of it but they are just wonderful.

The pick-your-own strawberry farms are now open! Looking for a festive cocktail to start the evening? How about a *Strawberry Tini* or a *Strawberry Smoothie* for the kids (or for dessert)?

### **The Main Event:**

Moving on to dinner, think pork chops hot off the grill. Let them marinate overnight and they will be tender and juicy. My [Grilled Mustard Pork Chops](#) are sure to please. Or if you like it a little spicy, try my [Spicy Barbeque Sauce](#). (It's great with both chicken and pork.)

A nice crispy slaw is the perfect side dish for your grilled chops. Both [Jicama Slaw](#) and [Asian Slaw](#) are great choices and will add some crunch to your meal.



### **Sweet Finish:**

Load up on ripe sweet berries for a song. Spend an hour or two in the fields picking your own and then head home to make [Strawberry Gelato](#).

Have a great weekend!

Bon appétit!

### **Strawberry Tini**

Serves 2

6-8 fresh strawberries

2 ounces vodka

1 ounce strawberry (or raspberry or orange) liqueur

4 ounces limeade or lemonade

Splash of club soda or sparkling water

Garnish: fresh strawberries

Put the strawberries, vodka, liqueur and limeade in a blender and process until smooth.

Pour the tini into a cocktail shaker (optional: strain the tini through a fine-mesh sieve into the shaker to remove the seeds) with 3-4 ice cubes. Shake vigorously and strain into a chilled martini glasses, add a splash of club soda and garnish with a fresh strawberry.

For a big crowd, blend a big batch of strawberries, vodka, liqueur and limeade in advance. Strain or not and store the mixture in the freezer. No need to fuss with a cocktail shaker, pour directly into martini glasses, top off with a little club soda and garnish with fresh berries.

## Strawberry Slushie

Serves 1

6-8 fresh strawberries  
4 ounces limeade or lemonade  
1 teaspoon honey (optional)  
6-8 ice cubes  
Garnish: fresh strawberries

Put the strawberries, limeade and honey in the blender and process until smooth. Add the ice cubes and process until smooth. Pour into a festive glass and serve.

*What are serving this weekend? I'd love to hear from you! Let's get a conversation going. To make a comment, just click on **Comments** below. I'd be delighted to add you to the growing list of blog subscribers. To subscribe: just scroll back up, fill in your email address and click on the **Sign Me Up** button. You'll get an email asking you to confirm your subscription ... confirm and you will automatically receive a new story and recipe every week.*

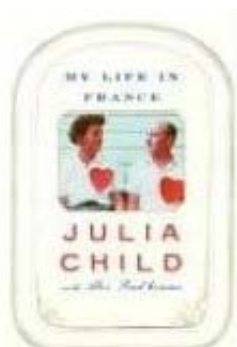
*Want more? [Click here](#) for lots more to read, see & cook! In addition, I hope that you will take a minute to learn about my philanthropic project [Eat Well-Do Good](#). ©Susan W. Nye, 2011*

0 0 Rate This

Posted in [Cooking When It's Hot](#), [Drinks & Cocktails](#), [Entertaining](#), [Grilling, Cookouts & Barbeques](#), [Menu, Parties](#) | [Leave a Comment »](#)

## [Inspiration ... Julia Child on Cooking](#)

June 23, 2011 by [susannye](#)



I recently finished *My Live in France* by Julia Child and her nephew Alex Prud'homme. It is not a great work of



literature but it is great fun. Especially for someone like me who lived abroad for many years. For almost two decades I lived a few miles from the French border and enjoyed many fun and fabulous meals in little country restaurants and inns.

The food I found in bistros and cafés in France, in Switzerland and around the world inspired me. The chefs in these cozy little spots became my teachers, spurring me on to chop, stir, baste, bake and create.

In the closing pages of her book, Julia offers a bit of advice. I couldn't agree more!

*This is my invariable advice to people: Learn to cook – try new recipes, learn from your mistakes, be fearless, and above all have fun!* [Julia Child](#)

Bon appétit!

More [Quotes](#) to inspire you.

*What are your favorite moments in the kitchen? I'd love to hear from you! Let's get a conversation going. To make a comment, just click on **Comments** below. I'd be delighted to add you to the growing list of blog subscribers. To subscribe: just scroll back up, fill in your email address and click on the **Sign Me Up** button. You'll get an email asking you to confirm your subscription ... confirm and you will automatically receive a new story and recipe every week.*

*Want more? [Click here](#) for lots more to read, see & cook! In addition, I hope that you will take a minute to learn about my philanthropic project [Eat Well-Do Good](#). ©Susan W. Nye, 2011*

1 0 Rate This

Posted in [Expatriate](#), [Quotes](#) | [Leave a Comment »](#)

## [It's Summertime! & Caesar Salad with Parmesan Croutons](#)

June 22, 2011 by [susannye](#)

At least for this year, school is finally (or almost) [done](#). Kids all over the northeast are breathing a huge sigh of relief. And their parents? Well that may be a different story. Chances are pretty good that at least a few moms and dads are frantically phoning, pleading and writing checks for day camp, soccer clinics and art classes.

Meanwhile most teenagers would like nothing better than to sleep late and spend the rest of the day in leisurely sloth. Their little brothers and sisters are generally happy to get up with the birds as long as they can fritter away the morning in their jammies. They'll eat a little cereal, watch a few cartoons and play with their trains or Barbies. Regardless of their age, most kids just want to avoid the back-to-back-to-back schedules that plague them for most of the year. Little, big and in between, they only want to slow down and enjoy a carefree summer. Whether it's calculus or multiplication tables, Chaucer or spelling tests, they are ever so happy to toss it aside for a few months and concentrate on more important things.

What could be more important than classrooms, books and teacher's dirty looks? I'm sure anyone under the age

of twenty-one (and lots over) could come up with an endless list. For starters, how about perfecting that tennis serve, making homemade ice cream or finding the perfect shade of nail polish to match that new bikini. Or maybe, it's time to fall happily, helplessly in love and share a first-ever (or not) kiss behind the boat house. Then again, summer is also the perfect time to catch fireflies or pollywogs (or both), bike on a rail trail and pick strawberries.

It's been a while since I worried about teacher's dirty looks but it's been a very soggy spring and I'm ready for lots of summer sunshine.

**In no particular order, here are a few of the many things I look forward to and love about summer:**

1. The longest day and lots of almost longest days.
2. Shorts, t-shirts and flip-flops.
3. Early morning in my garden when the air is fresh and cool.
4. A leisurely glass of wine on the beach in the evening.
5. Kayaking.
6. The way the air smells after a thundershower.
7. Very good ice cream or better yet very good gelato.



8. Fourth of July fireworks and flares on Pleasant Lake.
9. Lunch under a tree with my mom and sister.
10. Watching the loons.
11. A quiet afternoon on the porch with a cool drink and a good book.
12. Local strawberries, tomatoes and corn.





13. The Hospital Day parade.
14. Watching humming birds in the garden.
15. Cookouts with the entire family.
16. Orange salamanders.
17. Fresh herbs from my garden.
18. Waking up with the twitter and tweet of birds instead of an alarm clock.



19. Daisies, Black-eyed Susans and tiger lilies.
20. A whole day with nothing much to do and not a care in the world.

**So what's on your list? What do you love about the summertime?**

Have a wonderful summer and bon appétit!

### **Caesar Salad with Parmesan Croutons**

*Caesar Salad is a classic. The dressing is easy to make and tastes much better than that stuff you get in a bottle. Give it a try and enjoy!*

Serves 4

1-2 romaine hearts of romaine lettuce, chopped, washed and dried

Parmesan Croutons (recipe follows)

Caesar Salad Dressing (recipe follows)

Garnish: parmesan cheese

Put the chopped romaine in a large bowl and add enough Caesar Salad Dressing to lightly coat.

Put the romaine on individual plates. Use a vegetable peeler to create thin shavings of parmesan cheese. Artfully

Put the romaine on individual plates. Use a vegetable peeler to create thin shavings of parmesan cheese. Carefully arrange a few parmesan shavings on top of the romaine, add a warm Parmesan Crouton to each plate and serve.

### **Parmesan Croutons**

Extra virgin olive oil

4 thin slices ciabatta bread

1-2 ounces freshly grated parmesan cheese

Preheat the oven to 375 degrees.

Lightly brush both sides of the bread slices with olive oil. Bake the bread, turning once, for about 8 minutes or until golden. (Can be done ahead to this point. Cool the toasts to room temperature and store in an air tight container in the refrigerator.)

Sprinkle each piece of toast with grated cheese and return to the oven for 2-3 minutes or until the cheese is melted and golden.

### **Caesar Salad Dressing**

Makes about 1 cup

2 ounces parmesan cheese, cubed (or 1/4 cup freshly grated)

2 tablespoons fresh lemon juice

2 tablespoons balsamic vinegar

2 tablespoons mayonnaise \*

1 tablespoon Dijon mustard

2 teaspoons anchovy paste

2 cloves garlic

1 (about 1/8-inch thick) slice red onion, roughly chopped

1/4 teaspoon Worcestershire sauce

1/2 teaspoon (or to taste) hot pepper sauce

Kosher salt and freshly ground pepper

1 cup (or to taste) extra virgin olive oil



Put the Parmesan cheese in a mini food processor or blender and pulse to grate the cheese. Remove the cheese from the food processor and set aside.

Put the lemon juice, vinegar, mayonnaise, mustard, anchovy paste, garlic, onion, Worcestershire sauce and hot

sauce in the food processor. Season with salt and pepper. Process until smooth and the garlic and onion are finely chopped. Add the olive oil and process until thick and creamy. Add the Parmesan cheese and pulse to combine.

Transfer the dressing to a storage container with a tight fitting lid and store in the refrigerator. When ready to serve, give the container a good long, vigorous shake to recombine the ingredients.

*\* A classic Caesar Salad Dressing calls for raw eggs. I'm not comfortable using raw eggs these days so (even though Julia and Martha would be horrified) I substitute the raw egg with a little mayonnaise.*

[Print-friendly version](#) of this post.

*What are you looking forward to this summer? I'd love to hear from you! Let's get a conversation going. To make a comment, just click on **Comments** below.*

*I'd be delighted to add you to the growing list of blog subscribers. To subscribe: just scroll back up, fill in your email address and click on the **Sign Me Up** button. You'll get an email asking you to confirm your subscription ... confirm and you will automatically receive a new story and recipe every week.*

*Feel free to visit my photoblog, [Susan Nye's Other Blog](#), or website [www.susannye.com](http://www.susannye.com). You can find more than 200 recipes, links to magazine articles and lots more. I hope that you will take a minute to learn about my philanthropic project [Eat Well-Do Good](#). ©Susan W. Nye, 2010*

0 0 Rate This

Posted in [Salads](#) | [Leave a Comment »](#)

## [\*\*Weekend Special –Father's Day Celebration!\*\*](#)

June 16, 2011 by [susannye](#)



Somehow I don't think of brunch for Father's Day. After all real men or maybe it's just some men don't eat quiche! Whether you get together for a Father's Day lunch or dinner, why not make it a cookout. It's his day – let him hang out in shorts and his favorite t-shirt. I'm betting most dads will appreciate a casual get-together with family and friends. Here are a few ideas!

*Dad Joking with his Youngest Granddaughter*

### To Start:

The season is so short, if you can still find some, start your celebration with some **LOCAL Grilled Asparagus**. Nibble on a spear au naturel or dip it in [Peanut-Sesame Dipping Sauce](#). For a heartier hors d'oeuvre, make bruschetta with my [Feta & Walnut Spread](#) and garnish each piece with a grilled asparagus tip.

### The Main Event:

If your dad is a meat and potatoes guy, you can't go wrong with [Grilled Tenderloin Tips with Roasted Potatoes & Roquefort Salad](#). It may be a salad but this one-dish dinner is hearty and men love it.

Then again, maybe your dad is a lobster lover like mine. If that's the case, try [Joe Nye's Perfect Lobster](#) or my [Lobster Salad](#). (My local MarketBasket supermarket will cook the lobsters for you while you shop. As long as the steamer isn't already full with someone else's lobsters, it takes about ten minutes.) At our house, lobster is always served with kettle chips. Dad's favorites are from [Utz](#). Whether you go with boiled lobster or lobster salad, I like to add something crunchy (besides the chips!) like [Jicama Slaw](#) or [Asian Slaw](#).

### Sweet Finale:

It's too early for local blueberries but I might just have to bake up one of Dad's favorite [Blueberry Pies](#). Then again, [Strawberry & White Chocolate Fool](#) sounds pretty yummy. I'm keeping my eye on the Pick-Your-Own strawberry field at the end of the street and impatiently waiting for it to open.

Have a great day with your dad! Bon appétit!

### Grilled Asparagus

Lots of fresh, local asparagus, woody ends snapped off  
Enough walnut or extra virgin olive oil to lightly coat the asparagus  
Kosher salt and freshly ground pepper to taste  
Enough white wine vinegar or lemon juice to lightly on spritz the asparagus

Prepare a charcoal or gas grill. Fire should be medium hot.

Toss the asparagus with a little oil and sprinkle with salt and pepper. Grill the asparagus, turning once, until tender about 1 minute per side. Transfer the asparagus to a platter, sprinkle with a little vinegar or lemon juice and serve.

*What are serving Dad on Father's Day? I'd love to hear from you! Let's get a conversation going. To make a comment, just click on **Comments** below. I'd be delighted to add you to the growing list of blog subscribers. To subscribe: just scroll back up, fill in your email address and click on the **Sign Me Up** button. You'll get an email asking you to confirm your subscription ... confirm and you will automatically receive a new story and recipe every week.*

*Want more? [Click here](#) for lots more to read, see & cook! In addition, I hope that you will take a minute to learn about my philanthropic project [Eat Well-Do Good](#). ©Susan W. Nye, 2011*

0 0 Rate This

Posted in [Celebrations](#), [Cooking When It's Hot](#), [Dad](#), [Eating Locally](#), [Grilling](#), [Cookouts & Barbeques](#), [Menu](#) | [2 Comments](#) »

---

## [Gone Shoppin' ... Microbrews for Dad's Day](#)

June 15, 2011 by [susannye](#)

**What do you get for the man that has everything?** How about a bucket of brews? What Dad doesn't like a cold one on a hot summer evening?

After a visit to one of my favorite Main Street haunts in Concord, I decided to do just that. Even if it's not in their name, [Butter's Fine Foods and Wines](#) sells an interesting collection of imported and microbrews. Summerlike temperatures and Butter's cool displays inspired me. That and the store was having a sale. I am a sucker for a sale.

Here's what I found:



Tavern Ale from [White Birch Brewing](#), [Berkshire Brewing Company's](#) Traditional Ale and [Peak Organic Brewing Company's](#) King Crimson. Next I rummaged around for an old ice bucket. It looked a little empty so I added a few bottles of hard lemonade that I found in the back of the refrigerator. A few bottles of ginger beer and hard cider would also be nice.

Now all I need to do is add some ice and a ribbon if I can find one and invite Dad to meet me at the beach for a tasting.

Happy Fathers' Day and bon appétit!

*Oh...and just so you know... although, I did buy the brews on sale, no cash or goods passed hands in return for this post. I'm just a girl who loves her dad and a bargain.*

More [Tips, Tricks & Tools](#)

*What's your favorite gadget? I'd love to hear from you! Let's get a conversation going. To make a comment, just click on **Comments** below. I'd be delighted to add you to the growing list of blog subscribers. To subscribe: just scroll back up, fill in your email address and click on the **Sign Me Up** button. You'll get an email asking you to confirm your subscription ... confirm and you will automatically receive a new story and recipe every week.*



Want more? [Click here](#) for lots more to read, see & cook! In addition, I hope that you will take a minute to learn about my philanthropic project [Eat Well-Do Good](#). ©Susan W. Nye, 2011

0 0 Rate This

Posted in [Uncategorized](#) | [Leave a Comment](#) »

## [Make Dad's Day – Celebrate Fathers' Day & New Potato Salad with Gorgonzola](#)

June 14, 2011 by [susannye](#)

President Woodrow Wilson [proclaimed Mother's Day](#) in 1914. It took a bit longer to get official recognition for



Dads. Make that a quite a bit longer. President Lyndon Johnson finally [proclaimed the first official Father's Day](#) in 1966. Even with the proclamation, at least in the parental recognition department, Dads are still second class citizens. Sure, one of his kids may remember to pick him up a card, a pair of hedge clippers or cheap golf balls. Then again, maybe not.

Every restaurant, café, pub and bistro pulls out all the stops for Mother's Day. They put together special brunches, lunches and dinners. Florists, boutiques and spas create special packages and deals just for Mom. And for Dad? Well not so much. Let's face it, probably not at all.

*My Dad*

**Which means we all need to get creative to thank Dad for .....**

- Spending hours and hours in the cold (rain, heat, ...) teaching you to [ski](#) (swim, [ride a bike](#), throw a ball ...)
- Putting together countless toys, trains, bikes, beds, armoires, grills and whatever else you could cajole him into assembling.
- Taking you to the movies, circus, plays, concerts, hockey games, out for ice cream and doughnuts, strawberry and blueberry picking and the annual end of summer climb up [Kearsarge](#).
- Spending a very long Sunday afternoon in the high school parking lot for your first driving lesson and then



knowing enough to pass the job to your more patient mother. And once you got your license, teaching you to change a tire. Or better yet, giving you a Triple-A card.

- Offering countless words of wisdom and taking it in stride when you ignored him.
- Taking care of all that other stuff like ... food on the table, oil in the furnace, shoes on your feet, clothes your back, a roof over your head and a college education.
- And lest we forget ... grounding you for practically nothing, embarrassing you in front of your friends, making you laugh at his dumb jokes and silly impersonations, boring you with the same old stories, making you clean your room, sweep the garage and rake leaves. In other words ... for being not just any dad but a great dad, your dad.

**How will you make your Dad's day?** If like most people you've neglected him in the past, now might be the ideal time to start a few new Father's Day traditions.

- Join him for a game of golf and a cold beer afterwards. Walk the course so you have plenty of time to chat.
- Spend an afternoon on the water, sailing, fishing or canoeing. Then sit on the dock, share a few old memories and enjoy the sunset.
- Challenge him to a game of chess or checkers or cards; loser buys dinner. Let him win but don't make it obvious. After all, he did the same for you plenty of times.
- Wash and detail his car or clean the gutters on his house or mow his lawn while he sits in the shade offering instructions and advice.
- Take him to a ballgame. The [Red Sox play at home](#) on Father's Day.
- Set him up on FaceBook, show him how to use it and post lots of pictures so he can enjoy his grandchildren every day.
- If you live hundreds of miles away, send him a card, call him and tell him you love him. If you live next door, stop in for a cup of coffee and tell him you love him.

Have fun with your Dad and,

Bon appétit!

### **New Potato Salad with Gorgonzola**

*Summer time is salad time and everyone needs a good recipe for potato salad. My dad is a big fan of blue cheese, so this one will be perfect for a family cookout on Father's Day. Enjoy!*



Serves 8-10

2 pounds new potatoes  
1 tablespoon extra virgin olive oil  
Kosher salt and freshly ground pepper to taste  
1/2 cup mayonnaise  
1/2 cup sour cream  
1 tablespoon Dijon mustard  
1 teaspoon (or to taste) hot pepper sauce  
4 ounces gorgonzola, crumbled and divided  
1/2 European cucumber, peeled, seeded and diced  
2-3 tablespoons chopped chives

Cut the potatoes in half or quarters, about 2-bite-sized. Put the potatoes and olive oil in a large pot; cover with cold, salted water. Bring the pot to a boil, reduce heat and simmer until the potatoes are just tender. Do not overcook.

Meanwhile, make the dressing. Put the mayonnaise, sour cream, mustard, pepper sauce and half the crumbled gorgonzola in a small bowl, season with salt and pepper and whisk to combine.



As soon as the potatoes are cooked, drain well and put them into a large bowl. Add enough dressing to generously coat and toss to combine. Cool to room temperature, sprinkle with the remaining gorgonzola and diced cucumber. Toss to combine and refrigerate for a few hours to merge and meld the flavors and serve.

.

.

[Print-friendly version](#) of this post.

*How will you spend Father's Day? I'd love to hear from you! Let's get a conversation going. To make a comment, just click on **Comments** below.*

*I'd be delighted to add you to the growing list of blog subscribers. To subscribe: just scroll back up, fill in your email address and click on the **Sign Me Up** button. You'll get an email asking you to confirm your subscription ... confirm and you will automatically receive a new story and recipe every week.*

*Feel free to visit my other, cleverly named blog, [Susan Nye's Other Blog](#), or website [www.susannye.com](http://www.susannye.com). You can find more than 200 recipes, links to magazine articles and lots more. I hope that you will take a minute to learn about my philanthropic project [Eat Well-Do Good](#). ©Susan W. Nye, 2010*

Posted in [Cooking When It's Hot](#), [Dad](#), [Salads](#), [Vegetables & Sides](#) | [2 Comments »](#)

## **Weekend Special – Graduation (or not) Celebration!**

June 9, 2011 by [susannye](#)



Maybe you have a brand new, shiny graduate in your house. Maybe not. If you don't have a graduation to celebrate, well ... the Bruins are in the Stanley Cup finals for the first time in twenty-one years. Summer is almost here. Or \_\_\_\_\_. (You fill in the blank.)

What ever, why ever, it's a great time to get together with friends and family. To help your celebration soar like a mortar board and win summa cum laude (highest honors) ... here are a few ideas!

### **To Start:**

Set out a few nibbles to get everyone started. My [Roasted Almonds](#) are always a winner and [Spicy Olives](#) are sure to please. Top it off with some pita chips, raw veggies and [Roasted Red Pepper Dip](#)

### **The Main Event:**

Keep it casual with a cookout. Keep it easy with a great buffet. [Grilled Lamb](#) is a great choice for a crowd. Or maybe, you'd prefer a tasty [Spicy Grilled Chicken](#). Complete your buffet with [Mixed Greens with Roasted Grapes, Olives & Feta](#) or [Fennel & Feta Salad](#) and *Orzo with Cherry Tomatoes & Spinach*.

### **Sweet Finale:**

There is something ever so festive about cupcakes. Bake up a dozen (or more), your guests will grin from ear to ear. [Chocolate Chip](#), [Citrus & Spice](#) or my favorite [Carrot](#). They're all good!

Have a wonderful celebration! Bon appétit!

### ***Orzo with Cherry Tomatoes & Spinach***

Serves 12

1 pound orzo

1/3 cup extra-virgin olive oil

3 garlic cloves, minced

Kosher salt and freshly ground pepper

kosher salt and freshly ground pepper

Juice of 1 lemon

Grated peel of 1 lemon

2-3 tablespoons chopped basil

1-2 tablespoons chopped flat-leaf parsley

2-3 scallions, thinly sliced

2 pints cherry tomatoes, cut in half

2 pounds baby spinach

1/4 cup pine nuts, toasted

Grated Parmesan cheese

Cook the pasta in a large pot of boiling salted water until al dente, tender but still firm to bite. Drain and return to the pot.

While the pasta is cooking, put the olive oil, garlic, lemon juice, basil and parsley in a mini food processor or blender. Season with salt and pepper and process until smooth.

Add the olive oil, lemon and herb mixture to the drained pasta. Add the lemon peel and toss to combine.

Add the spinach, tomatoes and scallions and toss to combine and wilt the spinach. Check for seasoning and add salt and pepper to taste. Transfer to a serving bowl and sprinkle with pine nuts and Parmesan cheese. Serve hot or at room temperature.

*You can make the pasta in advance and serve at room temperature. Do not sprinkle with the pine nuts and cheese, cool to room temperature and refrigerate. Remove from the refrigerator about 30 minutes before serving to serve at room temperature. Give the pasta a toss, sprinkle with Parmesan cheese and pine nuts and serve.*

*What's on the menu for your next cookout? I'd love to hear from you! Let's get a conversation going. To make a comment, just click on **Comments** below. I'd be delighted to add you to the growing list of blog subscribers. To subscribe: just scroll back up, fill in your email address and click on the **Sign Me Up** button. You'll get an email asking you to confirm your subscription ... confirm and you will automatically receive a new story and recipe every week.*

*Want more? [Click here](#) for lots more to read, see & cook! In addition, I hope that you will take a minute to learn about my philanthropic project [Eat Well-Do Good](#). ©Susan W. Nye, 2011*

0 0 Rate This

Posted in [Celebrations](#), [Cooking When It's Hot](#), [Menu](#) | [2 Comments »](#)

## [\*\*In the Kitchen ... Eat Well-Do Good & Fresh Summery Salads\*\*](#)

June 8, 2011 by [susannye](#)



The table is set and I'm holding another [Eat Well-Do Good](#) dinner this Sunday, June 12th to raise money for the [Alzheimer's Association](#).

**What is Eat Well-Do Good?** Every month I welcome old friends, new friends and soon-to-be friends around my table for a special dinner. But it's more than a party. By combining grassroots philanthropy with a fun and festive evening, these dinners raise money to fight Alzheimer's disease. More than **5 million** Americans suffer from Alzheimer's. More than individual patients, Alzheimer's affects entire families. Spouses and adult children become stressed and strained caregivers. Grandchildren and great-grandchildren miss the simple joys and fun adventures every child should enjoy with Nana or Grandpop.



I'm still working on the menu for Sunday's dinner but I'll definitely start things off with a summery salad. Looking for a few new salads to add to your repertoire? Give one of [my favorite salads](#) a try. The nice people at [Olivia's Organics](#) sponsor my Eat Well-Do Good dinners and would like to offer Around the Table readers a [coupon good for \\$1.00 off](#) their next purchase of their favorite Olivia's product

You can [learn more](#) about my Eat Well-Do Good project or [contact me](#) if you would like to join party this coming Sunday! And if you cannot attend the dinner? Please feel free to make a donation to the Alzheimer's Association through [Team Libby](#). Team Libby is named for my mom, she is one of the more than 5 million Americans who suffers from Alzheimer's. All donations are tax deductible and go directly to the Alzheimer's Association.

Bon appétit!

More [Tips, Tricks & Tools](#)

*What's your favorite ice cream? I'd love to hear from you! Let's get a conversation going. To make a*



comment, just click on **Comments** below. I'd be delighted to add you to the growing list of blog subscribers. To subscribe: just scroll back up, fill in your email address and click on the **Sign Me Up** button. You'll get an email asking you to confirm your subscription ... confirm and you will automatically receive a new story and recipe every week.

Want more? [Click here](#) for lots more to read, see & cook! In addition, I hope that you will take a minute to learn about my philanthropic project [Eat Well-Do Good](#). ©Susan W. Nye, 2011

0 0 Rate This

Posted in [Eat Well - Do Good](#), [Tips, Tools & Tricks](#) | [Leave a Comment](#) »

## Graduating Advice & Peanut-Sesame Dipping Sauce

June 7, 2011 by [susannye](#)

Every spring orchestras and bands get out their sheet music and scratch away at Sir Edward Elgar's [Pomp and Circumstance](#). Graduates march. Parents heave a sigh of relief and beam with pride. Teachers do handsprings and high fives, happy the year is over. Then they collect themselves and gravely shake hands with graduates and parents alike.

Graduation ceremonies are known for uncomfortable chairs, steamy temperatures and long winded speakers. More often than not, local politicians or minor celebrities offer up advice. They extol the virtues of higher learning. They quote great leaders, heroes, scientists, writers and entrepreneurs. Their carefully chosen words are designed to inspire new graduates as they head off on their next journey.

Be remarkable ... make a difference ... blaze a trail ... shoot for the moon ... be the very best you can be... explore ... dream ... discover.

Wow! Those are some pretty highfalutin words and ideas.



I wonder what advice grandmothers and great-grandmothers might hand out on commencement day.

*Would their words be filled with deep thoughts and inspiration?*

*Fun and lighthearted? Practical?*

*Or all of the above?!*



... and the more ...

.

I'm guessing Nana's advice might go something like ...

1. Drink eight glasses of water every day.
2. Run, walk, swim, play – stay active and exercise.
3. Think before you speak and before you act.
4. Listen more than you talk.
5. Go to bed before midnight and get at least seven hours of sleep.
6. Don't forget to say please and thank you.
7. Play fair.
8. Be kind.
9. Be generous. Share your ideas, wealth, goodness and spirit.
10. Love your family.
11. Love your friends.
12. Master the art of compromise.
13. Master the art of forgiveness.
14. Don't be shy. People aren't mind-readers; let them know what you are thinking.
15. Don't complain. If you don't like something, do something about it or let it go.
16. Call home every Sunday.
17. Eat your vegetables.
18. Cook from scratch
19. Clean your room.
20. Work hard.
21. If you make a mistake own up to it. Try not to make too many mistakes you can't fix.
22. Smile.
23. Have fun.
24. Get a job.
25. And remember no matter how successful and how important you become ... you will still put your pants on one leg at a time.

Happy graduation, good luck and bon appétit!

### **Peanut-Sesame Dipping Sauce**

*This versatile dipping sauce will be a great addition at your next party. It makes a wonderful appetizer with fresh vegetables. It's particularly good with blanched and chilled asparagus and snow peas. Or serve it at dinner with grilled chicken or shrimp. Enjoy!*

Makes about 1 cup



1/4 cup sesame oil

Juice of 1 lime or 2-3 tablespoons rice wine vinegar

1 tablespoon or to taste soy sauce

1 teaspoon fish sauce

Harissa\*, Sambal\* or your favorite chili pepper sauce to taste (I used a heaping teaspoon of Harissa in my latest batch.)

2 cloves garlic

1 tablespoon cilantro, chopped

1 cup peanuts

Put the sesame oil, lime juice, soy sauce, fish sauce, garlic, chili sauce, garlic and cilantro in a mini food processor or blender and process until smooth. Add the peanuts and process until smooth. Add hot water a tablespoon at a time and process until you reach the desired consistency.



Refrigerate for at least 2 hours to combine the flavors. Bring to room temperature, give it a stir and serve.

.

\* *Harissa is a North African chili sauce made with hot peppers and spices.*

\* *Sambal is a South-east Asian chili sauce made with hot peppers, onions and spices.*

[Print-friendly version](#) of this post.

What's your best advice for graduates? I'd love to hear from you! Let's get a conversation going. To

make a comment, just click on **Comments** below.

*I'd be delighted to add you to the growing list of blog subscribers. To subscribe: just scroll back up, fill in your email address and click on the **Sign Me Up** button. You'll get an email asking you to confirm your subscription ... confirm and you will automatically receive a new story and recipe every week.*

*Feel free to visit my other, cleverly named blog, [Susan Nye's Other Blog](#), or website [www.susannye.com](http://www.susannye.com). You can find more than 200 recipes, links to magazine articles and lots more. I hope that you will take a minute to learn about my philanthropic project [Eat Well-Do Good](#). ©Susan W. Nye, 2011*

0 0 Rate This

Posted in [Uncategorized](#) | [6 Comments »](#)

[Older Posts »](#)

- **Like what you read ... share it with a friend!**



- **Like What You Read ... Subscribe!**

To subscribe to this blog, enter your email address below. It's free. You'll receive notifications of new posts by email.

Sign me up!

- **Like What You Read ... Subscribe!**



[Click on the bright orange chicklet to subscribe to my RSS Feed](#)

- **Like What You Read ... Donate!**

to to **The Alzheimer's Association**. I have set up a [Team Libby donation page](#) to raise money for the Alzheimer's Association and honor my mom. Give a little or give a lot, every dollar helps.

- **Archives**

Select Month

- **Find a seasonal story or recipe**

- [Appetizers](#)

- [Asian Cooking](#)
- [Beans & Legumes](#)
- [Birds](#)
- [Birthdays](#)
- [Breads & Muffins](#)
- [Breakfast & Brunch](#)
- [Brownies, Cookies & Bars](#)
- [Cakes & Cupcakes](#)
- [Candy](#)
- [Celebrations](#)
- [Cheese & Eggs](#)
- [Chocolate](#)
- [Christmas](#)
- [Comfort Food](#)
- [Cooking When It's Cold](#)
- [Cooking When It's Hot](#)
- [Corporate Drop-out](#)
- [Dad](#)
- [Dessert](#)
- [Drinks & Cocktails](#)
- [Earth Day](#)
- [Easter](#)
- [Eat Well – Do Good](#)
- [Eating Locally](#)
- [Entertaining](#)
- [Expatriate](#)
- [French Cooking](#)
- [Fruit](#)
- [Greek Cooking](#)
- [Grilling, Cookouts & Barbeques](#)
- [Halloween](#)
- [Hooves](#)
- [Italian cooking](#)
- [Kids](#)
- [Labor Day](#)
- [Latin, Caribbean & Mexican](#)
- [Memorial Day](#)
- [Menu](#)
- [Mom](#)
- [Moroccan & Middle Eastern Cooking](#)
- [My Grandparents](#)
- [New England](#)
- [New England Cooking](#)
- [New Hampshire](#)
- [New Years](#)
- [Oktoberfest](#)

- 
- [Olympics](#)
  - [Pajamas](#)
  - [Parties](#)
  - [Pasta, Risotto, Pizza & Tortillas](#)
  - [Pies, Tarts, Crisps & Crumbles](#)
  - [Pleasant Lake](#)
  - [Quotes](#)
  - [Rainy Days](#)
  - [Salads](#)
  - [Sauce](#)
  - [Sauces, Salsas, Pesto & Rubs](#)
  - [Sea- & Lake-Food](#)
  - [Sibling Rivalry](#)
  - [Skiing](#)
  - [Snow](#)
  - [Soups & Chowders](#)
  - [Stews, Braises & Chilis](#)
  - [Switzerland](#)
  - [Thanksgiving](#)
  - [Tips, Tools & Tricks](#)
  - [Uncategorized](#)
  - [Vacation](#)
  - [Valentine's Day](#)
  - [Vegetables & Sides](#)
  - [Vegetarian](#)
  - [Wellesley](#)

• **Let's get a conversation going ... leave a comment!**



[susannye](#) on [Weekend Special –Father’s Day...](#)



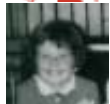
[Mary Cardini- Anders...](#) on [Weekend Special –Father’s Day...](#)



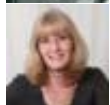
[susannye](#) on [Make Dad’s Day – Celebrate Fat...](#)



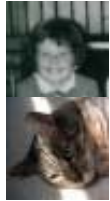
[Sue Anne Bottomley](#) on [Make Dad’s Day – Celebrate Fat...](#)



[susannye](#) on [Weekend Special – Graduation \(...\)](#)



[mary](#) on [Weekend Special – Graduation \(...\)](#)



[susannye](#) on [Graduating Advice & Peanut...](#)



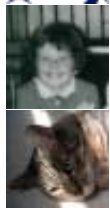
[Melissa's Meandering...](#) on [Graduating Advice & Peanut...](#)



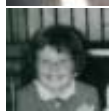
[susannye](#) on [Graduating Advice & Peanut...](#)

[susannye](#) on [Graduating Advice & Peanut...](#)

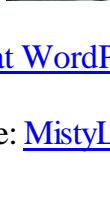
Diane on [Graduating Advice & Peanut...](#)



fran preston on [Graduating Advice & Peanut...](#)



[susannye](#) on [Weekend Special – Picnic On th...](#)



[Melissa's Meandering...](#) on [Weekend Special – Picnic On th...](#)

[susannye](#) on [Weekend Special – Picnic On th...](#)

[Blog at WordPress.com.](#)

Theme: [MistyLook](#) by [Sadish](#).