



Lazy Days...

by Lynda Gee



My July recipes are a light, easy, summer fare that require little effort to prepare, leaving you to enjoy some lazy days in the sun.

CRUNCHY COLESLAW

Ingredients

- Half a small, firm white cabbage
- 1 large carrot
- 1 small to medium onion
- walnut pieces
- tablespoon raisins
- jar mayonnaise
- dry white wine.



Finely cut or 'shred' the vegetables (by hand is nice, but time consuming, or put through a food processor.)

Lighten the mayonnaise by mixing one dessert spoon full of dry white wine to four of mayonnaise. Fully coat all the vegetables with the dressing, mixing well.

Just before serving stir in the raisins and walnuts.

CHARENNAISE FROMAGE BLANC

A slight twist on the usual way the French serve this lovely summer dessert, using the caramel sauce instead of granulated sugar.

Ingredients

- Large tub of light fromage blanc
- 1 small-medium charentaise melon
- small bottle of caramel sauce

First of all prepare the melon into balls or small cubes, place a number of these into sundae dishes and coat with a little of the caramel sauce. Mix more of the sauce with the fromage blanc until it is a pale beige colour and has a lovely delicate caramel taste. Spoon over the melon and top with a swirl of the caramel.



BROCHETTES D'ÉTÉ...

Ingredients

- Diced cooked ham or gammon (about ¾ - 1 inch cubes), chicken breast filets cut into similar size (I usually part cook these first)
- pack of Creole or 'boudin noir' cocktail sausages
- diced apple and/or pineapple & cherry tomatoes.
- Quantities as required for a number of kebabs.

Using long skewers suitable for barbecue cooking, arrange the ingredients on each skewer until each one is nice and full. The order is not important but it's nice to alternate the meat with fruit/vegetable.

Lightly brush with olive oil and barbecue until the chicken is cooked through.

Delicious served with tiny boiled potatoes and home-made coleslaw.

Lynda is better known as 'Ginger's Kitchen' and provides a full at-home catering service.

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