

Sizzling Hot Summer Cooking Parties

Girls' Night Out

Take a break from the same-old/same-old

Cooking for 1 or 2

Don't settle for peanut butter and jelly, cornflakes or frozen food every night

Cooking with Kids

Have your kids cook for you!

Summer Cooking Party Series Open Sessions
July 6th through
September 14th

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Photos: Nye Family Archives

- (1) Cape Cod in the late '40s/early '50's
- (2) Pleasant Lake in the new millennium

Summer is a great time for spending time with family and friends. Whether you spend days and evening on the beach, in the backyard or on a mountainside; lazing around, working in the garden, or active with sports – summer is a time for celebrations.

As a little girl, I spent my summers on Cape Cod – hanging out with my cousins, summer friends and grandparents. Days were filled with sailing and swimming, digging for clams during low tide and sun burns. And many, many family cook-outs.



I now spend my summers on Pleasant Lake – still hanging out with family and friends.

And now, a new generation of cousins plays and swims together. And there are many, many family cook-outs.

New Hampshire set records for rain in the months of May and June. But July dawned with sunshine. We celebrated Independence Day on Pleasant Lake on the 1st of July with a boat parade in the afternoon and cook-out and fireworks in the evening.



Last Friday 2 of my nieces joined me to cook up a family dinner of barbequed chicken, grilled vegetables, couscous and cupcakes. I would like to share the barbeque sauce with you.

I hope that your summer is going well.

Enjoy the sunshine and bon appétit!

Susan

Girls' Night Out Open Sessions

July 6th - Grilled Fish
 July 20th - Summer Salads
 August 3rd - South of the Border
 August 17th - Asian Eating
 August 24th - Tapas Party
 August 31st - Mediterranean Feast

Cooking with Kids Open Sessions

July 13th - Chicken Little
 July 27th - Pasta Party
 August 10th - Kabobs Kaboom

Cooking for 1 or 2 Open Sessions

September 7th - Chicken 3-Ways
 September 14th - Pasta with Panache

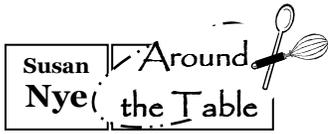
Red Hot Barbeque Sauce

This sauce has lots of ingredients, but takes very little work. Just throw everything in a pan and let it roast.

- 2 tablespoons olive oil
- 4 large cloves of garlic
- 1 small onion - cut into 8 chunks
- 1 quart grape tomatoes
- 2 tablespoons brown sugar
- 2 tablespoons apple cider vinegar
- Juice of 1 lemon
- 1 tablespoon Worcestershire sauce
- 1 teaspoon each ginger, all spice and cumin
- 1 teaspoon salt
- 1 teaspoon or to taste dried pepper flakes - Chipotle, Pasilla, Thai or red pepper
- 4-6 jalapeno slices or 1/2 fresh or to taste
- 1 teaspoon or to taste hot sauce, optional
- 12 ounces beer at room temperature

Throw everything except the beer into a large skillet, toss to mix. Roast in the oven at 350° for 45 minutes. Add the beer. Roast for an additional 30 minutes. Cool to room temperature. Put in the blender and blend until smooth.

Good with chicken or pork. Use as a marinade or basting sauce. Pass any extra.



Welcome Summer!

Summer 2006/Volume 1