



## The Perfect Summer Day & Grilled Red Potatoes

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**What's your definition of the perfect summer day?** Is it packed from dawn 'til dark, filled with not much of anything or something in between?

### How does it start?

- You are up at first light, grab a handful of granola and head out the door for a hike in the hills, run around the lake or bike ride to there and gone.
- Up at your regular time but instead of hurrying out the door you relax with a cup of coffee, make that two, and the newspaper. You read the newspaper from cover to cover and no one is allowed to speak with you until you are done. When you finish the paper, you graciously offer to make pancakes but not-so-secretly hope someone else will volunteer.
- What morning? You stay in bed until noon.

### Moving on ... what does the rest of your morning look like?

- You're out on the lake waterskiing, amazing one and all with your dips and turns.
- With Vivaldi or Verdi playing in the background, you're back on the porch but this time with the book you've been dying to read for months.
- See (c) above.



### It's coming up on lunchtime so you ...

- No time to eat but, starving, you wolf down a sandwich or two between sporting activities.
- You meet a friend for lunch at an outdoor café. With no need to rush, you relax, visit and nibble cool, crisp salads and sip pink lemonade.
- You scrounge the refrigerator for leftovers – that last slice of last night's pizza or pancakes from this morning. You settle on a bagel from the freezer, you even toast it and smear it with cream cheese. You wash it down with a coke.

### In the afternoon you ...

- Play three sets of tennis or a round of golf followed by a swim and a sail.
- Wander up and down Main Street enjoying the sights and window shop until you spot a sale.
- Lie on the beach, turning every hour or so for an even tan. Take an occasional swim.

### When it's time for cocktails, you ...

- Think about a power nap but settle for a beer.
- Prepare one of your favorite appetizers to share with family and friends, add a bottle of well-chilled dry white wine or whip up a special cocktail and head to the beach.
- Hope you have a friend who will do (b) and head to the beach with an empty glass and winning smile.

### And for dinner you ...

- Make a quick run to the supermarket for more beer, burgers and dogs as well as potato salad and cole slaw from the deli counter. Light the fire and start grilling.
- Make sure that you have an (a) or two in your midst, tell them you'll provide dinner if they man the grill. Let them take care of the swordfish or steak and veggies while you toss the salad.
- Hope you have a friend who will do (a) or (b), flash your biggest smile and offer to help.

### As to the rest of the evening you ...

- Watch the moon wax or wane, rise over the mountain or reflect and sparkle on the water. If there is music you might dance but you are happy to enjoy good company and know that life is good.
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However you spend the perfect day, have a great time and bon appétit!

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## Grilled Red Potatoes

*A great alternative to potato salad on a hot night. Serve the potatoes hot off the grill or prepare early in the day, refrigerate until dinnertime and then serve at room temperature. Enjoy!*

1, maybe 2, per person smallish to medium red potatoes, cut in half  
Olive oil  
Sea salt and freshly ground pepper  
Lemon-Garlic-Herb Oil (recipe follows)

Preheat half of the grill to hot and the other half to medium.

Brush or toss the potatoes with enough olive oil to lightly coat and season with salt and pepper.

Put the potatoes cut side down on the hot side of the grill and cook for about 5 minutes or until the potatoes are golden and have nice grill marks.

Turn the potatoes and transfer to the cooler part of the grill. Continue to cook for 10-15 minutes or until the potatoes are tender.

Transfer the potatoes to a shallow bowl, drizzle with Lemon-Garlic-Herb Oil and toss. Let sit for a minute or two to combine the flavors and serve hot or at room temperature.

### Lemon-Garlic-Herb Oil

Grated zest and juice of 1 lemon  
2-3 cloves garlic, minced  
1-2 teaspoons minced fresh rosemary  
1 teaspoon minced fresh thyme  
1/2 teaspoon or to taste hot sauce  
1 teaspoon sea salt  
1/2 cup or taste extra virgin olive oil

Put the zest, juice, garlic, herbs, hot sauce and sea salt in a small bowl, mini food processor or blender and whisk or process to combine. (I like to use my mini food processor because it minces the garlic and herbs.) Let the mixture sit for a minute or two to dissolve the salt. Add the olive oil and whisk or process to combine.

Transfer to a tightly covered container and let sit for 30 minutes or longer. Give the oil a good shake before using.

*Can be made several hours or a few days in advance and stored in the refrigerator. Store extra Lemon-Garlic-Herb Oil in the refrigerator.*

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