

Private Chef, Catering & Cooking Classes

I'd be delighted to help you with any and all of your celebrations.

Join Me Around the Table for an Eat Well-Do Good Dinner!

Support the fight against Alzheimer's Disease & Enjoy delicious food & fun!

Treat Yourself to an Around the Table Chef's Apron

Cook like a chef or just look like one!

You can find lots more information on the web at www.susannye.com and www.susannye.wordpress.com

For cooking tips, recipes and more, connect with me on FaceBook www.facebook.com/swny or follow me on Twitter at twitter.com/susannye Watch me cook on www.youtube.com/susannye

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Do you have fond memories of a perfect summer? Maybe you were six or ten or sixteen. Whenever it was, I'm guessing you weren't quite so demanding when it came to perfection. You didn't worry about every star aligning. Instead, it was perfect because you learned to swim. That's all it took. Or maybe it was your first time away at sleep-over camp. Archery and lanyards, campfires and s'mores and a bronze medal for the backstroke were more than enough to make you happy. Until you fell hopelessly, madly in love and that became the most perfect, perfect summer.

So what would it take to make this one a perfect summer?

Catching a perfect wave off the coast of Oaxaca? Followed by a champagne picnic on the grounds of Downton Abbey or a red carpet gala in the Hamptons? Interspersed with trips to watch the grand slam trifecta of Paris, Wimbledon and Flushing Meadows? The finals of course, live, up-close and personal. Then again, maybe for you it's a yacht in the Mediterranean or a villa in Tuscany? Or reaching the summit of Mont Blanc or summer skiing on Zermatt?

Summer bucket lists can get pretty exotic pretty fast. At five, our goal was to catch a million frogs. Now we've upgraded our bucket list to a safari in South Africa. At eight, we wanted nothing more than to pass our raft test. How did our list inflate to swimming with sharks? At fifteen, we wanted to see Aerosmith live and dance all night. And now, well, maybe not everything has changed. Except maybe the cost of the ticket. Back then, we danced all night for a dollar, now it's closer to \$50.

Is it time to reel it in a bit? Catch some frogs and tap our toes at the town bandstand? Maybe those childhood summers were perfect because our definition of perfect was just a tad simpler.

Maybe all we need to do to have a perfect summer is to ...

- Go for an early morning swim.
- Build a sand castle. Think Notre Dame or the Taj Mahal and then build whatever you like.
- Hunt for stuff – shells, interesting stones, pinecones and twigs – and then turn them into something charming.
- Grab a map and go for a long bike ride or hike. Afterward, cool off with a swim to the raft.
- Throw a Frisbee. Throw a Frisbee for your dog or your friend's dog.
- Tie-dye a t-shirt or decorate some flip-flops and wear with pride.
- Visit a farm, pick peaches, blueberries or raspberries and show off your t-shirt.
- Make homemade lemonade, pink please, or limeade or watermelon-ade. Better yet, freeze it and turn it into popsicles or sorbet.
- Catch a fish and call it dinner. Don't forget the s'mores for dessert.
- Sleep under the stars, even if it is just under a skylight.



Here's to the perfect summer and bon appétit!

Watermelon Sorbet

Makes about 1 quart

6-8 cups cubed seedless watermelon
1/2 cup or to taste Lime Simple Syrup
2 tablespoons tequila
1 tablespoon triple sec

Put the watermelon, Lime Simple Syrup, tequila and triple sec in a blender or food processor and process until smooth.

Transfer the mix to an ice cream machine and freeze according to the manufacturer's instructions. Transfer the sorbet to a plastic container and freeze for up to one month.

Lime Simple Syrup

1 cup sugar
1 cup water
Zest from 1-2 limes
1/2 cup fresh lime juice

Put the sugar and water in a small saucepan and, stirring until the sugar has dissolved, heat over medium. Raise the heat to high and bring to a boil. Lower the heat and simmer for 10 minutes.

Remove the pan from the heat, add the lime zest and juice cool in the pan for 10 minutes. Strain the syrup through a fine mesh sieve into a clean storage container and discard the zest. Cool completely, cover and refrigerate until ready to use.

Lime Simple Syrup should keep for up to 1 month in the refrigerator.

