

Grilled Chicken and Romaine with Caper Dressing

- * 3 tablespoons Sherry wine vinegar
- * 1/2 cup extra-virgin olive oil
- * 1/4 cup minced shallots or garlic
- * 2 tablespoons drained capers
- * 1 tablespoon Dijon mustard
- * 4 skinless boneless chicken breasts
(about 1 3/4 pounds)
- * 2 hearts of romaine lettuce, halved
lengthwise, core left intact
- * Shaved Manchego or Parmesan cheese

Preheat barbecue (medium-high heat). Puree vinegar and next 4 ingredients in small processor until almost smooth. Season dressing to taste with salt and pepper. Combine chicken and 1/4 cup dressing in medium bowl. Sprinkle with salt and pepper.

Let stand at room temperature 15 minutes. Place romaine, cut side up, on baking sheet. Drizzle with 1/4 cup dressing; turn to coat. Grill chicken until cooked through, about 6 minutes per side. Transfer to plate. Grill romaine until charred and slightly wilted on all sides, about 2 minutes.

Transfer 1 chicken breast and 1 romaine spear to each of 4 plates. Drizzle chicken with remaining dressing, sprinkle generously with cheese, and serve.

OR— Chop up chicken and romaine after grilling and make individual salads, a little easier to eat this way.

Grilled Summer Squash

What a nice surprise to have summer squash again! We all have our favorite ways with the bountiful summer veg, but I like it simple. A little marinade goes a long way and brings out the subtle flavors of the sweet veg. Enjoy.

- Olive oil
- Balsamic vinegar
- Fresh Lemon juice
- Salt & Pepper
- Fresh herb of your choice: Parsley, Basil, Rosemary, all work well.
- Garlic.

Mix all these ingredients in a nice shallow marinade dish, and then add squash. I like to cut my squash for grilling with the biggest possible surface area (ie-zucchini into long strips or quarters, patty pan and crookneck into fat round-ish slices).

Turn the veg over a few times in the dish. These should marinate for a minimum of 10 minutes, preferably 30 minutes or so.

Then place them on a hot grill and stay there! These guys cook pretty fast, and you DON'T want them to turn in to mush, so a couple minutes on each side, just enough to char them and leave a nice firm center, is perfect.

Leftovers are delicious on sandwiches!

Strawberries!!!

WE have a lot of strawberries RIGHT NOW!!! Any jam makers or freezers out there interested? FLAT price for CSA members is \$24.00. Let us know ASAP! We can deliver or you can pick up.