

SIGNATURE DISHES

Mediterranean Cauliflower Salad

- 2 ribs celery
1 onion
15 green olives, without pits
4 tablespoons fresh parsley
1 head cauliflower
4 tablespoons fresh lemon juice
 $\frac{2}{3}$ cup olive oil
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ teaspoon pepper
1 teaspoon rinsed and drained capers
1. Chop celery. Slice onion thin. Cut olives in half, mince parsley. Cut florets from cauliflower. Cook about 7 minutes in large pot of boiling water, or until crisp but tender. Drain, rinse with cold water and pat dry.
2. In medium bowl, mix lemon, oil, salt and pepper. Stir in olives, onions, celery, parsley and capers. Add cauliflower florettes. Refrigerate 2 hours. Serves 6.

Potato and String Bean Salad

- 3 pounds new potatoes
2 pounds string beans, tips removed
2 medium onions, cut in half and sliced
 $\frac{1}{2}$ cup olive oil
 $\frac{2}{3}$ cup white wine vinegar
1 teaspoon salt, or to taste
1 teaspoon pepper
1. Cover potatoes in pot of cold water and cook about 30 minutes, or until done. Remove with slotted spoon. Let cool, peel and cut in quarters. Cook string beans about 15 minutes; drain and cool.
2. In a large bowl, combine potatoes, string beans and onions. In a small bowl, mix oil, vinegar, salt and pepper. Pour over potato-bean mixture. Refrigerate 1 to 2 hours. Toss before serving. Serves 8.

Spinach Salad

- 1 persimmon, diced
 $\frac{1}{2}$ cup orange juice
3 tablespoons honey
2 tablespoons Dijon mustard
2 tablespoons white wine vinegar
1 (10-ounce) bag fresh spinach, cut up
2 Granny Smith apples, cored and diced
4 ounces Roquefort cheese
Combine persimmon, orange juice, honey, mustard and vinegar in small saucepan. Heat to boil with constant stirring. Remove from heat; pour over spinach and toss well. Top with diced apple and crumbled cheese. Makes 6 servings.

BLUE-CHEESE POTATO GRATIN

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Makes 6 servings at 78¢ each.
Prep: 20 minutes. Cook: 7 minutes.
Bake: at 350° for 35 to 40 minutes.

- 4 large baking potatoes (about 2½ pounds), peeled and sliced $\frac{1}{4}$ inch thick
1 cup heavy cream
1 cup milk
2 tablespoons finely chopped garlic
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon pepper
 $\frac{1}{8}$ teaspoon ground nutmeg
6 ounces crumbled blue cheese
2 slices white bread, coarsely crumbled
1. Preheat oven to 350°.

2. Combine potatoes, cream, milk, garlic, salt, pepper, nutmeg and half of the blue cheese in a large saucepan. Simmer 5 to 7 minutes, stirring occasionally. Spoon into 8 x 8 x 2-inch baking dish. Top with remaining cheese and the crumbs.
3. Bake in 350° oven 35 to 40 minutes, until potatoes are fork-tender and top is browned.

Nutrient Value Per Serving:
356 calories, 11 g protein, 25 g fat, 24 g carbohydrate, 667 mg sodium, 82 mg cholesterol.
Exchanges: $1\frac{1}{2}$ starch/bread, $\frac{1}{4}$ meat, $\frac{1}{4}$ milk, $4\frac{1}{4}$ fat.

128 Family Circle 5/14/96

ANTIPASTO SALAD

Makes 12 servings at 41¢ each.
Prep: 15 minutes.

- 1 pound bow-tie pasta
6 cups torn romaine lettuce leaves
1 cup thinly sliced celery
1 cup thinly sliced red onion
2 ounces sliced hard salami, cut into $\frac{1}{4}$ -inch-wide strips
2 ounces sliced ham, cut into $\frac{1}{4}$ -inch-wide strips
2 ounces sliced provolone cheese, cut into $\frac{1}{2}$ -inch-wide strips
 $\frac{1}{2}$ cup oil-cured black olives, pitted
 $\frac{1}{4}$ cup sliced pimientos
 $\frac{1}{4}$ cup olive oil
3 tablespoons red-wine vinegar
 $1\frac{1}{2}$ teaspoons salt
1. Prepare pasta according to package directions; drain. Transfer to large bowl.
2. Add lettuce, celery, onion, salami, ham, cheese, olives and pimientos to pasta. Whisk oil, vinegar and salt in bowl. Pour over pasta; toss to coat.