

summer food

& drink recipes



*A special publication of
The Eagle-Tribune,
The Salem News,
The Daily News of Newburyport
and the Gloucester Daily Times*



burger with the works

Chef
SUCCESS



Preparation time
40 minutes



Total cooking time
10-15 minutes



Serves
6

Ingredients

- 1½ lbs/750 g lean ground beef
- 1 onion, finely chopped
- 1 egg
- ½ cup fresh breadcrumbs
- 2 tablespoons tomato paste
- 1 tablespoon Worcestershire sauce
- 2 tablespoons chopped fresh parsley
- salt and cracked pepper, to taste
- 3 large onions
- 1 oz/30 g butter
- 6 slices cheddar cheese
- 6 eggs, extra
- 6 rashers bacon
- 6 large hamburger buns, lightly toasted
- 6 leaves lettuce
- 2 tomatoes, thinly sliced

Preparation:

1. Prepare and heat barbecue. Combine ground beef, onion, egg, breadcrumbs, tomato paste, Worcestershire sauce, parsley, salt and pepper in large bowl. Mix with hands until well combined.
2. Divide mixture into 6 portions. Shape each portion into round patties ½ in/1,5 cm thick. Cover and set aside. Slice onions into thin rings. Heat butter on hot barbecue flatplate. Cook onions, turning often until well browned. Move onions towards outer edge of flatplate to keep warm. Brush barbecue grill or flatplate liberally with oil.
3. Cook meat patties 3-4 minutes each side or until browned and cooked through. Move patties to cooler part of barbecue or transfer to plate and keep warm. Place slice of cheese on each patty (the heat of the burger will be enough to partially melt the cheese). Heat a small amount of butter in a large frying pan. Fry eggs and bacon until egg's are cooked through and bacon is golden and crisp. Remove from heat. To assemble burgers: Place toasted bun bases on individual serving plates. Top each with lettuce and tomato. Place cooked meat patty on top, followed by cooked onions, bacon, and egg. Place remaining bun halves on top. Serve with potato chips, if desired.



grilled pineapple with ice cream

Chef
SUCCESS



Preparation time
15 minutes



Total cooking time
0 minutes



Serves
4

Ingredients

- 1 clean pineapple
- pineapple ice cream, to accompany

Preparation:

1. Peel and cut pineapple into slices approximately 0.2 inch thick. Heat a grill pan over high heat. Brown pineapple slices in batches, on both sides. So that the fruit takes color quickly without deteriorating its texture, take care that the temperature of the iron is always kept at the maximum.
2. Serve pineapple warm with a scoop of ice cream.



Tip from the chef:

This delicious dessert is super nutritious and light. Pineapple aids in digestion, making it a good option to end a succulent menu.





FAMOUS MARINADES

Sirloin Tips | Boneless Chicken
Boneless Pork | Wings & Thighs

MEATS

Full Line of Packaged &
Custom-Cut Meats



BEER & WINE

A Great Selection of Beer & Wine
to Compliment Our Food Items

NEW SEASONED STEAKS

Seasoned With Montreal Seasoning
Available In All Cuts



PRODUCE

Expanded Produce Department

PREPARED FOODS

Salads | Soups | Quiche
Dips | Desserts

The **BUTCHERY**

The Difference is Delicious

DANVERS: 182 North Street, 978-777-3000 • NEWBURY: 2 Morgan Ave., 978-463-3001

LET US CATER YOUR NEXT FAMILY OR COMPANY PARTY

Open 7 days a week

www.danversbutchery.com

frozen strawberry margaritas

Chef
SUCCESS



Preparation time
5 minutes



Total time
5 minutes



Serves
6

Ingredients

- 4 cups frozen unsweetened strawberries
- 2 cups ice cubes
- 1 cup silver tequila
- ¾ cup fresh orange juice
- ½ cup grand marnier
- ½ cup lime juice
- sugar or salt, as needed (optional)

Preparation:

1. To a blender add frozen strawberries, ice cubes, tequila, orange juice, grand mariner and lime juice.
2. Blend until smooth and serve immediately. Garnish each glass with a fresh strawberry.
3. Optional: garnish glass rims with salt or sugar. Place sugar or salt in a shallow bowl. Dip your glass rim into the mixture.



Tip from the chef:

The Ultimate Frozen Strawberry Margarita Recipe at home! Quick and easy in a blender with minimal fresh ingredients. Enjoy these frozen margaritas right away or store them in the freezer as a make ahead cocktail that's ready for your next party!



entertaining
food

Chef
SUCCESS

grilled fish tacos



Preparation time
20 minutes



Total cooking time
30 minutes



Serves
4

Ingredients

- 2 tablespoons vegetable oil
- 1½ tablespoon fresh lime juice
- 1 garlic clove, minced
- 1½ teaspoon chili powder
- ½ teaspoon ground cumin
- ½ teaspoon ground paprika
- ⅛ teaspoon cayenne pepper (optional, or more to taste)
- salt and freshly ground black pepper
- 1 lb./450 g tilapia, cod, or mahi mahi

For Serving:

- 8 corn tortillas, warmed
- 2 cups shredded purple cabbage
- 1 avocado, sliced
- 3 tablespoons chopped cilantro leaves
- ⅓ cup Cotija cheese (optional)
- 2 tablespoons hot sauce
- ⅓ cup red bell pepper, thinly sliced
- 3 tablespoons mayonnaise
- 1 tablespoon fresh lime juice
- ¼ teaspoon garlic powder

Preparation:

1. In a mixing bowl whisk together vegetable oil, lime juice, garlic, chili powder, cumin, paprika, cayenne and season with salt and pepper to taste (about ¾ tsp salt ¼ tsp pepper).
2. Place fish into a dish or gallon size resealable bag and pour marinade over fish (if using a bag seal bag and gently move bag around to evenly coat fish with marinade), allow to marinate in mixture 20 minutes (and no longer than 30 minutes).
3. Remove fish from resealable bag. Grill the fish on a skillet on the grill grates, turning once, until cooked through. Let cool slightly, then cut into bite-sized pieces.
4. Assemble each taco with a flour tortilla, cabbage, a spoonful of grilled fish, sliced avocado, cilantro, mayonnaise, lime juice, hot sauce, bell pepper, lime juice and garlic powder.

Tip from the chef:

Feel free to swap out my toppings of choice with other favorites you may have (lettuce, tomatoes, mango salsa, corn, etc).



entertaining
food



Just Arrived!

**HANDCRAFTED BY ARTISANS COPPER
WOOD-BURNING FIRE PITS**



Adirondack Chairs In Stock!



SPECIALS START TODAY!!!!

STILL PLENTY OF INVENTORY AVAILABLE FOR IMMEDIATE DELIVERY ASK!!!!

CASUAL FURNITURE OUTLET

79 TURNPIKE RD., ROUTE 1, IPSWICH, MA

CASUALFURNITUREOUTLET.COM

978-312-6257

MONDAY-SATURDAY 10-5 • SUNDAY 11-4 • OPEN TILL 7PM ON THURSDAY • OPEN 7 DAYS A WEEK

Chef SUCCESS



barbecued corn on the cob



Preparation time
15 minutes



Total cooking time
1 hour



Serves
6

Ingredients

- 3 tablespoons mayonnaise
- 2 tablespoons fresh lime juice
- ¼ teaspoon chili powder
- ¼ teaspoon cumin
- ½ teaspoon salt
- ½ teaspoon cracked black pepper
- 6 large cobs fresh corn
- 1-2 tablespoons olive or vegetable oil
- 2 oz/60 g butter
- salt to taste
- chopped cilantro, for garnish

Preparation:

1. Prepare and heat barbecue. In a small bowl, stir together the mayonnaise, lime juice, chili powder and cumin. Season with salt and pepper.
2. Brush the corn with oil and cook on the hot lightly greased barbecue grill 5 minutes, each side, until corn is soft and cobs are flecked with brown in places. Using tongs, lift the corn onto the flatplate and moisten each with a square of butter. Sprinkle with salt. Serve at once with mayonnaise mixture, garnished with cilantro.



Tip from the chef:

Serve chili mayo as a savory accompaniment to cornbread and cheese, or with barbecued sausages.

Chef SUCCESS



Preparation time
5 minutes



Total cooking time
5 minutes



Serves
6

Ingredients

- 2 pineapple wheels, tinned or fresh
- 1¼ ounces gin
- 2½ ounces pineapple juice
- tonic water, to top up
- 1 lime, optional
- mint leaves, for garnish

Preparation:

1. Grill, griddle or BBQ one pineapple wheel for 5 minutes before turning it over. Continue grilling until it is lightly browned, smoky and caramelized. Thinly chop grilled pineapple wheel and muddle it into your cocktail shaker. Add ice, gin and juice. Cut remaining pineapple wheel into wedges to use as garnish.
2. Shake for two minutes. Strain into a glass with ice. Top up with tonic water (prosecco is also delicious as an alternative to tonic here) and garnish with the remaining pineapple wedges, lime wedges, or a mint leaf.



Tip from the chef:

You can add a squeeze of lime if the drink is a little sweet for you. Tinned pineapple chunks are probably too wet to grill, but you could use them in the recipe without grilling!

Introducing the
SMYTHE & DOVE
Dakota Bar

If you haven't tried us yet...

Come see what all
the talk is about...

Indoor **"VERY SPACIOUS"**

Dining in our 2nd Floor

Barn Loft Dining Room

Curbside **TAKE HOME**

always available, too!

Open Tuesday-Saturday 4-9 p.m.

89 Main Street Courtyard
Andover, MA 01810
978-470-0001

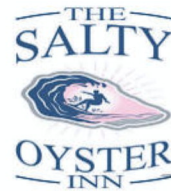
www.smythedove.com

Follow us on Instagram and Facebook



TOM SAAB REAL ESTATE

SUMMER RENTALS STILL AVAILABLE!



HAMPTON BEACH

THE SALTY OYSTER INN
1, 2 & 3-BEDROOM UNITS
\$600 - \$1500 PER WEEK



THE SANDS RESORT
3 ROOM / 1 BEDROOM CONDOS
FITNESS CENTER, GAME ROOM, ON-SITE
LAUNDRY, ELEVATOR SERVICE AND MORE!



SEAFOOD FESTIVAL IS BACK ON!

SEPTEMBER 10, 11, 12.

MAKE RESERVATIONS NOW!

SANDS TEL: 603-929-0685

SALISBURY BEACH

OCEANSIDE, PRIVATE, 2 BED
SINGLE FAMILY - AC, WASH/DRY, PARKING
AUG. 21 - LAB. DAY - \$1500 / WEEK



ACROSS FROM THE OCEAN
3 & 4-BED,
SINGLE-FAMILY COTTAGES
\$1400 - \$1500 PER WEEK



GORGEOUS 3-BED, 2-BATH
AVAILABLE AUG. 21 - LAB. DAY
\$3000 / WEEK

DIRECTLY ON THE
BLACK WATER RIVER -
WITH ACCESS TO A DOCK,
EASY WALK TO THE BEACH



OCEANFRONT VACANCIES
AVAILABLE FOR SEPTEMBER!



Licensed MA/NH


TOM SAAB REAL ESTATE

Seacoast Office, 190 North End Blvd. (Rte. 1A), Salisbury Beach

www.TomSaabRealEstate.com. Tel. 978 465-5116, 978 683-6699

buffalo chicken wings

Chef
SUCCESS

 **Preparation time**
25 minutes +
3 hours marinating

 **Total cooking time**
10 minutes

 **Serves**
4

Ingredients

- 8 large chicken wings (2 lbs/900 g)
- 2 teaspoons black pepper
- 2 teaspoons garlic salt
- 2 teaspoons onion powder
- olive oil, for deep frying
- ½ cup tomato sauce
- 2 tablespoons Worcestershire sauce
- ¾ oz g butter, melted
- 2 teaspoons sugar
- tabasco sauce, to taste

Ranch Dressing:

- Chopped parsley, for garnish
- ½ cup whole egg mayonnaise
- ½ cup sour cream
- 2 tablespoons lemon juice
- 2 tablespoons chopped chives
- salt and white pepper, to taste



Preparation:

1. Wash wings thoroughly and pat dry with paper towels. Cut tips off each wing; discard. Bend each wing back to snap joint and cut through to create two pieces. Combine pepper, garlic salt and onion powder. Using fingers, rub mixture into each piece.
2. Heat oil to moderately hot in deep heavy-based pan. Cook chicken pieces in batches 2 minutes; remove with tongs or slotted spoon and drain on paper towels.
3. Transfer chicken to non-metal bowl or shallow dish. Combine sauces, butter, sugar and tabasco and pour over chicken; stir to coat. Refrigerate, covered, several hours or overnight. Prepare and heat barbecue 1 hour before cooking.
4. Place chicken on hot lightly oiled barbecue grill or flatplate. Cook 5 minutes, turning and brushing with marinade. Garnish with parsley. Serve with Ranch Dressing. To make Ranch Dressing: Combine mayonnaise, cream, juice, chives, salt and pepper in bowl, mix well.

Tip from the chef:

Wings can be prepared up to 2 days in advance.



entertaining
food

grilled shrimp with sriracha slaw

Chef
SUCCESS

 **Preparation time**
10 minutes

 **Total cooking time**
40 minutes

 **Serves**
4

Ingredients

- ¼ cup extra-virgin olive oil
- 1 tablespoon freshly chopped cilantro
- juice of 3 limes, divided
- kosher salt
- freshly ground black pepper
- 1 lb./450 g large shrimp, peeled and deveined
- ½ red bell pepper, deseeded and diced
- ¼ head red cabbage, shredded
- ¼ cup mayonnaise
- 1 tablespoon sriracha
- hard-shell tacos tortillas
- grated cotija cheese, for sprinkling



Preparation:

1. In a small bowl, mix together olive oil, cilantro, and 1/3 of the lime juice. Season with salt and pepper.
2. Add shrimp to a baking dish and pour over mixture. Toss until completely coated and let marinate 20 minutes.
3. Meanwhile, make slaw: In a large bowl, toss cabbage and bell pepper with mayo, remaining lime juice and sriracha. Season with salt.
4. Heat grill to high. Skewer shrimp and grill until charred, 3 minutes per side.
5. Grill tortillas until charred, 1 minute per side.
6. Serve shrimp in tortillas with slaw.

Tip from the chef:

Smoky, grilled shrimp and spicy slaw are the keys to next-level tacos.



entertaining
food

strawberry black pepper gin & tonic

Chef
S U C C E S S



Preparation time
5 minutes



Total time
5 minutes



Serves
6

Ingredients

- 3 strawberries (fresh is best; defrosted ones work too!)
- freshly ground black pepper, to taste
- 1½ ounces gin (go for a neutral or citrusy one)
- tonic water

Preparation:

1. Wash and hull the strawberries. Slice in half, or into quarters if they're big. Muddle the strawberries with a good twist of freshly ground black pepper in a shaker, then pour into an ice-filled glass.
2. Stir in the gin and top with tonic. Garnish with a strawberry and serve!



Tip from the chef:

Instead of tonic water, you could also use elderflower tonic, for a sweeter drink.



Mon-Sat 9am-7pm • Sun 10am-6pm

Eva's Farm Butcher Shop

554 Turnpike St., North Andover
(978) 258-6527

- Hot & Cold Sandwiches • Salads
- Deli Meat • Fruits & Vegetables
- Meat Packages • Beef, Chicken & Pork

Cooking
Classes
Coming
Soon!

WINE & BEER AVAILABLE!



Eva's Farm Butcher Shop, North Andover

SHOP LOCAL!

lamb cutlets



Preparation time
15 minutes +
20 minutes marinating



Total cooking time
6-8 minutes



Serves
4

Ingredients

- 12 lamb cutlets
- 2 tablespoons fresh chopped rosemary
- ¼ cup olive oil
- 1½ teaspoons cracked black pepper
- 1 bunch fresh rosemary, extra
- 2 heads of garlic

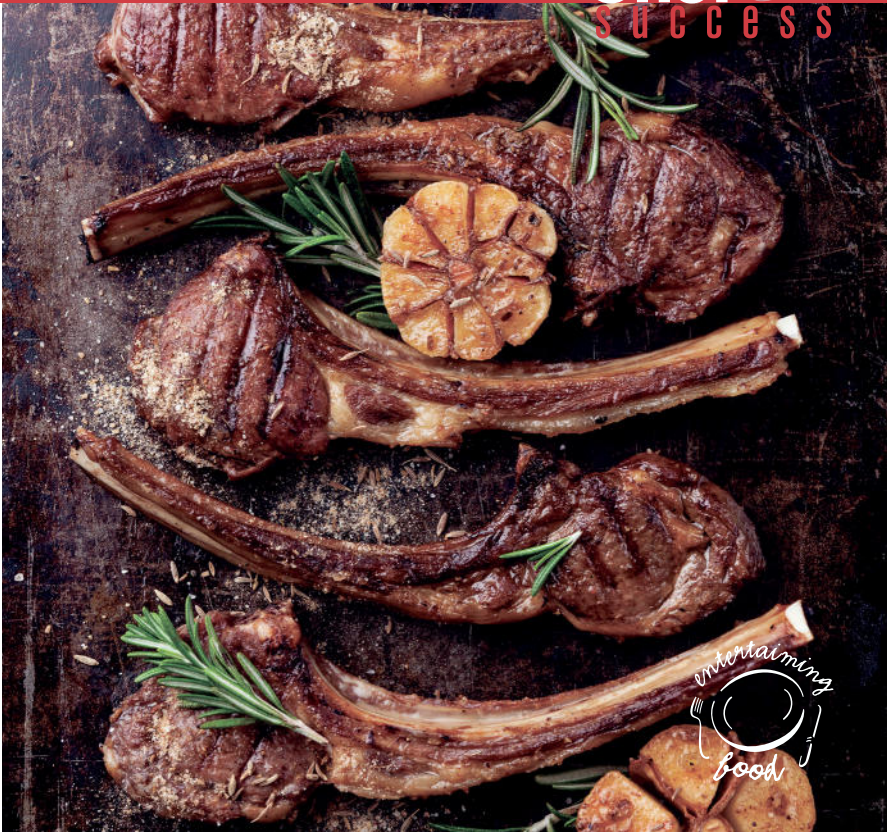


Preparation:

1. Prepare and heat barbecue. Trim cutlets of excess fat and sinew. Place cutlets in shallow, non-metal dish and brush with half of the oil.
2. Scatter half the chopped Rosemary and pepper on meat; set aside for 20 minutes. Turn meat over and brush with remaining oil, scatter over remaining rosemary and pepper. Tie the extra bunch of rosemary to the handle of a wooden spoon.
3. Slice off tops of the heads of garlic. Sprinkle garlic with salt and pepper. Place cut side down on a large piece of aluminum foil, and place on grill.
4. Arrange cutlets on hot lightly greased grill. Cook 2-3 minutes each side. As cutlets cook, bat frequently with the rosemary spoon. This will release flavorful oils into the cutlets. When cutlets are almost done, remove rosemary from the spoon and drop it on the fire where it will flare up briefly and infuse rosemary smoke into the cutlets. Serve with barbecued lemon slices, if desired.

Tip from the chef:

This dish is ideal for a barbecue picnic. Marinate and pack in a sealed container with Rosemary sprigs. Add sprigs to the fire as described above.



baby barbecued potatoes



Preparation time
20 minutes +
1 hour standing



Total cooking time
20 minutes



Serves
6

Ingredients

- 1¾ lb/750 g baby potatoes
- 2 tablespoons olive oil
- 4 rosemary sprigs, chopped
- 2 teaspoons crushed sea salt



Preparation:

1. Wash potatoes thoroughly under cold water. Cut potatoes in half so that all potatoes are a uniform size for even cooking.
2. Boil, steam or microwave potatoes until just tender (potatoes should remain intact). Drain and lightly dry with paper towels.
3. Place potatoes in large mixing bowl; add oil and rosemary. Toss gently to coat potatoes, stand 1 hour. Prepare and heat barbecue.
4. Place potatoes on hot, lightly greased barbecue flatplate. Cook 15 minutes, turning frequently and brushing with remaining oil and thyme mixture, until golden brown. Place in serving bowl and sprinkle with salt. Garnish with extra rosemary sprigs, if desired.

Tip from the chef:

Potatoes can be cooked and marinated 2 hours in advance. Barbecue just before serving.





fresh cherry gin & tonic



Preparation time
5 minutes



Total time
5 minutes



Serves
6

Ingredients

- handful of ripe sweet cherries
- 1¼ ounces gin
- 4¼ ounces tonic tonic (or to taste)
- fresh lime
- sugar, as needed
- fresh mint leaves, for garnish

Preparation:

1. Remove the stones from the cherries then put them in a bowl or mixing glass and muddle them lightly. Separate a bit of cherry juice and mix with it with sugar in a wide, shallow bowl. Dip your cocktail glass rim into the mixture. Add lots of ice to to your glass along with the muddled cherries, gin, tonic and a few good squeezes of juice from the lime (adjust according to how tart you like your G&T).
2. Stir gently for a minute or two, until the juice from the cherries has mingled well with the gin/tonic mixture and the drink is chilled. Add a cherry on a stick or a slice of lime to garnish and mint leaves, and serve.



Tip from the chef:

Tinned Morello cherries are a delicious alternative to fresh cherries.

Tour Historic Salem, Massachusetts

with Mr. Kenneth Glover

2 ½ Hour Salem History Walking Tour



SUMMER SPECIAL
through
September 7th, 2021
for the readers
of this paper.

*Two guests for one ticket
for an historical walking
tour of Salem. Individual
travelers will be afforded
a comparable offer.*

11:30AM or 3:00PM | Closed on Wednesday and Sunday.

Call Kenneth at 978-927-0036 for further information

Or find this tour through

WWW.SALEMWALKINGTOURS.COM

FANTASY ISLAND

Now open indoor and
outdoor dining

We are offering

CURBSIDE PICKUP

Call us at **978-745-1700**

to place an order



SCAN FOR MENU

10% OFF

on purchases \$50.00 or more

not including alcohol beverages valid
with this offer only

Expires 8/31/21

ORDER ONLINE AT:

www.fantasyislandsalem.com

516 Loring Avenue, Salem

Tel.: (978) 745-1700

Fax: (978) 740-9121

steak in red wine



Preparation time
10 minutes +
3 hours marinating



Total cooking time
5-10 minutes



Serves
4

Ingredients

- 1½ lbs/750 g rump steak
- 1 cup good red wine
- 2 teaspoons garlic salt
- 1 tablespoon dried oregano leaves
- Cracked black pepper, to taste

Preparation:

1. Cut steaks into large, even-sized serving pieces. Trim meat of excess fat and sinew.
2. Combine wine, salt, oregano leaves and pepper in a jug. Place steak in a large, shallow non-metal dish. Cover and refrigerate several hours or overnight. Prepare and heat barbecue 1 hour before cooking.
3. Cook steak on hot lightly greased barbecue grill or flatplate 3-4 minutes each side or until cooked as desired, brushing with wine mixture frequently. Serve garnished with rosemary, with potato salad and corn on the cob, if desired.



Tip from the chef:

Choose a basting brush with pure bristles. Nylon bristles can melt in the heat and introduce an unpleasant flavor to cooked foods. Substitute 2 tablespoons of fresh oregano for dried oregano, if desired.



grilled steak tacos



Preparation time
40 minutes



Total cooking time
50 minutes



Serves
4

Ingredients

- 1½ lbs./680 g flank steak
- juice of 2 limes
- 2 teaspoons kosher salt
- ½ teaspoon black pepper
- 1 teaspoon sugar
- ½ teaspoon chili powder
- ½ teaspoon paprika
- ½ teaspoon garlic powder
- 4 flour tortillas
- ½ red onion, chopped
- 4 leaves lettuce, chopped
- ¾ cup cherry tomatoes, chopped
- basil leaves, for serving
- lime wedges, for serving

Preparation:

1. Place flank steak in a pan, pour lime juice over it, and let marinate for 30 minutes, at room temperature. In a small bowl, combine salt, sugar, pepper, chili powder, paprika, and garlic powder. Rub steak all over with spice mixture.
2. Preheat grill to high heat. Place steak directly on grill. Cook for 5 minutes on each side. Remove from grill and let rest for 10 minutes. Warm flour tortillas on grill. Cut steak into strips, against the grain.
3. Assemble each taco with a flour tortilla, red onion, avocado, lettuce and cherry tomatoes. Serve warm.



Tip from the chef:

These make a great summer dinner. Make sure to oil the grill before adding the steaks.



red carpet martini



Preparation time
5 minutes



Total time
5 minutes



Serves
1

Ingredients

- 1½ ounces vodka
- 1 ounce Cointreau
- 2 ounces pomegranate juice
- ½ ounce freshly squeezed lime juice, or ¼ ounce fresh lime juice and ¼ ounce fresh lemon juice
- slice or wedge of lime, for garnish
- sugar, as needed
- pomegranate seeds, for garnish

Preparation:

1. Chill martini glasses quickly by filling them with ice water and letting them sit for a minute. Place sugar in a shallow bowl. Dip your glass rim into the mixture.
2. Fill a martini shaker with ice. Add all ingredients. Shake well.
3. Pour through a cocktail strainer into a chilled martini glass. Garnish with a slice or wedge of lime and pomegranate seeds.



Tip from the chef:

Red Carpet Martini is elegant, colorful, delicious and easy to prepare, calling for only 4 main ingredients.



COMMON CROW

MARKET

200 EASTERN AVE • GLOUCESTER

SHOP WHERE YOUR FARMERS SHOP
organic • local • beer • wine • grab-and-go



@COMMONCROWGLO



@COMMONCROWMARKET



COMMONCROW.STOREBYWEB.COM

Chef

SUCCESS



smoked chicken fillets



Preparation time
5 minutes



Total cooking time
25 minutes



Serves
4

Ingredients

- 2¼ lbs/1 kg 4 chicken breast fillets
- 1 tablespoon olive oil
- seasoned pepper, to taste
- 2 teaspoons curry powder
- 2 teaspoons smoked paprika
- hickory or mesquite chips, for smoking
- rosemary sprigs, for garnish

Preparation:

1. Prepare weber (kettle) barbecue for indirect cooking at moderate heat (normal fire). Trim chicken of excess fat and sinew.
2. Brush chicken with oil and sprinkle over the seasoned pepper, curry and paprika.
3. Spoon a pile of smoking chips (about 25) over the coals in each charcoal rail.
4. Cover barbecue and cook chicken 15 minutes. Test with a sharp knife. If juices do not run clear cook another 5-10 minutes until cooked as desired. Garnish with rosemary. Serve with chili noodles, if liked.



Tip from the chef:

Chicken is best smoked just before serving.

Chef

SUCCESS



barbecued spare ribs



Preparation time
15 minutes +
3 hours marinating



Total cooking time
30 minutes



Serves
4-6

Ingredients

- 2¼ lbs/1 kg pork spareribs
- 2 cups tomato sauce
- ½ cup sherry
- 2 tablespoons soy sauce
- 2 tablespoons honey
- 3 cloves garlic, crushed
- 1 tablespoon grated fresh ginger
- sesame seeds, for garnish

Preparation:

1. Trim spare ribs of excess fat and sinew. Cut racks of ribs into pieces, so that each piece has three or four ribs. Combine tomato sauce, sherry, soy sauce, honey, garlic and ginger in a large pan; mix well.
2. Add ribs to mixture. Bring to the boil. Reduce heat and simmer, covered, 15 minutes. Move ribs occasionally to ensure even cooking. Transfer ribs and sauce to shallow non-metal dish; allow to cool. Refrigerate, covered with plastic wrap, several hours or overnight. Prepare and heat barbecue 1 hour before cooking.
3. Place ribs on hot lightly oiled barbecue grill or flatplate. Cook over the hottest part of the fire 15 minutes, turning and brushing with sauce occasionally. Sprinkle ribs with sesame seeds. Serve with barbecued corn on the cob and potato salad, if desired.



Tip from the chef:

They can be eaten easily with the fingers if they are separated into individual ribs. Serve ribs with other pre-dinner finger foods next to a dipping sauce, such as barbecue or tomato, and a generous supply of napkins.

honey and apricot ice cream



 **Preparation time**
30 minutes

 **Total cooking time**
10 minutes

 **Serves**
6

Ingredients

- 8 oz/250 g dried apricots
- 3 cloves
- ½ teaspoon grated nutmeg
- 4 oz/125 g brown sugar
- 2 oz/60 ml honey
- 10 fl oz/315 ml cups water
- 26 fl oz/800 ml unflavored yogurt
- 8 fl oz/250 ml sour cream

Preparation:

1. Combine apricots, cloves, nutmeg, sugar, honey and water in a saucepan. Cook over a low heat until sugar dissolves. Bring to a boil, reduce heat and simmer, uncovered, for 10 minutes or until apricots soften. Drain apricots, strain liquid, and reserve.
2. Place apricots and reserved liquid in a food processor or blender and puree. Stir in yogurt and sour cream. Spoon into a freezerproof container and freeze.

Tip from the chef:

The perfect dinner party dessert, refreshing and easy to make. Homemade ice cream is best if used within a couple of days of making. Remove ice cream from the freezer and place in the fridge for about 30 minutes before serving. This allows the flavor to develop and makes it easier to serve.



strawberry mojito

 **Preparation time**
5 minutes

 **Total time**
5 minutes

 **Serves**
6

Ingredients

- 9-10 strawberries
- 2 limes, chopped
- 2 tablespoons granulated sugar
- 2 mint sprigs, leaves picked
- ice, to taste
- 12 ounces white rum
- 20¼ ounces sparkling water

Preparation:

1. Muddle the strawberries, limes and sugar in a large jug. Bruise the mint leaves and add to the jug with a pinch of black pepper. Add lots of ice and stir in the rum and sparkling water.
2. Garnish with mint leaves and halved strawberries.



Tip from the chef:

Mix up a refreshing strawberry mojito to sip in the summer sun. This easy, fruity cocktail is perfect for barbecue season or a relaxed party with friends.





The secret to a good steak is the butcher

VISIT US IN N. ANDOVER FOR MEAT, PRODUCE, SPIRITS, AND KNOW-HOW
1077 OSGOOD STREET • ROUTE 125 • NORTH ANDOVER
978-688-1511 • butcherboymarket.com