

Myerberg Center – Cooking with Chef Alba
“Sides for a BBQ”



LEMON AND LIME CORDIAL

1 teaspoon lemon zest
1 teaspoon lime zest
½ cup fresh lemon juice
½ cup fresh lime juice
1 - 1 ½ cups superfine sugar
3 cups boiling water
Cold Sparkling water
Fresh mint

1. Place all ingredients in a saucepan. Add the boiling water and stir until the sugar has dissolved. Let cool.
2. Pour the cordial into a bottle or pitcher.
3. Use 1/3 cup of cordial to 2/3 cup of chilled sparkling water. Serve with thinly sliced lemon and lime and a sprig of mint.

POTATO SALAD IN ARUGULA MINT PESTO

1 pound baby Yukon Gold potatoes, scrubbed
Kosher salt
2 cloves garlic, roughly chopped
1/4 cup Italian pine nuts or almonds, lightly toasted
2 tablespoons grated Parmesan
2 cups roughly chopped arugula
20 fresh mint leaves
3 - 4 tablespoons extra virgin olive oil
1 tablespoon white wine vinegar
Freshly ground black pepper

1. Place the potatoes in a medium saucepan with enough cold water to cover them. Bring to a boil over high heat. Reduce the heat to medium-low. Add 1 tablespoon salt, partially cover the pot, and simmer until tender, 10 to 15 minutes. Drain well.
2. Once completely cooled, cut potatoes into 1/2-inch slices.
3. In a small food processor, place the garlic, nuts, Parmesan, arugula, and mint. Pulse several times. Add the oil and vinegar. Season with salt and pepper; pulse several times again. The pesto should be fairly chunky, not too smooth.
4. Transfer the potatoes to a serving bowl, fold in the pesto. Cover, and chill for an hour or two. Taste for seasoning and adjust as needed. Serve cold or at room temperature.

COUSCOUS SALAD WITH FRESH VEGETABLES

2 cups medium grain couscous (not pearl couscous)
2 ½ cups water
1 cup baby tomatoes, cut in 4 pieces
2 small cucumbers, cut in cubes
1 small red onion, minced
Salt and black pepper
Extra virgin olive oil
Juice of ½ - 1 lemon

1. Place the couscous in a bowl with a sprinkle of salt and a tablespoon of olive oil. Mix well.
2. Boil 2 ½ cups of water. Transfer to a bowl with the couscous. Mix well and cover for 10 minutes.
3. In another bowl add all of the cut vegetables, oil, salt and pepper. Add the lemon juice, taste for seasoning and adjust as needed. Chill for 30-60 minutes
4. Mix the vegetables and couscous together. Again, taste for seasoning. Chill or serve right away. Note: this dish is best chilled first than served.

SPINACH AND STRAWBERRY SALAD

1 bag baby spinach, roughly chopped
10-12 fresh strawberries, thinly sliced

Dressing:

½ cup sugar
3-4 fresh strawberries, crushed
3 tablespoons sesame seeds
3 teaspoons minced onion (red or sweet)
½ teaspoon paprika
½ cup cider vinegar
½ cup red wine vinegar
1/2 cup olive oil

1. Make the dressing in a bowl, taste for seasoning. Refrigerate.
2. Place the spinach on a large platter. Top with the strawberry slices. Drizzle the dressing on the salad.