



Summer Sizzle? Quick Summertime Supper Suggestions

Too hot to cook? When days grow sun-drenched, it can be challenging to find just the right thing to tantalize your taste buds. But following these hot-weather hints, summertime can offer it's own unique flavor.

- *Fire Up The Grill.* Keep the heat outdoors by cooking dinner outside on the grill. Make a summer barbeque feast with burgers, hot dogs, zesty coleslaw, baked beans and tangy potato salad. Serve with ice-cold soda on paper plates so clean up is just a Hefty bag away.
- *Go South of the Border.* Melt nacho, shredded pepper jack and cheddar cheeses on a hefty pile of corn tortilla chips. Top with refried beans, onions, chili, sour cream, diced tomatoes and jalapeno peppers. Add a side of cheesy quesadillas and serve with frozen strawberry margaritas.
- *Fruit Festivities.* Fruit is at its peak in the summer, so enjoy it while you can. Serve luscious strawberry shortcakes or fruit salad mixed with miniature marshmallows, sliced bananas, berries, pineapple, melon and maraschino cherries on lettuce or mint leaves. Top with a spoonful of whipped cream.
- *Imagine the Pasta-bilities.* Pasta salad is an ideal summertime meal, delicious both warm and cold. Boil 1 lb. of corkscrew pasta. Puree 1/2 cup of olive oil, 1/4 cup of balsamic vinegar, one peeled garlic clove and 1/2 cup of walnuts until smooth. Combine with pasta, toss in fresh

tomatoes and season with pepper. Let it marinate for a half hour, then serve with tea or white wine.

To beat the heat, change meals up a bit in the summer, opt for cold or seasonal dishes and take full advantage of the outdoors.

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