

## **Beautiful Bountiful August Recipes**

### Hors D'oeuvres

Cubed Dixon Melons wrapped in prosciutto

Sliced, grilled Le Petit baguette-brushed with olive oil and butter. Toppings: fresh Mozzarella, Tomatoes, Basil leaves, Ham and Figs, and/or Olive Tapenade: fine diced olives, garlic, capers, pimentos blended with olive oil lemon juice and feta crumbles

Side dishes of peaches, dates, olives and fresh figs

### Salad

Cubed Red bell Pepper, Tomatoes, Cucumber with sliced olives and chopped garlic cloves. Mix with just a drizzle of olive oil, white wine vinegar and salt.

### Plum Sauce

In a food processor add fresh garden plums whole, one tomato, garlic, shallots, ginger, and dried chilies-puree with orange juice, soy sauce and a bit of sesame oil-Yum! Marinate for up to four hours and then use to coat pork as it grills.