



## **Cucumber-Gin Spritz**

Makes 4 servings

### **Ingredients**

- 1 English hothouse cucumber
- 4 ounces gin
- 2 ounces simple syrup
- 16 ounces dry Prosecco or other sparkling white wine
- Club soda

### **Instructions**

- Using a vegetable peeler, shave 12 long, thin ribbons from cucumber; set aside.
- Cut a 6-inch piece from remaining cucumber and cut into small pieces.
- Muddle in a cocktail shaker, then add gin and simple syrup and fill shaker with ice.
- Cover and shake vigorously until the outside of shaker is frosty, about 30 seconds.
- Strain mixture into 4 ice-filled rocks glasses or large wine glasses.
- Top each with 4 ounces of Prosecco and a splash of club soda.
- Gently stir together; garnish each with 3 cucumber ribbons.



## **Spring Salad**

Serves 1 to 2

### **Ingredients**

- 4 spears of asparagus
- Pinch of sugar
- Mache (lamb's lettuce) – a few leaves
- 8 cherry tomatoes
- 2 zucchini
- 2 tsp. extra virgin olive oil, and more for drizzling
- Salt to taste

### **Instructions**

- Cook the asparagus in boiling salted water with a pinch of sugar for about five minutes, then immediately refresh in a bowl of ice. This blocks the cooking process and helps preserve their lovely green color.
- Cut the zucchini width-wise into circles, sauté in olive oil and sprinkle with salt.
- In a medium bowl, mix the lamb's lettuce, the drained and dried asparagus, the cherry tomatoes previously halved, and the zucchini.
- Season lightly with salt and finish off with a generous drizzling of extra virgin olive oil.
- For a more filling salad, add some freshly made croutons or some toasted almonds.



## **Farfalle with Zucchini and Parsley-Almond Pesto**

### **Ingredients**

- 1 pound farfalle
- 1 garlic clove
- 1/3 cup unsalted roasted almonds
- 1 1/2 cups flat-leaf parsley leaves
- 1/2 cup plus 1 tablespoon extra-virgin olive oil
- 1/4 cup freshly grated Parmigiano-Reggiano cheese
- Kosher salt and freshly ground pepper
- 1 pound zucchini (2 medium), halved lengthwise and sliced crosswise 1/8 inch thick
- Pinch of crushed red pepper

### **Instructions**

- Bring a large pot of salted water to a boil. Add farfalle and cook until al dente. Drain.
- Meanwhile, in a food processor, pulse garlic clove until finely chopped. Add almonds and pulse until coarsely chopped. Add parsley and 1/2 cup olive oil, and process until parsley is finely chopped. Add cheese and pulse just until pesto is combined. Season with salt and pepper, and scrape pesto into a large, shallow serving bowl.
- In a large skillet, heat remaining 1 tablespoon olive oil until shimmering.
- Add zucchini and cook over moderately high heat until tender and browned in spots, about 5 minutes.
- Add crushed red pepper and season with salt and pepper. Transfer zucchini to the bowl with the pesto. Add farfalle, toss well, and serve.



## **Balsamic-Macerated Strawberries with Basil**

### **Ingredients**

- 2 lb. fresh strawberries, rinsed, hulled, and sliced 1/8 to 1/4 inch thick (about 4 cups)
- 1 Tbs. granulated sugar
- 2 tsp. balsamic vinegar
- 8 to 10 medium fresh basil leaves
- Loaf of pound cake (store-bought is fine)
- Freshly whipped cream

### **Instructions**

- In a large bowl, gently toss the strawberries with sugar and vinegar. Let sit at room temperature until strawberries have released their juices but are not yet mushy, about 30 minutes. (Don't let the berries sit for more than 90 minutes, or they'll start to collapse.)
- Just before serving, stack basil leaves on a cutting board and roll them vertically into a loose cigar shape. Using a sharp chef's knife, very thinly slice across the roll to make a fine chiffonade of basil.
- Portion the strawberries on top of four slices of pound cake. Scatter with the basil to garnish.
- Top each serving with a dollop of freshly whipped cream.