



• CORN, AVOCADO, AND TOMATO •

1 Corn Cheeseburgers

Serves 4

Ready in
20
minutes!

Combine 1 lb **ground beef**, kernels cut from 1 ear of **corn**, 2 tsp **cumin**, and **salt** and **pepper**. Form into four ¾-inch-thick patties. Grill 3 minutes on both sides, then add a slice of your fave **cheese** (so it begins to melt) and remove from grill. Build burgers topped with condiments and sliced **tomatoes** and **avocados**.

GET THE KIDS IN ON THE ACTION They can take orders, then build burgers to everyone's liking.

2 Creamy Corn Soup with Salsa

Serves 4

Ready in
25
minutes!

SOUP Cut the kernels off 4 large ears of **corn**. Purée half with 2 cups **chicken stock** in a food processor (or blender), pour into a soup pot, then repeat with the rest of the corn and another 2 cups stock. Add **salt** and **pepper**, then simmer for about 10 minutes, until slightly thickened. Pour into bowls and top with salsa. **SALSA** Combine 2 chopped **tomatoes**, ½ **onion**, and an optional ¼ to ½ **jalapeño** in a food processor with the juice of ½ **lime**, 2 Tbsp chopped **cilantro**, and **salt** and **pepper** to taste. Pulse 6 to 10 times, then pour into a bowl and stir in 1 small diced **avocado**.

GET THE KIDS IN ON THE ACTION They can peel the corn husks and press the buttons on the food processor.

3 Steak Salad

Serves 4

Ready in
30
minutes!

Heat grill on high. Cut 2 hearts of **romaine** in half lengthwise, drizzle with **oil**, and add **salt** and **pepper**. Grill, cut side down, 1 to 2 minutes, until grill marks appear. Remove and roughly chop. Season 1 lb **skirt steak** with salt and pepper, and grill about 2 minutes per side. Remove from heat and let rest 5 minutes, then slice thinly across the grain. Toss romaine, 1 pint quartered **cherry tomatoes**, kernels cut from 2 ears of **corn**, and your fave **dressing**. Divide salad among 4 plates and top with steak and ¼ of a sliced **avocado**.

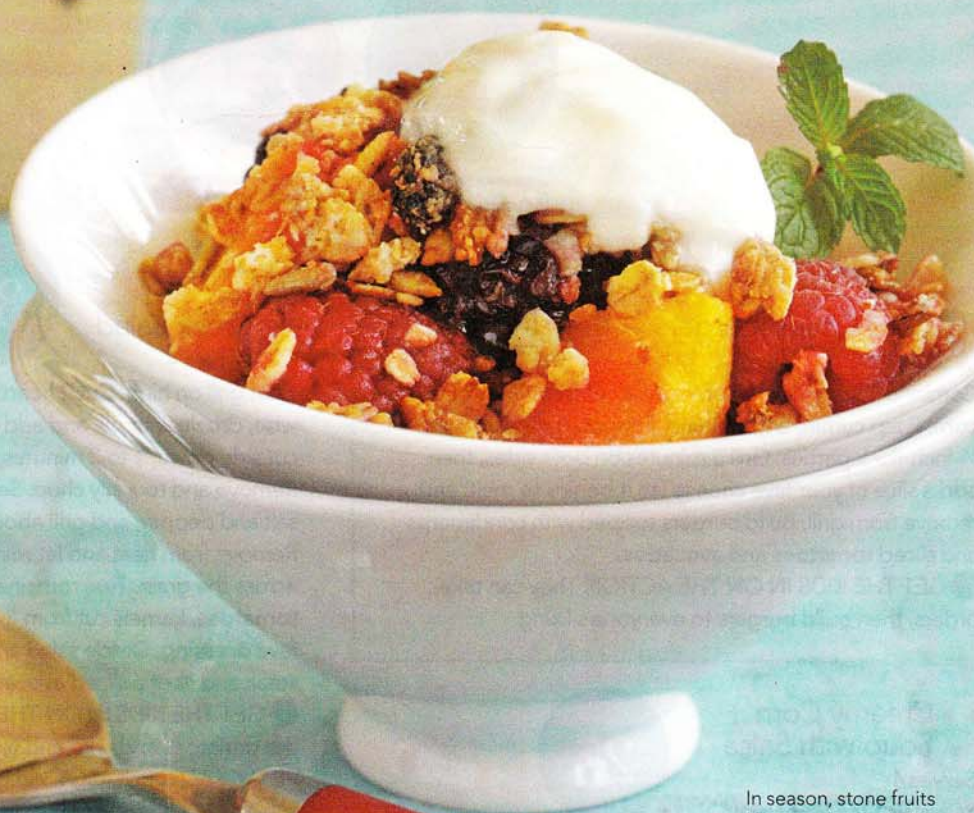
GET THE KIDS IN ON THE ACTION Let them add the tomatoes and corn and toss the salad.

PICKY-EATER PLEASER Serve the components they like in a divided plate, with the dressing as a dip.



Go ahead, grill the romaine. It's yummy!

FOOD STYLING BY ANA KELLY PHOTO STYLING BY JAN GAUTRO



In season, stone fruits like peaches and plums are cheap and plentiful.

Summer's Bounty

Don't turn down 4-for-\$1 corn or 25-cent plums. Buy a bunch and use them all week.

BY CHEF MIKEC AND OLIVIER SAID

PHOTOGRAPHY BY BECKY LUIGART-STAYNER

• BERRIES AND STONE FRUITS •

1 Fruit and Granola Crisp

Serves 4 Prep: 10 minutes Bake: 30 minutes
Preheat oven to 375°F. Toss 1 pint each **blackberries** and **raspberries** with 3 medium (or 2 large) **stone fruits**, pitted and cut into bite-size pieces. Pour into an 8 by 8-inch cake pan. In a large mixing bowl, combine 2 cups **granola**, ¼ cup **flour**, and 5 Tbsp cold **butter** cut into cubes. Use your hands to rub or smash the butter into the mixture, then spread it over the fruit. Bake for 30 minutes, or until the top is golden brown. Serve slightly cooled with a large dollop of vanilla or berry **yogurt**.

PICKY-EATER PLEASER Serve a bowl of fruit topped with yogurt or a scoop of ice cream.

2 Grilled Stone Fruits and Berries with Whipped Cream and Granola

Serves 4

Used the grill for dinner? Keep it hot for dessert! Pit 2 to 3 large **peaches** or **nectarines** and cut into quarters. Grill 2 to 3 minutes, until nicely grill-marked. Remove and cut into bite-size pieces. Mix with 1 pint each **raspberries** and **blackberries**. Divide among 4 bowls and top with ¼ cup **granola** and a dollop of **whipped cream** or vanilla **yogurt**.

GET THE KIDS IN ON THE ACTION They can dump the berries into the bowl, help mix the fruit, and then top the fruit in each bowl with the granola and whipped cream/yogurt.

Ready in
15
minutes!