

Show 16: **WARM WEATHER DISHES**

Roasted Pepper-Pepperoni Salad

Makes 4 Servings

2 large green sweet peppers
2 large red sweet pepper
2 large yellow sweet pepper
½ of a 15-ounce can garbanzo beans, rinsed and drained (¾ cup)
4 ounces Monterey jack cheese, cut into strips
¼ cup olive oil
¼ cup red wine vinegar
2 cloves garlic, minced
½ teaspoon dry mustard
¼ teaspoon salt
¼ teaspoon pepper
6 cups torn curly endive or Belgian endive leaves
1 (3 ½ to 4 ounce) package sliced pepperoni
Greek olives

To roast peppers, halve all of the sweet peppers. Remove stems, seeds and membranes. Place peppers, cut side down, on a foil-lined baking sheet. Bake in a 425 degree oven for 20 to 25 minutes until skin is bubbly and browned. Place peppers in a new brown paper bag. Seal and let stand for 20 to 30 minutes or until cool enough to handle. Peel the skin from peppers. Cut peppers lengthwise into ½ inch wide strips. In a large bowl combine pepper strips, garbanzo beans and cheese strips in a screw top jar. Combine oil, vinegar, garlic, mustard, salt and pepper. Cover and shake well. Pour over roasted pepper mixture, toss lightly until coated. Arrange curly endive on four salad plates. Divide the pepper mixture among the plates. Add pepperoni to plates. Garnish with Greek olives, if desired.

Hot Crab Salad in Artichokes

4 medium artichokes
1 pint seafood salad
1 celery stalk chopped
¼ cup chopped green onions
1/8 teaspoon tarragon leaves, crushed

Prepare and cook artichokes according to basic directions. Keep warm. Add green onions, stir in seafood salad and spoon into prepared artichokes.

Tortellini-Pesto Salad with Tomatoes

2 cups frozen or refrigerated cheese-filled tortellini (about 7 ounces)
1 cup cubed mozzarella cheese (4 ounces)
1 cup coarsely chopped, seeded tomato
½ cup purchased or homemade pesto
¼ cup pine nuts
Leaf lettuce
Fresh basil

Cook tortellini according to package directions. Drain tortellini. Rinse with cold water; drain again. In a large mixing bowl combine tortellini, cheese and chopped tomato. Pour pesto over tortellini mixture. Toss lightly to coat. Cover and chill for 2 to 4 hours. Just before serving, stir in pine nuts. Divide pasta mixture among four lettuce-lined plates. Garnish each serving with fresh basil.

Creamy Yogurt Dip

In a small bowl, combine 1 cup of plain yogurt, ¼ cup grated celery, cucumber or carrot; ¼ to ½ teaspoon salt (to taste) and ¼ dill weed. Chill; serve with chilled artichokes.

Dip with Zip

In a bowl, combine ½ cup sour cream; ½ cup mayonnaise; 1-1/2 tablespoons chopped chives; 1 tablespoon prepared horseradish and ½ teaspoon salt; chill. Garnish with additional chives. Serve with hot or cold artichokes.