

These recipes from the 2017 Summer Supper Pick-Up Series are courtesy of Chef Mac Edwards.

Marinated Zucchini Salad & Tomato Salad on a Roll

INGREDIENTS

1 pound medium or small zucchini, preferably a mix of green and yellow
Salt to taste
3 tablespoons freshly squeezed lemon juice
1 garlic clove, crushed
3 tablespoons extra virgin olive oil
2 tablespoons finely chopped parsley, mint, chives, dill or a combination



1. Slice the squash as thinly as you can. Sprinkle with salt, preferably kosher salt, and let sit for 15 to 30 minutes. Rinse and drain on paper towels.
2. Mix together the lemon juice, garlic and olive oil. Toss with the zucchini. Season with salt and pepper. Cover and refrigerate for four to six hours.
3. Remove from the refrigerator, and remove the garlic clove. Add the fresh herbs, and toss together. Taste, adjust seasoning and serve.



INGREDIENTS

1 pound ripe tomatoes, in assorted colors and sizes
Salt
pepper
2 garlic cloves, finely minced
2 anchovy fillets, rinsed and roughly chopped, optional
1 teaspoon capers, rinsed
3 tablespoons extra virgin olive oil
2 teaspoons red wine vinegar
Pinch red pepper flakes
12 basil leaves
A few tender parsley leaves
4 fresh French rolls or a long baguette



1. Cut larger tomatoes in thick slices or wedges and smaller ones into halves, and put them in a salad bowl. Season with salt and pepper.
2. Add the garlic, anchovies (if using), capers, olive oil, vinegar, pepper flakes and half the basil, torn or chopped. Gently toss with the tomatoes and leave for 5 or 10 minutes.
3. Split the rolls or baguette lengthwise. Spoon tomato salad and its juices onto bottom of each roll (or bottom half of the baguette). Lay a few basil and parsley leaves over tomatoes. Replace tops and press lightly. If using baguette, cut crosswise into 4 pieces.
4. Cover sandwiches with a clean dish towel and wait for an hour or so before serving.