

Weekend Summer Supper

Written by Debbi Covington
Tuesday, 26 June 2018 09:41



It's rare, and actually quite wonderful when it happens, for Vince and me to be home alone for a few days without a catering event on my calendar. I love to cook for us. When we were dating and I was living in Raleigh, I spent hours planning menus for Vince's weekend visits. The sorry truth is, I have a tough time cooking for two people.

We're lucky to have friends to share with and I'm happy to have participants who are willing to taste my culinary experiments. The recipes this week are just that – experiments. They were created from foods that we already had in our freezer, refrigerator, pantry and garden. I never had to leave the house. It was nice to be home together for the weekend. Sadly, all good things must come to an end. It's time to get back to work.

Grilled Pork Kabobs

¼ cup red wine

3 tablespoons olive oil

2 whole pork tenderloins, cut into ¾-inch cubes

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1½ teaspoons dried oregano

1 teaspoon sea salt

½ teaspoon black pepper

In a bowl, mix yogurt with cucumber and dill weed. Season with salt and pepper. Cover and refrigerate until ready to serve. In a glass bowl, pour wine and olive oil over pork; toss to coat. Sprinkle with oregano, salt and pepper; toss again. Cover and refrigerate for at least 2 hours. Thread on 6 skewers. Grill over medium heat to desired doneness. Serves 6.

Orzo Pasta Salad with Spinach and Sun-Dried Tomatoes

1 (16-ounce) package orzo pasta

1 (10-ounce) package frozen chopped spinach, thawed and squeezed dry

1 (3-ounce) package sun-dried tomatoes

1 (6-ounce) jar sliced kalamata olives, drained

1 tablespoon red wine vinegar

1 tablespoons lemon juice

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½ cup extra-virgin olive oil

3 or 4 cloves garlic, minced

2 tablespoons honey

1 teaspoon dried oregano

Salt and pepper, to taste

¼ cup chopped fresh basil and/or mint

½ cup pine nuts, toasted

Cook orzo to al dente, according to package directions. Drain cooked pasta and let cool for 5 minutes. Place orzo in a large bowl. Add spinach, sun-dried tomatoes and olives; toss to combine. Whisk together red wine vinegar, lemon juice, olive oil, garlic, honey and oregano in a small bowl. Pour over pasta mixture and toss to coat. Season with salt and pepper. Cover and chill. Just before serving, stir in fresh herbs and garnish with toasted pine nuts. Serves 8 to 10.

Zucchini Puff

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For the dark berries (fresh or frozen) softened.



[© written by Debbi Covington](#) Dining in the heart of the 2500 block of 6th Ave
