

Dinner on the Deck

Written by Debbi Covington

Tuesday, 15 September 2020 13:00 - Last Updated Wednesday, 16 September 2020 11:52



Cooler fall weather is coming and I'm party planning. I'm hoping that we'll soon be able to take advantage of a cool and breezy Lady's Island evening to invite a few of our friends over for a grilled salad supper out on the deck. I already have really fun and yummy recipes in mind.

The Blooming Pizza Bread is a great appetizer. I suggest serving it with a sharp bread knife, so that your guests can enjoy the bottom of the bread. That's where all of the flavor from the butter and herbs ends up. The Southwestern Grilled Chicken Salad is quick and easy. Serve it with bottled ranch dressing and/or taco sauce. Grill the corn on the cob while you grill the chicken and then trim it from the cobs for the salad. Canned or frozen corn kernels will work just as well. The Grilled Steak Salad takes a bit of time to prepare, but only because of the marinade. It's worth it. Your London Broil will be juicy and tender. I hope you'll have an opportunity to entertain soon. Even during an pandemic, life goes on. Happy Grilling!

Blooming Pizza Bread

1 unsliced loaf of Italian bread

½ pound mild Italian sausage

25 slices of pepperoni

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2 cups shredded mozzarella cheese

½ teaspoon dried oregano

¼ teaspoon crushed red pepper flakes

1 tablespoon parmesan cheese

½ cup butter, melted

1 (.60-ounce) package Italian salad dressing mix

Pizza sauce, for dipping

Brown sausage in a medium skillet. Drain well and crumble; set aside. Prepare a baking pan by lining it with aluminum foil. Preheat oven to 350 degrees. Carefully slice bread in long slices, taking care not to go all the way through. Turn the bread 90 degrees and cut the slices in the opposite direction, again leaving the bottom connected. (Day old bread is easier to cut.) Tuck the sausage, pepperoni and mozzarella cheese into the cuts in the bread, pack it in as much as possible. Sprinkle oregano, crushed red pepper flakes and parmesan cheese over the top of the bread. In a small bowl, combine the melted butter the Italian dressing mix. Pour butter mixture over the top of the bread. Cover the bread with another piece of foil, molding it down and around the bread. Bake for 20 to 30 minutes. Uncover and continue baking until the cheese is melted and the top is golden brown. Serve warm with pizza sauce.

Southwestern Grilled Chicken Salad

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