

## Summer Lasagna

*Serves 4-6*

### *Ingredients*

Enough eggplant slices to cover a 6X9 baking dish in two layers. I like the purple Chinese eggplants for this recipe, and 2-3 of them should do, depending on how big they are. Cut them lengthwise into slices approximately  $\frac{1}{4}$  inch thick.

$\frac{3}{4}$  cup homemade pesto (or from a jar is fine too)

4 oz whole milk ricotta

6 oz sliced fresh whole milk mozzarella (the shredded stuff from the bag will also do if that's what you have)

4-6 tomatoes, sliced lengthwise, with the seeds scooped out (if you're really feeling ambitious, you could also peel them). I like to use Romas (plum tomatoes) for this recipe, but you can use whatever tomatoes you have available to you.

Grated parmesan cheese

### *Method*

Brush the tomato halves and eggplant slices with olive oil and season liberally with salt and black pepper

Grill them over direct heat until the eggplant has nice color and is cooked through, and the tomato halves are fully cooked through, have a nice char on them and are starting to caramelize (the eggplant will cook quickly, while the tomatoes will probably need at least 15 minutes to be cooked sufficiently).

Arrange one layer of eggplant slices on the bottom of a 6X9 baking dish.

Lay the tomato halves on top of the eggplant slices

Distribute the ricotta evenly over the tomatoes

Lay another layer of eggplant on top of the ricotta

Distribute the pesto on top of the eggplant

Distribute the mozzarella on top of the pesto

Sprinkle grated parmesan liberally over the mozzarella

Bake the lasagna on the grill over indirect heat until the cheese is melted and bubbling (20-30 minutes) *Note—you can also bake this in the oven.*

Allow to cool for 5-10 minutes before serving

## Summer Chicken Parmigiana

*Serves 4-6*

### *Ingredients*

1 lb. boneless chicken thighs or breasts

4 oz goat cheese

6 oz sliced fresh whole milk mozzarella (the shredded stuff from the bag will also do)

4-6 tomatoes, sliced lengthwise, with the seeds scooped out (if you're really feeling ambitious, you could also peel them). I like to use Romas (plum tomatoes) for this recipe, but you can use whatever tomatoes you have available to you.

Fresh basil leaves

Grated parmesan cheese

### *Method*

Brush the tomato halves with olive oil and season liberally with salt and black pepper

Grill the tomatoes over direct heat until they are fully cooked through, have a nice char on them and are starting to caramelize (they will probably need at least 15 minutes to be cooked sufficiently).

Season the chicken pieces with salt a pepper and grill until they have some nice grill marks. They do not need to be fully cooked through.

Arrange the chicken pieces on the bottom of a 6X9 baking dish.

Lay the tomato halves on top of the chicken slices

Distribute the goat cheese evenly over the tomatoes

Distribute the basil over the goat cheese

Distribute the mozzarella on top of the pesto

Sprinkle grated parmesan liberally over the mozzarella

Bake on the grill over indirect heat until the cheese is melted and bubbling (20-30 minutes) *Note— you can also bake this in the oven.*

Allow to cool for 5-10 minutes before serving

## Summer Moussaka

*Serves 4-6*

### *Ingredients*

For lamb patties:

½ lb ground lamb

½ lb 80% ground beef

(Note: I like a 50/50 mix of lamb and beef for this recipe, but you can use any meat you like. I don't recommend low fat meat for this recipe, as it will be dry.)

1 egg, beaten

3 Tbsp tomato paste

4 cloves minced garlic (more if you really like garlic or are trying to repel vampires)

½ cup minced onion

½ cup (or more) finely chopped fresh herbs (any combination of parsley, mint, oregano, thyme, rosemary, lavender, marjoram, sage)

1 Tbsp pine nuts

1 tsp ground cinnamon

1 tsp sweet paprika

pinch ground nutmeg

¼ tsp ground allspice

½ tsp ground fennel

½ tsp ground sumac

½ tsp turmeric

½ tsp ground cumin

½ tsp salt

Ground pepper to taste

Enough eggplant slices to cover a 6X9 baking dish. I like the purple Chinese eggplants for this recipe, and 1-2 of them should do depending on how big they are. Cut them lengthwise into slices approximately ¼ inch thick.

5 oz kasseri (or another cheese good for melting, such as fontina or provolone; mozzarella would even work in a pinch)

6 oz feta (a higher fat variety will work better here, as it will melt a bit more)

4-6 tomatoes, sliced lengthwise, with the seeds scooped out (if you're really feeling ambitious, you could also peel them). I like to use Romas (plum tomatoes) for this recipe, but you can use whatever tomatoes you have available to you.

### *Method*

Brush the tomato halves and eggplant slices with olive oil and season liberally with salt and black pepper

Combine the lamb patty ingredients in a bowl and mix well. Form into 6-8 ½ inch thick patties.

Grill the eggplant and tomatoes over direct heat until the eggplant has nice color and is cooked through, and the tomato halves are fully cooked through, have a nice char on them and are starting to caramelize (the eggplant will cook quickly, while the tomatoes will probably need at least 20 minutes to be cooked sufficiently).

Grill the lamb patties until they have nice color on both sides. Don't worry about getting them fully cooked through.

Arrange the patties on the bottom of a 6X9 baking dish

Lay the tomato halves on top of the patties

Lay the eggplant slices on top of the tomatoes

Distribute the feta evenly over the eggplant

Distribute the kaseri on top of the feta

Bake on the grill over indirect heat until the cheese is melted (15-20 minutes). *Note—you can also bake this in the oven.*