

Grilled Zucchini Pizza

Gourmet | July 2005

We tested this recipe using a charcoal grill and a gas grill and found that grilling the dough over charcoal required both direct and indirect heat, a process too involved for Quick Kitchen. We prefer supermarket mozzarella rather than fresh for this pizza because fresh mozzarella exudes too much liquid when cooked. If your pizza dough is frozen, allow 2 to 3 hours to let it thaw.

Makes 4 servings.

Quick Kitchen

1 large garlic clove
2 tablespoons olive oil (preferably extra-virgin)
1 lb pizza dough, thawed if frozen
1 lb zucchini (about 2 large), cut diagonally into 1/3-inch-thick slices
1/4 teaspoon salt
3/4 lb coarsely grated mozzarella (2 1/2 cups)
2 tablespoons chopped fresh oregano

Prepare gas grill for cooking over moderate heat. Preheat burners on high, covered, 10 minutes, then, if necessary, reduce to heat specified in recipe.

Meanwhile, mince garlic with a large heavy knife, then mash to a paste with a pinch of salt using flat side of knife. Transfer to a small bowl and stir in 1 teaspoon olive oil.

Stretch dough with your fingers into a 12- by 10-inch rectangle on a large baking sheet and rub with 1 teaspoon olive oil. Cover dough with plastic wrap.

Toss zucchini with salt (1/4 teaspoon) and 1 tablespoon olive oil in a bowl. Grill zucchini on lightly oiled grill rack, covered, turning occasionally, until just tender, 4 to 5 minutes total. Return to bowl.

Bring dough, garlic oil, and cheese to grill area. Grill dough, oiled side down, on lightly oiled grill rack, covered, until underside is golden brown, 2 to 4 minutes.

Turn crust over using tongs and brush with garlic oil. Sprinkle with half of cheese, then arrange zucchini, overlapping slightly, in 1 layer on cheese. Sprinkle remaining cheese on top and grill pizza, covered, until underside is golden brown and cheese is melted, 3 to 5 minutes.

Transfer pizza with tongs and a spatula to a cutting board, then sprinkle with oregano and drizzle with remaining teaspoon olive oil.

Cooks' note:

If you aren't able to grill outdoors, pizza can be cooked in a hot lightly oiled well-seasoned large (2-burner) ridged grill pan over moderately high heat, loosely covered with foil after sprinkling with cheese.

Grilled Zucchini And Tomatoes With Feta Sauce

Gourmet | June 2005

Makes 4 first-course servings.

3 oz mild feta cheese (preferably French; 1/2 cup)
1/4 cup sour cream
2 tablespoons water
2 teaspoons fresh lemon juice
1/2 teaspoon minced garlic
2 1/2 tablespoons extra-virgin olive oil
2 tablespoons finely chopped fresh basil
2 medium zucchini (1 lb total)
3/4 lb cherry tomatoes (preferably on the vine, cut into 4 bunches)
1/4 teaspoon salt
Special equipment: an adjustable-blade slicer

Prepare grill for cooking over medium-hot charcoal (moderate heat for gas). (If using a charcoal grill, open vents on bottom of grill, then light charcoal. When Charcoal turns grayish white (about 15 minutes from lighting), hold your hand 5 inches above grill rack to determine heat for charcoal as follows: **Hot:** When you can hold your hand there for 1 to 2 seconds; **Medium-hot:** 3 to 4 seconds; **Low:** 5 to 6 seconds. If using a gas grill, preheat burners on high, covered, 10 minutes, then, if necessary, reduce to heat specified in recipe.)

Purée feta, sour cream, water, lemon juice, and garlic in a food processor until smooth, then, with motor running, add 1 1/2 tablespoons oil in a slow stream. Add basil and salt and pepper to taste and pulse until just combined.

Thinly slice zucchini lengthwise (just under 1/8 inch thick) using slicer. Toss zucchini and tomatoes (on the vine) in a large bowl with salt and remaining tablespoon oil.

Grilled Zucchini

Gourmet | May 1996

Can be prepared in 45 minutes or less.

Serves 6.

2 teaspoons olive oil
1 1/2 pounds zucchini (about 4 medium), cut diagonally into
1/4-inch-thick slices

Prepare grill.

In a metal measure heat oil over low heat until warm. (Heating thins oil, making it easier to thinly coat zucchini.) In a bowl drizzle oil over zucchini, tossing to coat, and season with salt and pepper. Grill zucchini, in batches if necessary, on a lightly oiled rack set 5 to 6 inches over glowing coals 2 to 4 minutes on each side, or until lightly charred and just tender.

Serve zucchini warm or at room temperature.

Each serving about 28.8 calories and 1.7 grams fat (53% of calories from fat)

Summer Corn Salad

"This fresh and flavorful salad features buttery yellow corn tossed with chunks of tomato and onion with a fresh basil vinaigrette."

INGREDIENTS:

3 ears corn, husked and cleaned
1-1/2 large tomatoes, diced
1/2 large onion, diced
2 tablespoons chopped fresh basil
2 tablespoons olive oil
1 tablespoon white vinegar
salt and pepper to taste

Bring a large pot of lightly salted water to a boil. Cook corn in boiling water for 7 to 10 minutes, or until desired tenderness. Drain, cool, and cut kernels off the cob with a sharp knife. In a large bowl, toss together the corn, tomatoes, onion, basil, oil, vinegar, salt and pepper. Chill until serving.

Grilled Tomatoes With Aioli

Bon Appétit | July 1995

The fire's smoky heat — and some luscious garlic mayonnaise — turn simple grilled tomatoes into a spectacular dish.

Serves 4.

1/3 cup mayonnaise
1 large garlic clove, pressed
3/4 teaspoon fresh lemon juice
1 cup mesquite wood chips, soaked in cold water 1 hour (optional)
2 large tomatoes (about 1 1/2 pounds), cut crosswise in half
1 1/2 tablespoons olive oil

Whisk mayonnaise, garlic and lemon juice in small bowl to blend.

Prepare barbecue (medium-high heat). When coals turn white, drain chips, if using, and scatter over coals. When chips begin to smoke, brush cut side of tomatoes with oil and place on grill, cut side down. Cover and grill tomatoes until hot, juicy and tender, about 3 minutes per side. Transfer to plate. Season tomatoes with salt and pepper. Top each tomato half with dollop of garlic mayonnaise.

Pepper-Crusted Steaks With Worcestershire-Glazed Portobellos

Bon Appétit | July 2004

It's important to splurge on well-marbled choice or prime strip steaks for this recipe. Lighter eaters might want to share one of these substantial cuts.

Makes 4 to 6 servings.

4 14- to 16-ounce New York strip steaks (each about 1 to 1 1/4 inches thick)
3 tablespoons black peppercorns, cracked with mallet
2 teaspoons coarse kosher salt
1/2 cup plus 2 tablespoons (1 1/4 sticks) butter
4 teaspoons Worcestershire sauce
1 1/2 teaspoons balsamic vinegar
1 pound portobello mushrooms, cut into 1/3-inch-thick slices

Sprinkle steaks with cracked peppercorns and coarse salt. Let stand at room temperature 30 minutes.

Melt 1/2 cup butter in large skillet over medium heat. Stir in Worcestershire sauce and vinegar. Stir in mushrooms. Sprinkle with salt. Remove from heat.

Prepare barbecue (medium-high heat). Grill steaks until cooked to desired doneness, about 5 minutes per side for medium-rare. Transfer to plates. Top each steak with 1/2 tablespoon butter. Tent with foil to keep warm. Grill mushrooms until soft and beginning to release juices, about 3 minutes per side. Divide mushrooms among steaks and serve.

Test-kitchen tip: To make crisscross grill marks, place steaks on the grill pointing to ten o'clock. Halfway through cooking on one side, turn steaks to point to 2 o'clock. Turn steaks over and repeat.