

## Macaroni Salad

Serves 4

### INGREDIENTS

1/2 pound (about 2 cups) dry macaroni pasta  
Salt  
1/2 cup mayonnaise (plus more to taste or for added smoothness)  
1 teaspoon Dijon mustard  
1 teaspoon lemon zest  
1 tablespoon lemon juice  
1/3 cup chopped shallots, red onions, or green onions (with onion greens)  
2 tablespoons chopped fresh parsley  
1 tablespoon chopped fresh dill (or 1/2 teaspoon dried dill)  
2 stalks celery, chopped  
Tabasco to taste (we used about 10 drops)  
Freshly ground black pepper

### Directions

**Boil the macaroni pasta:** Bring a pot of water (2 quarts) to a boil. Add 1 Tbsp salt. Add the dry macaroni pasta and cook, uncovered, in a rolling boil for about 7 minutes, or until the macaroni is al dente (slightly firm). Remove from heat, drain, rinse briefly in cold water (macaroni should be still warm after rinsing) and drain again.

**Mix other ingredients in a large bowl:** In a large bowl mix the mayonnaise, mustard, lemon zest, and lemon juice. Mix in the shallots, parsley, dill, and celery.

**Stir in drained, warm macaroni:** Mix in the cooked macaroni while it is still warm. Add Tabasco and freshly ground black pepper to taste. As the macaroni absorbs the mayonnaise, you may need to add some water to the salad to keep it from being dry. Adjust seasonings.

Chill before serving.

## **Grilled Sausage & Peppers Hoagies**

Serves 4

### **Ingredients:**

3/4 pound sweet Italian sausage (3 links)

3/4 pound hot Italian sausage(3 links)

\*\* Feel free to use 1 1/2lbs of your favorite sausage: whether it be pork, chicken or wild game

2 tablespoons extra virgin olive oil

2 large cloves garlic, crushed

1 large onion, thinly sliced

2 cubanelle peppers (light green mild Italian peppers), seeded and thinly sliced

1 red bell pepper, seeded and thinly sliced

Salt and pepper

2 or 3 jarred hot cherry peppers, banana peppers or pepperoncini, finely chopped

3 tablespoons hot pepper juice, from the jar

8 slices Provolone cheese (optional)

### **Rolls**

4 crusty, semolina submarine sandwich rolls, 8 inches, sesame seeded or plain

1 tablespoon extra-virgin olive oil

3 tablespoons unsalted butter

1 large clove garlic

1 1/2 teaspoons dried Italian seasoning, or 1/2 teaspoons each dried oregano, thyme & parsley

## Grilled Sausage & Pepper Hoagie (cont'd)

### Directions:

Prepare the grill and set at medium-high heat. You can use an outdoor grill or indoor grill pan.

Place the sausages on the grill and cook, flipping once, until the sausages start to brown and caramelize and an instant read thermometer inserted into a sausage measures 160 degrees F, 10 to 12 minutes. Remove from the grill and set aside. (Note: There will be some carry over cooking and the sausages will be put back in a skillet). If using an outdoor grill, keep the grill on low to toast the buns.

Heat a large nonstick skillet over medium high heat. Add oil, 2 Tbs of olive oil. Add garlic, onion, cubanelle and red peppers. Season vegetables with salt and pepper.

Slice the sausages into 2 inch pieces on an angle. Turn on the heat back to medium and combine the sliced sausages to the cooked peppers and onions. Add hot peppers and hot pepper juice to the skillet. Toss and turn the sausage, peppers and onions, picking up all the drippings from the pan and the sausage slices begin to sear.

Split and toast the bread on the grill. If using an indoor grill pan, heat to medium. Use the same pan used for the sausages.

Melt oil, butter together in a small pan over medium heat. Add garlic and let it sizzle 1 or 2 minutes. Brush rolls with garlic butter and sprinkle with a little dried Italian seasoning blend. Place a slice of cheese on the top and bottom side of the bun. Pile the meat and peppers into the garlic sub rolls and serve.

## **Grilled Pineapple with Ice Cream**

Serves 4-6

### Ingredients

1 pineapple  
1 Tbs pink peppercorns  
1 12 oz can/bottle ginger beer  
1 cinnamon stick  
4 Tbs fruit vinegar or balsamic vinegar

Your favorite ice cream flavor - coconut goes very well

Heat your outdoor grill or indoor grill pan to about 360F.

Cut the top and bottom off of the pineapple and peel the pineapple. Cut the pineapple into ½ thick slices. Grill the slices until they get nice grill marks on either side.

Meanwhile, in a small saucepan, bring the ginger beer, cinnamon stick, pink peppercorns and vinegar to a boil. Reduce the heat and simmer until there is about ⅓ liquid left.

Serve each pineapple slice with a scoop of ice cream and drizzle with the ginger syrup.