

AUGUST CAPRESE

MY ALASKAN AND GRILLED VERSION OF THE FAMOUS SUMMER SALAD

August green tomatoes, sliced ½ inch thick
Halloumi cheese, sliced ½ inch thick

Grill the tomatoes and the cheese.

Layer tomatoes on top of grilled cheese slices, drizzle with parsley oil (below).

Parsley Oil (from Ottolenghi)
¾ cup flat leaf parsley, including any soft stems
1/3 cup olive oil
2 cloves garlic
1 ½ tablespoons lemon juice
salt and pepper

Puree all in blender or food processor until you get a bright green sauce.

ZUCCHINI PANCAKES WITH CAMBAZOLA

THIS IS ONE OF TWO APPETIZERS I CHOSE TO SERVE AT THE GREAT CHEFS OF ALASKA DINNER AT THE JAMES BEARD HOUSE IN NEW YORK CITY IN SEPTEMBER 1999. TO ME IT REPRESENTS THE END OF SUMMER AND THE BEGINNING OF FALL IN INTERIOR ALASKA, AND A MELDING OF THE WILD AND CULTIVATED BOUNTY IT HAS TO OFFER.

4 eggs	1 tablespoon sugar
6 tablespoons melted butter	2 teaspoons salt
1 ½ cups flour	4 cups grated zucchini
2/3 cup parmesan cheese	½ cup red currant or lowbush cranberries
2 cups milk	for a sweeter version try raspberries or blueberries
freshly ground pepper	(see finishing note)
1 teaspoon ground nutmeg	3 ounces ripe Cambazola cheese

Mix eggs, butter, flour, parmesan, pepper, sugar, and milk until smooth. Stir in grated nutmeg and salt, tasting after first teaspoon of salt.

Place zucchini in a clean dish towel and wring it out until all the moisture is squeezed out. Stir the zucchini into the egg/flour mixture.

Heat a non-stick skillet over medium heat and spray with quick release spray. Use a 1-ounce ladle to pour pancakes into the skillet. Heat for about 2 minutes, or until bubbles begin to appear on the top surface of the cakes. Sprinkle about 1 teaspoon of the cranberries/currants onto each pancake just before flipping it. Cook an additional minute or just until the pancake is cooked through.

As you remove the pancakes from the skillet place a sliver of the room-temperature Cambazola cheese on each and serve immediately, with napkins! Or for a sweeter version, replace the cheese with generous drizzles of Alaskan honey.