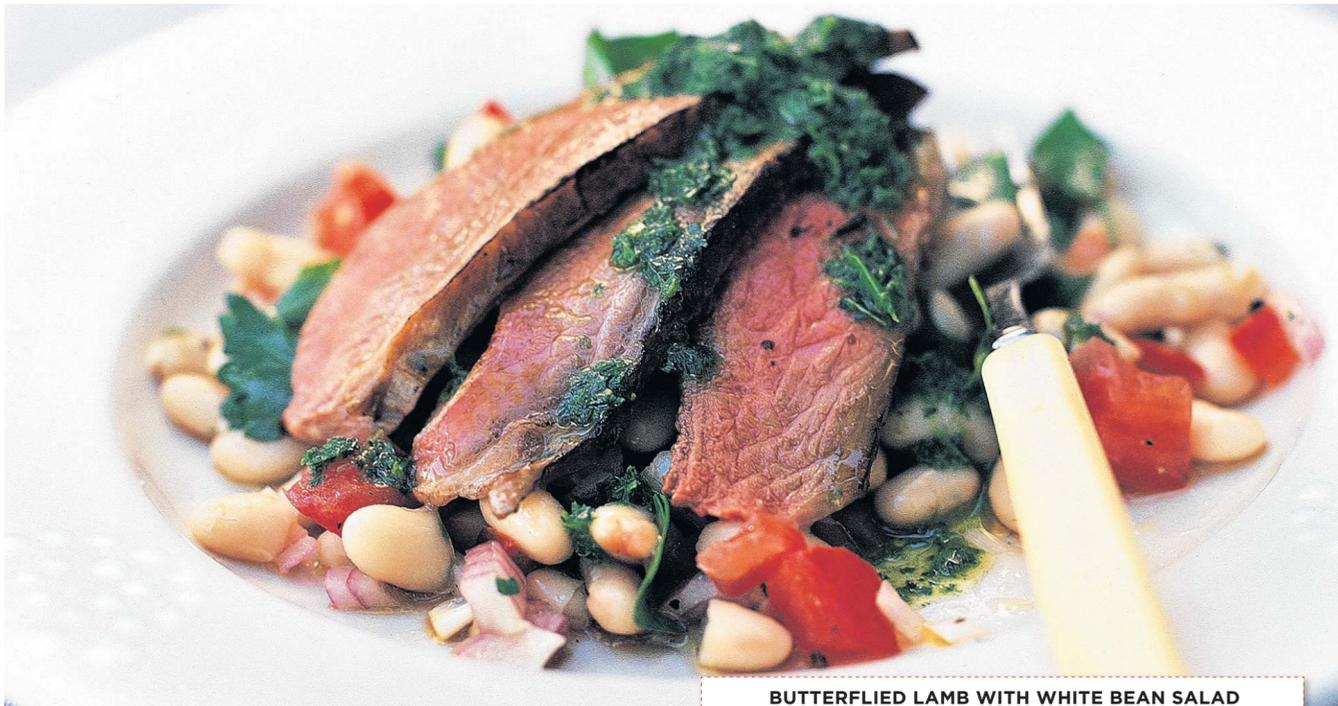


DAD'S BIG DAY

Next Sunday is Father's Day, and the perfect time for an outdoor feast



BUTTERFLIED LAMB WITH WHITE BEAN SALAD

Serves 8

From "Easy Summer Food" (Ryland, Peters & Small).

For the lamb

- 2 sprigs each of rosemary and thyme
- 4 bay leaves
- 2 large garlic cloves, chopped

Zest of 1 lemon

- 1 teaspoon cracked black peppercorns
- 1 cup extra virgin olive oil

To serve

A few fresh herb leaves, such as basil, dill, fennel, mint and parsley

Extra virgin olive oil, to taste
Freshly squeezed lemon juice, to taste
Sea salt and freshly ground black pepper
Bread or grilled polenta

For the white bean salad

- 1 large red onion, finely chopped
 - 3 cans white or cannellini beans, drained, 15 ounces each
 - 2 garlic cloves, chopped
 - 3 tomatoes, seeded and chopped
 - 1/3 cup extra virgin olive oil
 - 1 1/2 tablespoons red wine vinegar
 - 2 tablespoons chopped fresh parsley
- Sea salt and freshly ground black pepper

For the salsa verde

- 1 large bunch of fresh parsley
- 1 small bunch of mixed fresh herbs such as basil, chives and mint
- 1 garlic clove, chopped
- 1 tablespoon pitted green olives
- 1 tablespoon capers, drained and washed
- 2 anchovy fillets, washed and chopped

- 1 teaspoon Dijon mustard
- 2 teaspoons white wine vinegar
- 2/3 cup extra virgin olive oil

For the lamb, mix all ingredients except meat; then put lamb in a shallow dish and pour the marinade over the top. Cover and let marinate in the refrigerator overnight. Remove 1 hour before cooking.

To make the salad, put the onion in a colander, sprinkle with salt, and let drain over a bowl for 30 minutes. Wash the onion under cold running water and dry well. Transfer to a bowl, then add the beans, garlic, tomatoes, olive oil, vinegar, parsley, and salt and pepper to taste.

To make the salsa verde, put all the ingredients except the oil in a food processor, and blend to a smooth paste. Gradually pour the oil through the feed tube to form a sauce, then taste and adjust the seasoning, if necessary.

Preheat the barbecue. Drain the lamb and discard the marinade. Cook over medium-hot coals for 12-15 minutes on each side until charred on the outside but still pink in the middle. (Cook for a little longer if you prefer the meat less rare.) Let the lamb rest for 10 minutes. Cut the lamb into slices and serve with the bean salad and salsa verde.

PHOTOS AND RECIPES FROM "EASY SUMMER FOOD" BY RYLAND PETERS & SMALL, \$16.95, 2008; WWW.RYLANDPETERS.COM

VEGETABLE ANTIPASTI

Serves 4

From "Easy Summer Food" (Ryland, Peters & Small).

- 2 red bell peppers, quartered
- 4 baby fennel bulbs, cut into 1/4-inch slices, fronds reserved
- 1 large eggplant, cut into half moons
- 2 large zucchini, cut into thick diagonal slices
- 1 red onion, cut into wedges
- 2 sprigs each of rosemary and thyme
- 4 bay leaves
- 2 large garlic cloves, chopped

- Zest of 1 lemon
- 1 teaspoon cracked black peppercorns
- 1 cup extra virgin olive oil

To serve

A few fresh herb leaves, such as basil, dill, fennel, mint and parsley

Extra virgin olive oil, to taste
Freshly squeezed lemon juice, to taste
Sea salt and freshly ground black pepper
Bread or grilled polenta

Put all the vegetables in a large bowl, add the herbs, garlic, lemon, pepper and oil and toss gently until evenly coated. Cover and let marinate in a cool place for at least 1 hour.

Preheat the grill, then cook the vegetables on the grill rack until they are tender and lightly charred. Let cool, then peel the bell peppers.

Arrange on a large platter, sprinkle with the herbs, reserved fennel fronds, olive oil and lemon juice, then season lightly with salt and pepper. Serve at room temperature with crusty bread or grilled polenta.



CHERRY TOMATO, BOCCONCINI, BASIL BRUSCHETTA

Serves 4

From "Easy Summer Food" (Ryland Peters & Small).

- 4 1/2 tablespoons extra virgin olive oil
- 1 teaspoon balsamic vinegar
- 12 bocconcini cheeses, cut in half, or 13 ounces regular mozzarella cheese, cubed
- 20 ripe cherry tomatoes or pomodorini (baby plum tomatoes), cut in half
- A handful of torn fresh basil leaves,

- plus extra to serve
- 4 thick slices rustic bread, preferably sourdough
- 2 garlic cloves, cut in half
- 1 cup arugula
- Sea salt and freshly ground black pepper

Put 3 tablespoons of the olive oil and the balsamic vinegar in a bowl and beat.

Season to taste with salt and pepper. Stir in the halved bocconcini or mozzarella cubes, tomatoes, and torn basil leaves. Rub the top side of each slice with the cut garlic, then sprinkle with 1/2 tablespoon olive oil. Cover each slice of bruschetta with arugula and spoon the tomatoes and mozzarella on top. Sprinkle with the remaining olive oil and top with fresh basil leaves.



LAMB BURGERS WITH MINT YOGURT

Serves 4

From "Easy Summer Food" (Ryland Peters & Small).

For the lamb burgers

- 1 1/2 pounds boneless lamb shoulder, cut into 1/2-inch cubes
- 4 ounces salt pork, chopped
- 1 onion, very finely chopped
- 2 garlic cloves, crushed
- 2 tablespoons ground cumin
- 2 teaspoons ground cinnamon
- 1 tablespoon dried oregano
- 2 teaspoons sea salt
- 1/2 cup fresh bread crumbs

- 1 tablespoon capers, drained and chopped
- 1 extra large egg, beaten
- Freshly ground black pepper

For the mint yogurt

- 1 cup plain yogurt
- 2 tablespoons heavy cream
- 2 tablespoons chopped fresh mint leaves
- Sea salt and freshly ground black pepper

To Serve

- 4 crusty rolls
- Salad greens and tomato slices

Put the lamb and pork in a food processor and process briefly until coarsely ground. Transfer to a bowl and, using your hands, work in the chopped onion, garlic, cumin, cinnamon, oregano, salt, bread crumbs, capers, pepper and beaten egg. Cover and let marinate in the refrigerator for at least 2 hours.

Put the yogurt and cream in a bowl, stir in the mint, with salt and pepper to taste.

Using damp hands, shape the meat into 8 burgers. Preheat the grill, then brush the grill rack with oil. Cook the burgers for about 3 minutes on each side.

Split the rolls in half and fill with the cooked burgers, salad greens, tomato slices, and a spoonful of mint yogurt. Serve immediately.

5 FAB PICKS FOR POPS

If you can't cook for Dad next weekend, no worries: There's plenty of options for food-loving fathers that don't require charcoal, some starting at just \$5.

1. ILLY FRANCISFRANCIS X7

Dad's a bean fiend? Illy's next-generation IperEspresso home machine has the smooth dashboard stylings of a 1960s hot rod, plus it makes a mean, cream-capped cup of coffee in what seems like seconds, thanks to its new pod technology. No tamping or cleaning required; \$395 from illyusa.com



2. MARIO BATALI COOKWARE

Celeb chef Batali's line of rugged yet cool cooking gear — most of it in shades of orange, his favorite color — has "dad who loves to cook" all over it. There's everything from pepper mills and pizza cutters for less than \$20 to cast iron Copco Dutch ovens (\$90 to \$110 at surlatable.com).

3. CHAR-BROIL PATIO CADDIE

This great compact porcelain gas grill fits small city patios and looks cool to boot, plus you don't have to hunch over to use it. It has wheels for portability and lights up with the touch of a button; \$136 at homedepot.com

4. VIVI'S ORIGINAL SAUCE

Vivi's chunky, spicy Carnival Mustard will please any burger or hot dog lover — in other words, dads all over the world; \$5 at vivisoriginalsauce.com.



5. DRAFT MAGAZINE

Help the man who means the most track down the best beer bars, the best-tasting small-batch brews and the newest beer reviews and news. A subscription to Draft, the 'zine dedicated to the quaff, is \$20 a year (six issues) from draftmag.com.

Rachel Wharton

