



Easy, fun recipes to try

Make these delicious snacks, drinks, lunches, and desserts using the flavors of the summer season.

DOUBLE CHOCOLATE RASPBERRY BONBONS

Ingredients

- 1 pint fresh raspberries
- ⅓ cup white chocolate chips
- 1¼ cups semisweet chocolate chips
- 2 teaspoons coconut oil

Instructions

1. Line a large baking sheet with parchment paper. Push a white chocolate chip into the center of each raspberry, then place the berries on the baking sheet. Freeze 1 hour.
2. Combine the semisweet chocolate chips with the coconut oil in a microwave-safe bowl. With an adult's help, melt chips according to the package directions. Use a fork to dip each raspberry in the chocolate, allowing the excess to drip back into the bowl, then return berry to the baking sheet.
3. Freeze the berries once more until the chocolate is set, about 20 minutes. Makes about 6 servings.



ORANGE CREAMSICLE POPS

Ingredients

- 3 large navel oranges, peeled and sliced
- 2 tablespoons orange juice
- ½ cup plus 2 tablespoons superfine sugar
- Orange food coloring (optional)
- ¾ cup heavy cream
- 1¼ cups plain Greek yogurt
- 1 teaspoon vanilla extract

Instructions

1. Have 10 popsicle molds ready to use. In a blender, combine the orange slices, orange juice, 2 tablespoons superfine sugar, and a few drops of food coloring if using. Blend ingredients until smooth and set aside.
2. In a large bowl, combine the remaining ½ cup superfine sugar with the heavy cream, yogurt, and vanilla. With a hand mixer, blend on medium until the mixture is fluffy but holds peaks, about 3 minutes. Place in a zip-top plastic bag and snip the corner.
3. Pipe a dollop of the whipped yogurt into a popsicle mold. Add a few tablespoons of the orange mixture (give it a stir if it has separated). Continue to fill each mold, alternating between the two mixtures, while leaving about ⅛ inch for each pop to expand when it freezes.
4. Add a popsicle stick to each mold, then freeze the pops until solid, at least six hours. Makes 10 pops.

JUST AS SWEET

Superfine sugar is also known by the names caster sugar, extra-fine sugar, and baker's sugar.

How to...



TWO-MELON SLUSHIE

Ingredients

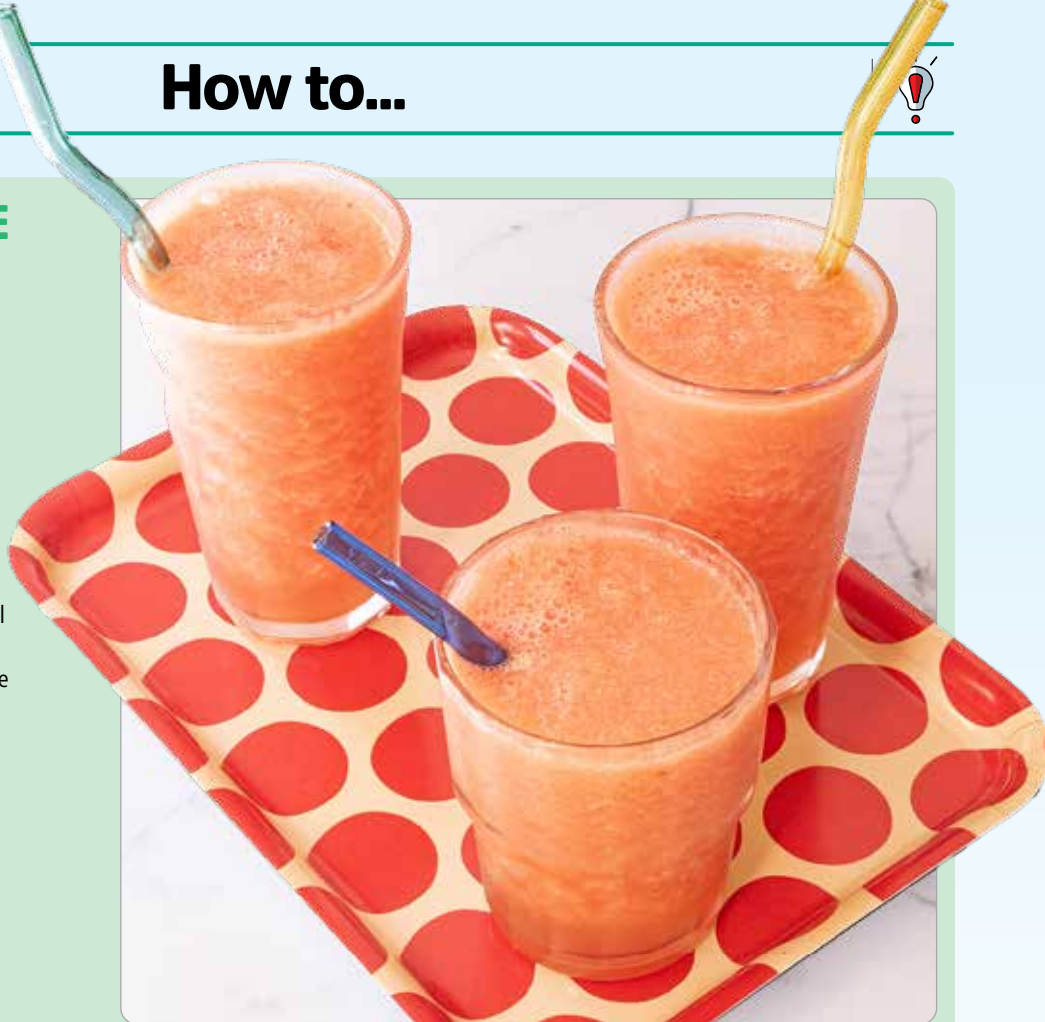
- 1 cup watermelon, cubed
- 1 cup cantaloupe or honeydew, cubed
- 3 tablespoons lime juice
- 2 to 3 tablespoons sugar
- 1½ cups ice
- ¼ cup sparkling water

Instructions

1. Combine the watermelon, cantaloupe, lime juice, 2 tablespoons sugar, ice, and sparkling water in a blender and mix until you have a slushie.
2. Taste and add more sugar if desired. Serve immediately. Makes about 3 servings.

CLOSE COUSINS

Melons belong to the same plant family as squash, pumpkin, and cucumber.



NO-BAKE BLUEBERRY CARDAMOM GRANOLA CUPS

Ingredients

- 1½ cups plain granola (no nuts or fruit)
- 2 tablespoons coconut oil, melted
- 2 tablespoons honey
- ½ cup almond butter
- ¾ teaspoon cardamom
- ½ teaspoon ground ginger
- 1½ teaspoon cinnamon
- ¼ teaspoon kosher salt
- Plain Greek yogurt, for serving
- Fresh blueberries, for serving

Instructions

1. In a large bowl, stir together the granola, coconut oil, honey, almond butter, cardamom, ginger, cinnamon, and salt.
2. Evenly divide the mixture among 6 wells of a silicone muffin pan. (Silicone is a flexible material that helps you to easily pop out the granola cups from the pan when they are done.) With a big measuring spoon, press the mixture into the bottom and up the sides of the pan. Freeze for at least 30 minutes.
3. To serve, remove a granola cup from pan and place on a plate. Fill cup with yogurt, then top with blueberries. Makes 6 cups.





How to...

CALI ROLL RICE BOWL

Ingredients

- 1 cup (about 8 ounces) real or imitation crab in bite-size pieces
- 1 tablespoon mayonnaise
- 1 scallion, chopped
- 1 teaspoon lemon juice
- Kosher salt
- Black pepper
- 2 cups cooked sushi rice
- 1 medium carrot, shredded
- 1 Persian cucumber, chopped
- 1 avocado, chopped
- 3 snack-size sheets nori (seaweed), cut into thin strips
- Toasted sesame seeds, for serving

Instructions

1. In a bowl, stir crab, mayonnaise, half the scallion, and lemon juice. Season with salt and pepper.
2. Evenly divide rice between two bowls. Next, evenly divide the carrots, cucumbers, avocado, and nori.

3. Evenly divide the crab salad you made in step 1 into each bowl.
4. Sprinkle bowls with sesame seeds. Serve immediately. Makes 2 servings.

RECORD WRAP

The longest sushi roll ever—which measured more than 9,332 feet—was created in 2016 in Japan and measured more than 9,332 feet.



WARNING!

Ask an adult's permission before using a knife, stove, oven, mixer, or blender for any recipes on these pages.



EVERYTHING PIZZA CALZONES

Ingredients

- 1 (14-ounce) tube refrigerated pizza dough
- $\frac{3}{4}$ cup marinara sauce
- $\frac{3}{4}$ cup shredded mozzarella
- 16 slices pepperoni
- 12 black olives, quartered
- 2 large mushrooms, sliced
- 2 baby bell peppers, thinly sliced

Instructions

1. Cut four squares of parchment paper and heat the oven to 425° F.
2. Unroll the dough and divide it into 4 portions. Place a portion on each parchment square. Roll out one dough into a 5- by 7-inch rectangle. Spread half with 1 tablespoon marinara sauce. Top with 3 tablespoons mozzarella, then add one-quarter each of the pepperoni, olives, mushrooms, and bell peppers.
3. Fold the uncovered half of the dough over the filling and pinch together the edges. Crimp and seal with a fork.
4. Transfer the calzone on the parchment to the baking sheet. Repeat with remaining dough portions and filling ingredients. If needed, trim the parchment pieces slightly so they all fit on the pan.
5. With adult supervision, use kitchen shears to snip three holes in the top of each calzone, then bake until golden brown, about 12 to 15 minutes. Let the calzones cool slightly before serving with the remaining $\frac{1}{2}$ cup marinara on the side. Makes 4 calzones.

SAVORY SURPRISE

A calzone is a baked pizza-like turnover that is stuffed with various fillings.



BROILED CHICKEN SATAY SKEWERS

Ingredients

FOR THE CHICKEN:

- ½ cup canned coconut milk
- 1 tablespoon brown sugar
- 1 teaspoon curry powder
- ¾ teaspoon salt
- ¼ teaspoon black pepper
- 4 boneless, skinless chicken thighs cut into 1½-inch cubes
- 6 (8-inch) metal skewers

FOR THE PEANUT SAUCE:

- ½ cup natural peanut butter
- 2½ to 3 teaspoons red curry paste
- ¼ cup brown sugar
- 1 tablespoon soy sauce
- ½ teaspoon kosher salt
- 2 teaspoons fish sauce

Instructions

1. Combine the coconut milk, brown sugar, curry powder, salt, and pepper in a shallow dish. Add the chicken and stir to coat. Cover dish and marinate in the refrigerator for at least two hours.
2. To make the sauce, whisk together the peanut butter, curry paste, sugar, soy sauce, salt, and fish sauce with ½ cup water in a small saucepan over medium low heat. Let cook, stirring occasionally, until the sugar is completely dissolved. Set aside.
3. Heat the broiler and line a baking sheet with foil. With an adult's help, thread the chicken onto the skewers. Broil until brown in spots, about 5 minutes. Flip skewers and continue to broil until cooked through and browned in spots, about 5 minutes more.
4. Serve the skewers with the peanut sauce on the side. (If the sauce becomes too thick, it can be loosened with 1 or 2 tablespoons of water.) Makes 3 servings.

EGGPLANT PARMESAN STACKS

Ingredients

- ⅓ cup panko breadcrumbs
- 1 tablespoon olive oil, plus more for drizzling
- Kosher salt
- Black pepper
- 2 medium eggplants, cut into 15 ½-inch-thick slices
- 1 teaspoon dried oregano
- 1½ cups shredded fresh mozzarella
- ½ cup shredded Parmesan
- ½ cup marinara
- ¼ cup fresh basil leaves, torn

Instructions

1. Heat oven to 425° F. In a large skillet over medium high heat, combine panko and 1 tablespoon oil. Toast, stirring often, until golden. Cool on a plate.
2. Place eggplant slices on a baking sheet and drizzle both sides with oil. Season with salt, pepper, and oregano. Bake, turning once, about 25 minutes.
3. Combine mozzarella and Parmesan in a bowl. Spread 1 teaspoon marinara onto each of five eggplant slices. Top each with a tablespoon of cheese. Repeat these steps to build a stack with three slices, ending with cheese. Top with panko. Bake until cheese melts, 10 minutes. Add basil before serving. Makes 5 stacks.

