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Last night was potluck night here at Stillwaters and even for a hot evening we had a great variety of hot and cold dishes to choose from. A common comment though was how no one wanted to do much cooking. Everyone was very creative in making dishes that were delicious, while mostly were simple. I don't know about you but I find it hard to be inspired about cooking when the weather is this hot. 90 to 95 degrees at my house means the air conditioning is on and my desire to cook is about at zero. Thankfully there are many great recipes for little or no cook dinners. Here are some favorites I found:

Caesar Salad: Purée minced garlic and anchovies, lemon juice,

Worcestershire sauce, salt, pepper and 1 egg yolk; with machine running, slowly add 1/4 cup olive oil. Toss with romaine; top with Parmesan and croutons.

Macaroni Salad: Whisk 1/2 cup mayo, 3 tablespoons sour cream, dry mustard, sugar, cider vinegar, salt and pepper. Toss with cooked macaroni, sliced celery and red onion, and parsley.

Click **HERE** to see the list of 50 Hot Weather Salad suggested by The Food Network.

Potato Salad is another favorite in hot weather. There is something about that combination of potatoes, mayonnaise, dill pickle and onion that is so enticing on a hot day. I think there must be childhood memories of potato salad and hot days in there somewhere.

Potato Salad is easy to make which also helps. A favorite recipe:

Classic Boil: Peel and cube 2 pounds russet potatoes; toss with 2 tablespoons cider vinegar and 1/2 teaspoon salt. Mix 2 cups mayonnaise, 2 chopped

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scallions, 1 chopped celery stalk, 1 tablespoon each Dijon mustard and vinegar, 1 teaspoon sugar, and salt. Toss with the potatoes.

Click HERE for 50 different recipes of Potato Salad – something for everyone!

The weather is going to cool off again the weekend but I am sure we are not done with our summer warm weather. Try something new and cool for dinner tonight.

QUOTE OF THE WEEK:

People who love to eat are always the best people" - Julia Child

HAPPENINGS THIS WEEK:

SWW Fairgrounds to Host Chehalis Garlic Fest

The 20th annual Chehalis Garlic Fest and Craft Show is coming to the Southwest Washington Fairgrounds Friday through Sunday. Hours will be noon-7 p.m. Friday, 10 a.m.-7 p.m. Saturday and 10 a.m.-5 p.m. Sunday. General admission is \$5, \$4 for seniors and military, and children 7 and under are free. (Your Blogger's Note: Go Saturday when all the vendors are still there – Sunday they are not all still there) There will be a huge selection of food product booths offering garlic, from pickled garlict o garlic jams, hot sauces, seasonings, dressings, marinades, balsamic vinegar and more.

There will be live music on the main Garlic Fest Stage from Friday when the gates open to Sunday when the gates close. Rosie and the Posers will be



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Garlic Fest donates its net proceeds every year through the Advocate Foundation, its 501(c)3 charitable organization. Over the last 17 years, Chehalis Garlic Fest has given out over \$100,000 to worthy groups, charities and organizations. For more information, go to http://www.chehalisgarlicfest.com.

WEATHER:

Sunny but moderate (high 70s) temperature through next Tuesday and then a bit of cloudiness and a chance of rain next Thursday and Friday. That will be a nice change of pace for a warm August. Enjoy the rest of the week and the continued sunshine!