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food & home

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Shrimp and Scallop Cakes
with Asparagus
at Louie's California Bistro.
Photo by Mehosh Dziedzio.

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A ONE WINE PARTNERSHIP

Whole Foods Market Southern Pacific Region is stirring things up by joining forces with Hearst Ranch to create a new, custom-blended wine label, "One Wine." Whole Foods' collaborative winemaking program, which started in Santa Barbara County and has now expanded to Paso Robles, was launched in order to create truly unique local wines specifically for Whole Foods Market customers, making them available at an affordable price.

Exclusive to Whole Foods Market's Southern Pacific Region stores - including locations throughout Southern California, Nevada, Arizona, and Hawaii -- variations of the "One Wine" series include Pinot Gris, Sangiovese and 50/50 blends.

"It has been an amazing process, working together with Whole Foods Market's team members - who all really understand and appreciate quality - to create these truly unique, one-of-a-kind blends that we are then able to share with Whole Foods' shoppers," said Jim Saunders, owner, Hearst Ranch Winery.

The Central Coast of California, including Santa Barbara County, San Luis Obispo County, and Paso Robles - is a local hidden treasure that offers a distinct climate, geography and soil that brings forth flavors unlike any other. Currently more than 12 handcrafted wines have resulted from Whole Foods Market's "One Wine" partnerships with wineries across the Central Coast, including Hearst Ranch Winery, Au Bon Climat Winery, Ampepos Cellars, Clendenen Family Winery, Hartley Ostini Hitching Post Winery, and Margerum Wine Company.



EASY SUMMER SALADS

By Lynette La Mere



Sometimes it's a friend I miss; just longing to sit & catch up that makes me start planning a menu and ringing up a dinner party. Other times it's the food; the peaches as they come into their own in the summertime with their amazing smell, or the local white nectarines, or a craving for really good English cheddar. I like to gather on the porch and play cards after the sun has set and these are a few of my favorite dishes to pull together for those times.

WHITE NECTARINE SALSA

1.5 quarts

The secret here is to get the nectarines at least two days ahead so they ripen, you can smell when they're perfect (ripen out of the frig of course). This is my new fav with everything from salmon to lamb. It's nice and light as sauces can go and super tasty. This recipe will work brilliantly with peaches, bosc pears, mangos, grapes or any nice ripe fruit.

- 3 pasilla chilies
- 4 white nectarines

- 3 jalapenos
- 1 small red onion
- 1 small bunch cilantro
- 3 limes, juiced
- 6 cloves roasted garlic, or 3 raw, minced
- splash of olive oil
- salt and pepper to taste

I roast the pasillas over the open flame on my stove top or grill turning on each side with tongs till charred well then pop them hot into a plastic bag, twist tight and let them steam a while. Fine dice everything else (I ditch the seeds and veins of the jalapenos). Toss it all together and serve.

MIXED GREENS SALAD WITH PEACHES, GORGONZOLA AND TOASTED ALMONDS

Dressing:

- Juice of 2 limes
- Juice of 1 orange
- 1/4 cup almond, hazelnut or walnut oil
- 1/2 tsp. salt and a few grinds of pepper

Slowly whisk the oil into the juices. Add the salt and pepper.

Salad:

- 1/4 cup sliced almonds
- 4 medium peaches
- 8 cups mixed greens; red leaf, oak leaf, romaine, spinach, arugula, etc., cleaned and torn
- 3 oz gorgonzola, crumbled

Lightly toast almonds by baking on sheet pan 5 minutes 350 degrees. Peel and cut into 1/4 inch slices. In a small bowl, combine dressing and peaches and marinate for ten minutes. Distribute greens on individual salad plates. Top with peach segments. Drizzle with the dressing and sprinkle with gorgonzola and almonds.

Lynette La Mere is the proprietor and Executive Chef of Pure Joy Catering, Inc (805) 963-5766 (www.PureJoyCatering.com) and a freelance writer who flourishes in Santa Barbara. Ingredients for both salads can be found at Whole Foods Market and Farmer's Market