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## Welcome To My Kitchen: Entertaining will be easy with these recipes

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Dover, Del. — In an attempt to explain to our First Baptist Church family why they so seldom see us in church anymore, Spicer invited our Sunday school class to join us at our home in Cambridge where our front lawn rolls down to the Choptank River for a leisurely Saturday afternoon picnic. One of my favorite bumper stickers reads, "It's an Eastern Shore thing ... you wouldn't understand." And, unless you sit on the banks of this beautiful river on a near perfect summer day, you might not understand how peaceful life can be here.

This picnic was so laid-back that we simplified our menu by ordering pulled pork from one of our favorite dining spots, The BBQ Joint on Dover Street in Easton. As you know, we've judged a lot of barbeque in a lot of places during the past few years and I think that this small dine-in or take-out restaurant offers the best pulled pork anywhere. Some of our guests had offered to bring potato salad and fruit salads and I opted to test a few new recipes for our company.

The barbecue green beans recipe that I tried came from the Gooseberry Patch cookbook titled "From Grandma's Kitchen." This was the sleeper recipe of the day that everyone raved about. Thank goodness I had doubled this recipe. This is so easy to make that I'm almost embarrassed to share the recipe but it is also so good that I wouldn't be a friend if I didn't list the ingredients so that you can make it too.

Our local produce stand didn't have local tomatoes yet but the ones they did feature were from Georgia and looked, as advertised, "garden fresh." What a beautiful side dish they made for the pulled pork.

When we ordered the pulled pork from The BBQ Joint we also ordered potato rolls to serve the pulled pork on. Somehow the best-laid plans didn't quite work out and we ended up with just enough pulled pork (more would have even been better) and way too many rolls. However, through my previous too-many-rolls experiences in the kitchen of the Middletown Pony Club, I very quickly converted those leftovers into a delicious bread pudding that we enjoyed both as a dessert and for the next day's breakfast. (Remember this when you have leftover hot dog and/or hamburger rolls!) Sorry, Sunday School classmates — you missed this!

### Barbecue green beans

(adapted from Gooseberry Patch "From Grandma's Kitchen")

- 1 (28-ounce) can French-style green beans
- 1 (14 1/2-ounce) can French-style green beans
- 6 slices bacon
- 1/2 cup onion, finely chopped
- 3/4 cup ketchup
- 3/4 to 1 cup brown sugar, packed
- 1/4 cup barbecue sauce

Drain green beans in a colander; rinse with cold water and thoroughly drain again and set aside. Sauté bacon and onions until onions are soft. In a mixing bowl combine ketchup, sugar and barbecue sauce; stir in drained beans, onion and bacon. Pour into a lightly greased two-quart baking dish and bake at 250 degrees; or place in lightly greased crock pot and heat on high for an hour, then reduce temperature to low or warm until ready to serve. Might serve six.

### Tomato wedges with fresh herb dressing

(adapted from [www.allrecipes.com](http://www.allrecipes.com))

- 4 large ripe tomatoes, cut into wedges (6 or 8 per tomato)
- 1/4 cup olive oil
- 2 tablespoons chopped fresh thyme leaves (2 teaspoons dried thyme)
- 2 tablespoons chopped fresh oregano (2 teaspoons dried crushed oregano)
- 2 tablespoons chopped fresh parsley
- 2 tablespoons chopped fresh chives
- 2 tablespoons minced garlic (optional)
- 1/4 cup freshly grated Parmesan cheese

Salt and ground black pepper to taste

Place tomato wedges in a bowl. Whisk together olive oil, herbs and garlic in a small bowl to blend. Add salt and pepper to taste. Pour herb mixture over the tomatoes, covering evenly. Top with Parmesan cheese. Cover and chill at least 1 hour before serving. Serves eight.

### Blueberry bread pudding

(adapted from [www.southernfood.about.com](http://www.southernfood.about.com))

- 3 cups milk
- 3 large eggs
- 5 to 6 cups day-old torn bread or rolls
- 1/2 to 1 cup granulated sugar
- 2 teaspoons vanilla extract
- Freshly grated zest of 1 lemon

2 cups fresh or frozen blueberries  
3 tablespoons confectioner sugar

Preheat oven to 350 degrees. Butter a 9-by-9-inch square baking dish and set aside. Whisk together the milk, eggs, sugar, vanilla and zest. Add the torn bread, pushing down to moisten, and allow to sit at room temperature for 10 to 15 minutes. Meanwhile, toss blueberries with confectioner sugar then stir into the bread mixture. Pour into the prepared baking dish. Set the baking dish in a large 9-by-13-inch baking dish and carefully pour about 4 cups very hot water into the outside pan. Bake for 1 hour until set — a knife blade inserted in the center should come out clean. Serve at room temperature; cover and refrigerate leftovers. Serves nine.

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