

## **Peter Kelly of Spazzo Italian Grill Recipes – June 2009**

### **Tzatziki**

A Greek appetizer serving 8

2 lbs. cucumbers  
1 c. honey flavored yogurt  
2-3 tbsp. chopped mint  
1-2 tbsp. minced garlic, sautéed

Grate cucumber and salt lightly. Place cucumber in a strainer for about an hour. The purpose here is to remove the excess water in the cucumbers.  
Put yogurt in cheesecloth or fine strainer for an hour. Again, the purpose is to remove any excess liquid.  
Then mix all ingredients.  
Use as a spread, a salad, or as an accompaniment with grilled lamb.

### **Caprese Salad**

For 1

5 oz. heirloom tomatoes, sliced  
2 ½ oz. fresh mozzarella cheese, sliced ¼” thick  
½ tsp. kosher salt  
2 tsp. basil oil (see recipe below)

Arrange tomatoes on salad plate.  
Arrange sliced cheese alongside tomatoes.  
Sprinkle salt over entire salad.  
Drizzle with basil oil.

Tomato notes from the chef: Tomatoes must be ripe. Slice tomatoes per Chef using slices, wedge cuts and various cherry tomatoes. Do not store tomatoes in refrigerator.

### *Basil Oil*

Makes 3 cups

6 oz. basil  
3 cups canolive oil (combination of canola and olive oils)

Blanch basil in boiling water and shock in ice water bath. Squeeze out excess water, chop fine and squeeze again. Repeat until dry.  
Combine with oil in blender or mixmaster and puree on high for several minutes.  
Drain through a coffee filter to remove basil. Use oil on salad.

## **Insalata Panzanella**

Serves 1

1 c. croutons (see below)  
1 oz. lemon-thyme vinaigrette (see below)  
3 oz. tomatoes  
2 oz. cucumbers, peeled and then diced ½”  
1 oz. red onions, minced fine  
1 tbsp. basil, chopped chiffonade (long, thin strips)  
2 oz. romaine, cut  
Pinch of kosher salt  
3 twists fresh ground black pepper  
2 oz. lemon-thyme vinaigrette (see below)  
1 tsp. basil, chopped chiffonade

Place croutons in mixing bowl; drizzle 1 oz. dressing over and toss to coat.  
Add all other ingredients, except the 2 oz. of vinaigrette and the 1 tsp. basil.  
Add 2 oz. dressing and toss well.  
Sprinkle 1 tsp. basil over top as garnish.

### *Lemon-Thyme Vinaigrette*

¼ c. fresh squeezed lemon juice  
½ c. red wine vinegar  
3 cups olive oil  
2 tbsp. kosher salt  
2 tsp. black pepper  
4 tbsp. fresh chopped thyme

Combine ingredients in a bowl.  
Season to taste.

*Spazzo Italian Grill and Wine Bar is located in Redmond Town Center,  
<http://www.schwartzbros.com/spazzo.cfm>. Thank you, Spazzo.*