

ANGEL-HAIR PASTA WITH FRESH TOMATO SAUCE

SERVES 6 (FIRST COURSE)

ACTIVE TIME: 20 MIN START TO FINISH: 25 MIN

This dish focuses on the goodness of ripe tomatoes, letting them be just what they're meant to be—wonderful.

- 1 small garlic clove
- 3 lb tomatoes
- 2 tablespoons fresh lemon juice
- 1 teaspoon salt
- 1 teaspoon sugar (optional)
- ½ teaspoon black pepper
- 1 lb dried *capellini* (angel-hair pasta)
- ½ cup chopped fresh basil

ACCOMPANIMENTS: finely grated Parmigiano-Reggiano; extra-virgin olive oil for drizzling (optional)

- Mince garlic and mash to a paste with a pinch of salt using a large heavy knife.
 - Core and coarsely chop two thirds of tomatoes. Halve remaining tomatoes crosswise, then rub cut sides of tomatoes against large holes of a box grater set in a large bowl, reserving pulp and discarding skin. Toss pulp with chopped tomatoes, garlic paste, lemon juice, salt, sugar (if using), and pepper. Let stand until ready to use, at least 10 minutes.
 - While tomatoes stand, cook pasta in a 6- to 8-quart pot of boiling salted water (see Tips, page 151), uncovered, until al dente, about 2 minutes. Drain in a colander and immediately add to tomato mixture, tossing to combine. Sprinkle with basil.
- COOKS' NOTE: Tomato mixture can stand at room temperature up to 2 hours.

GRILLED SALMON WITH LIME BUTTER SAUCE

SERVES 6

ACTIVE TIME: 15 MIN START TO FINISH: 45 MIN

Just a sprinkle of zest and a dab of lime butter sauce (recipe follows) beautifully highlight the flavor of grilled salmon.

- 6 (6-oz) pieces center-cut salmon fillet (about 1 inch thick) with skin
- 1½ teaspoons finely grated fresh lime zest (see Tips, page 151)
- 6 tablespoons lime butter sauce (recipe follows)

- Prepare grill for cooking over medium-hot charcoal (moderate heat for gas); see "Grilling Procedure," page 142.
 - Season salmon all over with salt and pepper, then grill, flesh sides down, on lightly oiled grill rack (covered only if using gas grill) 4 minutes. Turn fillets over and grill (covered only if using gas grill) until just cooked through, 4 to 6 minutes more. Sprinkle fillets with zest and top each with 1 tablespoon lime butter sauce.
- COOKS' NOTE: If you aren't able to grill outdoors, salmon can be cooked in a hot lightly oiled well-seasoned large (2-burner) ridged grill pan over moderately high heat.

LIME BUTTER SAUCE

MAKES ABOUT ¼ CUP

ACTIVE TIME: 5 MIN START TO FINISH: 5 MIN

It takes only 5 minutes to make this fantastic sauce. Once you see how versatile it is—it works perfectly with the grilled salmon (recipe precedes) and the grilled corn (this page)—you'll want to make it for a whole host of your summer favorites.

- 1 large garlic clove, chopped
- ¼ cup fresh lime juice
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1 stick (½ cup) unsalted butter, melted

► Purée garlic with lime juice, salt, and pepper in a blender until smooth. With motor running, add melted butter and blend until emulsified, about 30 seconds.

COOKS' NOTE: Lime butter sauce can be made 1 day ahead and chilled, covered. Stir before using.

GREEN BEANS AND ARUGULA

SERVES 6 (SIDE DISH)

ACTIVE TIME: 15 MIN START TO FINISH: 25 MIN

This dish is a welcome departure from run-of-the-mill sides. Lemon zest and golden garlic give wilted arugula and tender green beans multidimensional flavor.

- 1½ lb green beans, trimmed
- 2 tablespoons extra-virgin olive oil
- 3 large garlic cloves, thinly sliced lengthwise
- ½ lb arugula, tough stems discarded and leaves chopped (6 cups)
- 1 teaspoon finely grated fresh lemon zest (see Tips, page 151)
- ¾ teaspoon salt
- ¼ teaspoon black pepper

- Cook beans in a 6-quart pot of boiling salted water (see Tips, page 151), uncovered, until tender, 4 to 6 minutes. Drain in a colander.
- Heat oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking, then sauté garlic, stirring, until golden, about 1 minute. Add beans, arugula, zest, salt, and pepper and cook, tossing, until arugula is wilted, about 2 minutes.

GRILLED CORN WITH HERBS

SERVES 6

ACTIVE TIME: 15 MIN START TO FINISH: 1 HR

Corn grilled in its husk isn't just easy, it's also more delicious than grilled shucked corn. The silk adds sweetness and also provides an extra layer of moisture that protects the kernels from the heat so they stay tender.

(Continued on page 142)