



COOKS ON MAIN

for the everyday chef

m-f : 9-6pm • sat: 9-4pm • 701.572.2665 • 224 main st. • williston, nd • 58801 • www.cooksonmain.com

Three Summer Fruits, Grilled

Each makes 3-4 servings

Grilled Nectarines with Mascarpone

Ingredients:

3 nectarines, halved for grilling
8 oz mascarpone cheese
6 teaspoons brown sugar
Marcona almonds, as garnish

Directions:

1. Halve the nectarines, and then grill flesh-side down over medium-heat for 3 to 4 minutes or until grill marks appear. Flip the nectarines over, and fill each half with a teaspoonful of brown sugar. Close the grill lid, and heat until the sugar liquefies.
2. Scoop a spoonful of mascarpone onto the warm nectarine half, and garnish with Marcona almonds and a chiffonade of fresh mint.

Grilled Cherry & Brie Crostini

Ingredients:

2 cups cherries, pitted & halved
1 tablespoon balsamic vinegar
1 tablespoon olive oil
4 oz triple cream Brie cheese
1 small baguette, sliced
4 basil leaves, chiffonade

Directions:

1. Carefully pit the cherries with a cherry pitter, and then toss with olive oil and balsamic vinegar. Place the pitted cherries in a cast iron skillet and pan grill for 4-5 minutes. Turn while grilling until cherries are warmed.
2. Meanwhile, brush slices of bread with olive oil and grill or toast for 1-2 minutes. Spread the triple cream brie cheese onto the grilled bread and top with the warm cherries. Garnish with fresh basil.

Grilled Watermelon with Honey & Lime

Ingredients:

1/2 of a small watermelon, sliced
3-4 tablespoons honey, for drizzling
2 limes, zest and juice
1/4 teaspoon cayenne

Directions:

1. Slice the watermelon into triangle slices, keeping the rind on for easy grilling. Grill on each side for 2-3 minutes, until grill marks form. Plate, and drizzle with honey, cayenne, and the lime zest and juice. Re-chill the slices, and serve cold.