

# The BBQ Issue

# bon appétit

JULY 2009



HONEY AND  
GINGER GLAZED  
BABY BACK RIBS  
p. 67

# family style

dinner  
for you and  
your kids—  
plus  
leftovers

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**THE MENU/ MINI-BURGER DINNER FOR 4**  
Cherry tomatoes stuffed with marinated feta  
Outside-in cheddar sliders on mini buns  
Oil and vinegar potato salad

**THE PAYOFF/** A favorite summer menu becomes healthier, tastier, and more kid-friendly when potato salad is tossed in vinaigrette, the vegeta-

bles are sweet cherry tomatoes filled with feta and olives, and the burgers are melty, gooey, cheese-stuffed mini sliders.

**THE LEFTOVERS/** The Open-Face Cheddar and Tomato Sandwiches are like grilled cheese—only better, thanks to a pass under the broiler.

## KIDS CAN COOK

Set your mini sous-chefs to work making the stuffed cherry tomatoes: Their little fingers are the perfect size for

scooping out the pulp and stuffing the tomatoes with the marinated feta and olives. Kids will also get a kick out of shaping and filling the sliders.

## CHERRY TOMATOES STUFFED WITH MARINATED FETA

**4 TO 6 SERVINGS/** A great side dish—or afternoon snack.

- 1 7- to 8-ounce package feta cheese, cut into ½-inch cubes
- 2 tablespoons extra-virgin olive oil plus additional for drizzling
- 1 tablespoon minced shallot
- ½ teaspoon chopped fresh oregano
- 1 pound large cherry tomatoes
- 12 pitted Kalamata olives, halved lengthwise

Toss cubed feta, oil, shallot, and oregano in small bowl. Season with salt and pepper.

Cut 12 tomatoes crosswise in half. Scoop out tomato pulp with melon baller or small spoon. Place tomatoes, cut side up, on serving plate. Sprinkle with salt and pepper.

Stuff hollowed cherry tomatoes with marinated feta. Slide in olive half alongside cheese. Drizzle with additional olive oil.

**DO AHEAD** Can be made 6 hours ahead. Cover and chill.

## OUTSIDE-IN CHEDDAR SLIDERS ON MINI BUNS

**MAKES 8/** These kid-size burgers have the cheese on the inside. Serve with your favorite burger accompaniments.

- 1½ pounds ground chuck (20% fat)
- 4 1-inch cubes sharp white cheddar cheese, each halved
- 8 soft dinner rolls, split

Divide meat into 8 equal pieces. Shape into balls. Press 1 cheese piece into center of 1 meatball and enclose cheese in meat. Flatten to 2½- to 3-inch-diameter patty. Repeat to form 7 more patties. Sprinkle both sides of patties with salt and pepper.

Prepare barbecue (medium-high to high heat). Grill patties until cooked to desired doneness and cheese centers soften, about 5



minutes per side for medium. If desired, grill cut side of rolls until toasted, about 1 minute. Transfer patties to rolls; let rest 5 minutes.

## OIL AND VINEGAR POTATO SALAD

**4 TO 6 SERVINGS/** For more of a bite, add two to three teaspoons of whole grain mustard along with the olive oil.

- 1½ pounds Yukon Gold potatoes (about 5 medium), unpeeled
- ¼ cup red wine vinegar

- ½ teaspoon sugar
- ½ small red onion, very thinly sliced
- ¼ cup extra-virgin olive oil
- 2 tablespoons chopped fresh Italian parsley

Cook potatoes in large pot of boiling salted water until tender, about 30 minutes. Drain. Cool to just warm, 10 to 15 minutes; peel potatoes. Cut each potato in half, then cut into ½-inch slices.

Place warm potatoes in large bowl. Stir red wine vinegar and sugar in small bowl until sugar dissolves, then drizzle over potatoes. Toss to coat. Mix in onion slices. Season to taste with salt and pepper. Cool to room temperature.

Add olive oil and parsley to potatoes. Toss well and let marinate at least 20 minutes and up to 2 hours at room temperature. ■

## SECOND HELPINGS

Open-Face Cheddar and Tomato Sandwiches

- Preheat broiler. Split leftover **DINNER ROLLS**. Place, cut side up, on baking sheet. Press with palm to flatten. Spread with **MUSTARD**. Slice leftover **CHERRY TOMATOES** in half if very small or into 3 slices if large. Arrange on each roll half; sprinkle with salt and pepper. Thinly layer sliced leftover **CHEDDAR** atop tomatoes. Broil until cheese bubbles, about 2 minutes.

*Maria Helm Sinskey is the author of Williams-Sonoma Family Meals.*