

Apricot Crisp

1 cup flour 1 egg Butter

1 Cup Sugar 1 tsp baking powder

Fill pan $\frac{3}{4}$ full of apricots. Mix dry mixture and egg with fork until crumbly. Sprinkle over apricots. Melt $\frac{1}{3}$ cube of butter and drizzle over crumbs. Bake at 350 until top is golden and crunchy. Serve warm with cool whip or ice cream.

Summer Squash & Rice Salad

8 tablespoons (4 fl oz/125 ml) olive oil

5 assorted small summer squashes such as zucchini , yellow crookneck or straight neck, or patty pan, in any combination, trimmed and cut into 1/4-inch (6-mm) dice

Salt and freshly ground pepper

1 yellow onion, diced

2 cloves garlic, crushed

2 teaspoons ground cumin

2 tablespoons distilled white or cider vinegar

2 cups (14 oz/440 g) steamed rice, cooled to room temperature

1/2 cup (3/4 oz/20 g) coarsely chopped fresh parsley

Chopped lettuce leaves

In a frying pan over high heat, warm 2 tablespoons of the olive oil. Add one-third each of the squashes and season to taste with salt and pepper. Sauté, stirring often, until lightly browned and slightly soft, 1-2 minutes. Transfer to a bowl. Cook the remaining squashes, in 2 batches, in the same way, using 2 tablespoons oil with each batch. Let the squashes cool.

In the same frying pan, heat the remaining 2 tablespoons oil over medium heat. Add the onion and sauté until lightly golden, 3-5 minutes. Stir in the garlic and cook briefly. Add the cumin, reduce the heat to low and sauté for about 2 minutes longer. Add to the bowl holding the squashes. Add the vinegar, rice and parsley and toss to mix well. Taste and adjust the seasonings. (At this point, the salad can be covered and refrigerated for up to 3 days. Bring to room temperature before serving.)