



TWO COOKS CATERING

COOKING WITH TWO COOKS

VOLUME 2, ISSUE 1

SUMMER 2008

Summertime is about relaxing and taking it easy, right?

Well it should be – even if we’re in the middle of the busiest season of the year. And while the we don’t have the time to hang up the hammock – we can certainly pretend. It’s easy to get that summer feeling with these sure to please favorites.

I hope you enjoy the following recipes, they’ve been in my family for many, many years.

Cheers!

Heather

EATING SLO

*Le Ciele Crepe Cafe
San Luis Obispo*

Bean Salad

This salad gets better with age—so make sure you make it well in advance. It keeps for ever in the fridge.

Ingredients:

- ½ c sugar
- ½ c rice wine vinegar
- 1/3 c vegetable oil
- 1 can each: garbanzo, yellow wax, kidney, green, and lima beans (or a few beans of your choice)
- 1 red onion, sliced
- 1 green bell pepper, sliced

Italian Lemon Bars

So good you can’t eat just one!

Crust:

- ¼ lb. butter
- 1c flour
- ¼ c sugar

Melt butter, add sugar & flour. Press into an 8x8” pan. Cook 15 minutes at 350’.

Filling:

- 1c sugar
- 2 T flour
- ½ tsp. baking powder
- 2 T lemon juice (fresh)
- Grated rind of 1 lemon
- 2 eggs (beaten)

Pour this over crust. Bake 25 minutes at 350’. Sprinkle with powdered sugar while hot.

Heat sugar, oil, and vinegar until sugar is dissolved.

Drain all beans and rinse with fresh water. Pour heated sauce over beans and gently stir in onion and bell pepper.

Refrigerate overnight, stirring occasionally.



Homemade Lemonade

A refreshing pick-me-up on a really hot day—drink it on its own or mix it with iced tea for the greatest Arnold Palmer ever!

Ingredients:

- 1c fresh lemon juice
- 1c sugar
- water

Pour into a 2 QT drink container, fill the rest of the container with water. Mix and enjoy.



CONTACT US

Chef Ben (805) 540-0840

Chef Russ (805) 710-2883

Heather (805) 710-2882

Two Cooks Catering
PO Box 12824
San Luis Obispo, CA 93406

LOOK FOR US HERE

Taste of SLO
September 10, 2008

RECOMMENDED READING

*Molto Italiano
By Mario Batali*

NOW IN SEASON

- Beans*
- Berries*
- Carrots*
- Corn*
- Cucumber*
- Garlic*
- Herbs*
- Lettuce*
- Mellon*
- Onion*
- Pepper*
- Potato*
- Scallion*
- Stone Fruits*
- Strawberry*
- Summer Squash*
- Tomato*
- Watermelon*

VISIT US ONLINE

www.twocookscateringonline.com