



# threesimple . . .

## . . . BARBECUE SIDE DISHES

By Marge Perry  
margeperry1@gmail.com

**tip**

Using the tip of a sharp knife, score potatoes as far down as you can without cutting completely through.

**1 HASSELBACK POTATOES**

- 4 medium russet potatoes
- 2 tablespoons extra-virgin olive oil
- 1/2 teaspoon salt
- 1/8 teaspoon black pepper
- 1/4 cup grated Gruyère (or other cheese)

1. Light half the grill for indirect, medium-high cooking. Score the potatoes deeply across into 1/4-inch slices, taking care to not slice through the other side of the potato.

2. Combine the olive oil, salt and pepper. Brush about 1/3 of it over the entire surface of each potato. Place the potatoes on the unlit half of the grill with the sliced-side facing up and cook 30 minutes.

Brush the potatoes with the remaining oil mixture and grill until the potatoes have spread open and are tender, about 30 minutes longer. Sprinkle with the cheese and grill until the cheese is just melted, about 2 minutes. Cut each potato in half and serve immediately. Makes 4 servings.

**Nutritional analysis for each serving** 256 calories, 7 g protein, 39 g carbohydrates, 3 g fiber, 9 g fat, 2 g saturated fat, 324 mg sodium



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4 g carbohydrates, 1 g fiber, no fat, no saturated fat, 391 mg sodium

**3 SMOKEY, SPICY GREENS**

- 10 cups collard (or other) greens, cut into 2-inch pieces
- 4 slices bacon, cut into 1-inch pieces
- 1 small red onion, thinly sliced
- 2 teaspoons sriracha hot sauce (or to taste)

1. Bring a large pot of water to a boil; add the greens and cook 20 minutes, until tender. Drain in a colander and press to extract most of the water.

2. Cook the bacon in a large skillet; when crisp, transfer to a plate lined with paper towels. Add the onion and cook, stirring often, until somewhat softened, 3 to 4 minutes. Add the greens and cook, stirring occasionally, until they are heated through. Add the sriracha and toss; stir in the bacon and add more sauce and/or salt to taste. Makes 6 servings.

**Nutritional analysis for each serving** 68 calories, 4 g protein, 5 g carbohydrates, 3 g fiber, 4 g fat, 2 g saturated fat, 120 mg sodium

**2 EASY REFRIGERATOR PICKLES**

- 4 Kirby cucumbers, cut across on a diagonal in 1/2-inch slices

- 1/2 cup cider vinegar
- 1/2 cup water
- 1 tablespoon sugar
- 1 clove garlic, smashed
- 1 tablespoon chopped fresh dill

- 1 bay leaf
- 1/2 teaspoon mustard seed
- 1 teaspoon salt

1. Place the cucumber slices in a shallow, heatproof bowl.

2. Combine the vinegar, water, sugar, garlic, dill, bay leaf and mustard seed in a saucepan and bring to a boil, stirring occasionally. Continue cooking

until the sugar is dissolved, about 1 minute. Pour the mixture over the cucumber and toss to coat them with the liquid. Cool, at room temperature, tossing occasionally. Refrigerate at least 2 hours before serving. Makes 6 servings.

**Nutritional analysis for each serving** 24 calories, 1 g protein,

## drinks

To go with that last, official summer barbecue, the choices are many, especially if you're grilling red meat.

Consider the uncomplicated, balanced **2013 Trapiche Broquel Malbec** (\$18), a meaty wine for sure. Same for the spirited, black-fruit driven **2012 Doña Paula Estate Malbec** (\$15), which is fine with cured meats, too. Both are from Argentina.

From Australia comes the **2012 Yalumba The Scribbler** (\$20), which boldly writes its own recommendation in cabernet sauvignon and shiraz. Concentrated and vivid: the **2012 Henschke Keyneton**

**Euphonium** (\$65), a red blend, mostly old-vine shiraz, plus cabernet sauvignon, merlot, and cabernet franc in full-bodied harmony. Both are from Barossa, South Australia.

Two seamless Napa Valley cabernets suit the festivities. The **2012 Robert Mondavi Cabernet Sauvignon** (\$28) is slightly herbaceous, and loaded with blackberry; the **2012 Franciscan Estate Cabernet Sauvignon** (\$28) delivers dark cherry, vanilla, cassis and some spice. They both add a pleasing hint of chocolate.

Zinfandel is a match for grilled beef. And the expres-

sive **2013 Quivira Black Boar Zinfandel** (\$45) shows why. It's both intense and fresh, with traces of blackberry and a long finish — a standout Dry Creek Valley varietal.

The **2012 Tom Gore Vineyards Alexander Valley Field Blend** (\$40) is a robust, ripe, layered red blend, primarily petit verdot, Malbec and merlot, plus some cabernet sauvignon and tempranillo. The medium-bodied, **2012 Tom Gore Cabernet Sauvignon** (\$15) is straightforward and good. Each will complement everything from burgers to porterhouse. — PETER M. GIANOTTI

## goodbuy

Asian food lovers who are following a gluten-free diet have had their work cut out for them finding dumplings and egg rolls. **Feel Good Foods** is a new line of Asian frozen foods whose every item is gluten-free and dairy-free. The line includes three types of dumpling (chicken, pork and vegetable) and three egg rolls (chicken, shrimp and vegetable). The dumplings can be microwave-steamed or pan-fried; the egg rolls must be baked. Packages of 12 dumplings or three egg rolls are \$6.99 at Whole Foods and Fairway. — ERICA MARCUS

