Mini Mack Summer Punch

8 ounces lemon juice
(Fresh is great, bottled is what we used)
1 juice of a lime
2 large wedges of watermelon, blended and strained
(Ya know, the kind always left over from summer parties)
1 very ripe peach, blended and strained
(Ya know, the ones you leave on the counter and totally forget about until they are disintegrating before your very eyes. They make great juice!).
½ cup frozen berries, blended and strained (we used cranberries)
½-3/4 cup sugar*
(Best if dissolved in some water and warmed for approximately 30 seconds in the microwave to make a simple syrup).
¼ cup honey
(warmed for 10-15 seconds so it incorporates into punch and doesn't sink to the bottom)

If desired, add a few leaves of fresh peppermint (as so beautifully displayed on Crooked Brook's latest tote!)

Fill remaining space in pitcher with ice and water. Stir until combined. Best chilled for an hour. Serves approximately eight 8 oz. sippy-cup servings.

Eggcellent Egg Salad

Ingredients:
1 dozen eggs
½-3/4 cup sour cream
1 tablespoon mustard
1 teaspoon cayenne pepper
½ teaspoon salt
Handful of fresh basil, finely chopped
Extra basil leaves for stacking on crackers

Tools:
Three Mini Macks plus one cousin (substitutes can be used for nearly the same eggcellent results).
An Egg timer (if you care to know)
A large pot with lid and enough water to cover the eggs
An egg slicer (I think a knife works just fine, but the Mini Macks and Chris agree that slicers are eggcellent tools)
A spatula (preferably one with a pig on it)
Measuring cups
Measuring spoons

Put 12 large eggs into a large pot with egg timer. Try your hardest not to crack any along the way. Add two tablespoons of vinegar and cover eggs with water. Put lid on and turn heat to high. Once boiling, turn off heat and let pot sit for 10 minutes or longer. The vinegar will help the eggs peel when the time comes and the sitting pot is one less thing to monitor while preparing the following.

Into a large bowl, put in sour cream, mustard, salt and cayenne. Chop finely a large handful of freshly picked basil (about a 1/3 cup) and put in large bowl. Mix evenly.

Drain water from eggs, run under cool water. Peel and discard shells into compost. Take turns using the amazing egg slicer by cutting the egg lengthwise and then carefully picking up and slicing again by width.

Put sliced eggs into large bowl. Mix until fully incorporated. Taste test to ensure salt/sour cream/basil ratio is to your liking. Best if refrigerated for an hour before serving. When ready, put between toast for sandwiches or our favorite, Ritz crackers with an extra basil leaf. Keeps in fridge for about four days (not that ours ever lasts that long!).

Fresh Herb Pizza!

This a bit of a cheat recipe. Take Food Network's Bobby Flay's pizza recipe:

Ingredients

3 1/2 to 4 cups bread flour, plus more for rolling (Chef's Note: Using bread flour will give you a much crisper crust. If you can't find bread flour, you can substitute it with all-purpose flour which will give you a chewier crust.)
1 teaspoon sugar
1 envelope instant dry yeast
2 teaspoons kosher salt
1 1/2 cups water, 110 degrees F
2 tablespoons olive oil, plus 2 teaspoons

Directions

Combine the bread flour, sugar, yeast and kosher salt in the bowl of a stand mixer and combine. While the mixer is running, add the water and 2 tablespoons of the oil and beat until the dough forms into a ball. If the dough is sticky, add additional flour, 1 tablespoon at a time, until the dough comes together in a solid ball. If the dough is too dry, add additional water, 1 tablespoon at a time. Scrape the dough onto a lightly floured surface and gently knead into a smooth, firm ball.

Grease a large bowl with the remaining 2 teaspoons olive oil, add the dough, cover the bowl with plastic wrap and put it in a warm area to let it double in size, about 1 hour. Turn the dough out onto a lightly floured surface and divide it into 2 equal pieces. Cover each with a clean kitchen towel or plastic wrap and let them rest for 10 minutes.

But just after you add the flour, add in ¼ cup of freshly picked herbs (basil, oregano, rosemary, or even lavender is tasty!). Let dough rise for an hour as recipe states. But oddly the recipe does not include baking instructions.

So…

Roll out two pizzas and place onto two cookie sheets lightly lined with cornmeal (or non stick spray). Blind bake (no topping or sauce) for eight or so minutes. Take out, add sauce and toppings of your choice, bake for another 10 minutes or until cheese is golden brown in areas. Slice and enjoy in front of your favorite movie!