

... if desired, top each serving with homemade croutons: drizzle plain bread cubes with melted butter, season as desired, and bake 5 to 10 minutes.

Menu: Terrific with Filet Mignon, baked potatoes and Salad with Warm Brie Dressing (page 122).


Vivid Summer Vegetables

Unique and full of flavor

Yield: 6 servings

+ Carrots

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| 2 | pounds sweet potatoes, peeled | ½ | pound asparagus, cut into 1-inch lengths |
| 1 | red bell pepper, cut into 1x2-inch wedges | 8 | cloves garlic, coarsely chopped |
| 1 | yellow bell pepper, cut into 1x2-inch wedges | 1 | tablespoon chopped fresh rosemary |
| 1 | red onion, cut into 1x2-inch wedges | 2 | tablespoons chopped fresh thyme |
| | | 2 | tablespoons olive oil |
| | | ¼ | teaspoon salt |

 Vegetables may be cut and cleaned up to 1 day ahead.

- Ⓞ Preheat oven to 500 degrees.
- Ⓞ Cut potatoes in half lengthwise, then into ½-inch slices.
- Ⓞ Combine potato, bell peppers, onion, and asparagus in a bowl. Stir in garlic, rosemary, thyme, and oil.
- Ⓞ Spread mixture on a cookie sheet. Sprinkle with salt.
- Ⓞ Bake 10 minutes. Reduce heat to 400 degrees and bake 10 minutes longer, or until potatoes are tender.

Menu: Try with pork chops marinated in Kraus Haus Marinade (page 96) and Whipped Potatoes Paprika (page 160).

Did you know that Ron Harper, Jim Paxson and John Paxson, all of NBA fame, were Dayton-area natives?