TECH TIP
To thaw a package of frozen **PHYLLO PASTRY,** let it stand at room temperature for two hours. Working with the thin, delicate sheets of pastry will go smoothly if you're vigilant about keeping the phyllo covered with plastic wrap as well as a damp kitchen towel as you work.

BACON, LETTUCE, AND CHERRY TOMATO SALAD WITH AIOLI DRESSING

6 SERVINGS Accompany this salad version of a BLT sandwich with grilled bread.
CALORIES 118 **FAT** 9 g **FIBER** 3 g

- 5 ounces applewood-smoked bacon (about 6 slices)
- 12 cups torn romaine lettuce (from 1 large head; about 13 ounces)
- 8 ounces cherry tomatoes, grape tomatoes, and/or pear tomatoes, halved
- 1 garlic clove, pressed
- 3 tablespoons mayonnaise
- 1½ tablespoons white wine vinegar

Cook bacon in large skillet over medium heat until crisp; transfer to paper towels. Crumble bacon coarsely. Pour off all but 1 tablespoon drippings from skillet; reserve skillet.

Place lettuce and tomatoes in large serving bowl. Heat bacon drippings in skillet over medium heat. Add garlic, then mayonnaise and vinegar; whisk until blended, 30 to 40 seconds. Season dressing to taste with salt and pepper. Pour over lettuce and tomatoes and toss to coat. Sprinkle bacon over. Serve immediately.

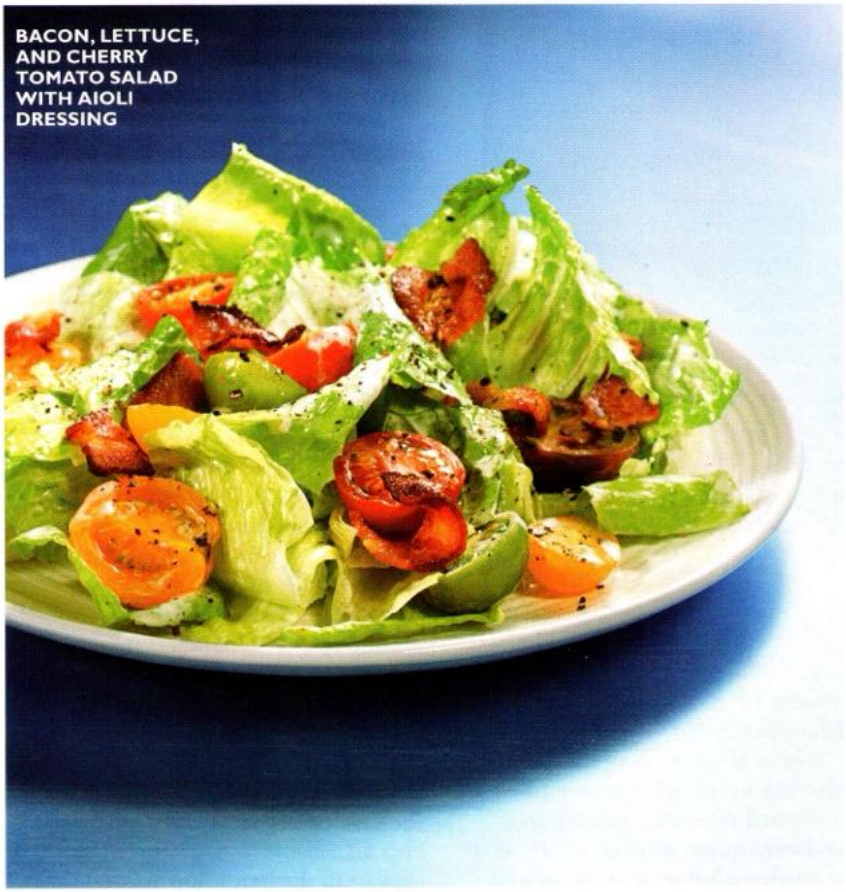
QUICK-PICKLED CHERRY TOMATOES WITH DILL

MAKES 3 CUPS These are delicious as part of an appetizer plate, or as a Martini garnish.
PER ¼ CUP: CALORIES 17 **FAT** 0 **FIBER** 0.4 g

- ¾ cup apple cider vinegar
- ¾ cup water
- 4 teaspoons coarse kosher salt
- 2 teaspoons sugar
- 1 3x½-inch strip lemon peel (yellow part only, removed with vegetable peeler)
- 12 ounces cherry tomatoes, grape tomatoes, and/or pear tomatoes
- ¼ cup coarsely chopped fresh dill
- 2 garlic cloves, thinly sliced
- ¼ teaspoon dried crushed red pepper

Pour vinegar and ¾ cup water into small saucepan. Add salt, sugar, and lemon peel. Bring to boil, stirring to dissolve sugar and salt. Remove from heat. Let cool 20 minutes.

Pierce each tomato 2 times with slender wooden skewer. Toss tomatoes, dill, garlic, and crushed red pepper in large bowl. Add cooled vinegar mixture. Let stand at room temperature at least 2 hours and up to 8 hours.


BACON, LETTUCE, AND CHERRY TOMATO SALAD WITH AIOLI DRESSING

GRILLED HALLOUMI AND CHERRY TOMATOES WITH MINT PESTO

4 SERVINGS Halloumi, a firm, mild cheese from Cyprus, is sold at some supermarkets and at specialty foods stores, natural foods stores, and Greek markets.
CALORIES 465 **FAT** 41 g **FIBER** 2 g

- 1¼ cups (loosely packed) fresh mint leaves
- ¾ cup (loosely packed) fresh basil leaves
- ¼ cup finely grated Parmesan cheese
- ¼ cup plus 2 tablespoons extra-virgin olive oil
- 1 garlic clove, sliced
- 2 tablespoons pine nuts, toasted
- 8 ounces cherry tomatoes, grape tomatoes, and/or pear tomatoes
- 12 ounces Halloumi cheese, cut crosswise into 2-inch-thick slices
- 12 fresh basil leaves, thinly sliced

SPECIAL EQUIPMENT
- 3 to 4 long metal skewers

Combine mint, ¾ cup basil, Parmesan, ¼ cup oil, garlic, and pine nuts in processor. Blend until smooth. Season pesto with salt and pepper. Transfer to small bowl.

Prepare barbecue (medium-high heat). Thread tomatoes onto skewers. Brush with 2 tablespoons oil; sprinkle with salt. Grill skewers until tomato skins crack, 2 to 3 minutes per side. Grill Halloumi until golden, 2 minutes per side. Transfer cheese to platter.

Remove tomatoes from skewers and scatter over cheese. Top with dollops of pesto. Sprinkle with sliced basil and serve.

Joanne Weir is the host of the public TV series Joanne Weir's Cooking Class *and the author of numerous cookbooks, including* You Say Tomato.