

Delicious Discoveries: Things We Love For Summer

101 COOKBOOKS

WHAT: 101 Cookbooks, created by Heidi Swanson, is a food blog and recipe website flush with inspiring and enticing recipes for farmers' market fresh summer produce. Heidi's diverse background as a dot com entrepreneur, cookbook author, journalist and photographer make for a very well organized, informative site, highlighted with entertaining personal anecdotes and stunning photos.

WHY WE LOVE IT: The recipes are fresh and natural, often centered on seasonal farmers' market delights, and the site's newsletter serves as a great reminder of what ingredients are at their peak right now. Heidi notes—and we agree—that “everyone needs a good crisp recipe in their summertime repertoire.” Her Plum and Peach Crisp deliciously fills that void. And she gave us appetizing suggestions on how to utilize abundant summer tomatoes and basil. Her Fourth of July Roasted Tomato Salsa, she describes as an “entirely different beast” from salsa fresca, due to “the deep, caramelized flavors of the roasted tomatoes and onions alongside the smokiness of the chipotle.” My Favorite Pesto, which she learned to make from her favorite Italian grandmother, is “a hand-chopped basil recipe worth every ounce of elbow grease you put into it.” Served with a selection of sliced, toasted La Brea Bakery breads, these recipes would make a healthy, delicious snack, or perfect appetizers for a summer barbeque.



My Favorite Pesto

WHERE: Look for these great recipes, plus simple cooking tips and gorgeous photos on Heidi's site: <http://www.101cookbooks.com>.

LALOO'S GOAT'S MILK ICE CREAM

WHAT: Founded by former advertising and film producer Laura Howard, Laloo's is dedicated to producing rich, decadent goat's milk ice creams that are good for the body as well as the earth.

WHY WE LOVE IT: Laloo's goats roam and graze on 350 acres of rolling green hills in Petaluma, CA. As the company notes, “It's the good life, which results in magical ice cream.” This goat's milk ice cream is indeed a breed apart. It boasts many health benefits, such as less lactose—great for those who are intolerant—and half the fat of traditional cow's milk ice cream. The texture is very creamy and the flavor is robust and much different from cow's milk ice cream. The distinctive flavor profile combined with high-quality fresh ingredients yields such tempting varieties as Black Mission Fig, Molasses Tipsycake, Capraccino and Strawberry Darling. The Vanilla Snowflake, which has a very rich, but delicate texture and flavor, would be a lovely addition to your favorite bread pudding recipe made with La Brea Bakery's French Loaf or Chocolate Sour Cherry Round.



Vanilla Snowflake

WHERE: See the website for additional flavors and store listings: <http://www.goatmilkicecream.com>.