

# Blue Heaven



**A lush June night  
calls for good friends  
and a carefree  
supper on the water.**

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**GO AHEAD** and enjoy a plate of summer down on the dock. We've crafted a vibrant meal with bold flavors and fresh Northern produce you can make ahead and eat at your leisure. Slip in a pre-supper swim, then dine with wet hair and bare feet dangling in the lake.

This meal is easy to tote, laid-back to serve—and the ingredients in every dish benefit from time allowed to mingle. Tangy, sunny gazpacho-soup shooters poured from a thermos—no spoons required. A *pan bagnat*-style sandwich with Provençal flavors that meld while it's pressed in the bottom of the picnic hamper. A crisp carrot salad laced with cilantro and cayenne. Coconut iced tea with a little wild mint plucked from the shore.

When dusk falls, light some homemade Ball jar lanterns and enjoy a fabulous handheld summer dessert—blueberry purses with fresh berries and lemon zest inside. Then take a minute to toast to the crickets and the Up North perfume of cool lake water and pine.



*Pan bagnat with greens and hardboiled eggs*

## Waterside Menu

**FOR 8**  
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Gazpacho

*Pan bagnat* with greens and hardboiled eggs

Moroccan carrot salad with mint and cilantro

Blueberry purses

Coconut iced tea

Beer



Gazpacho



### THROWING A (BREEZY) WATERSIDE DINNER PARTY

A little picnic packing foresight means you can dip your toes in and relax. We like using real forks and serving utensils (much better tools when you're eating on your lap) and cloth napkins (they don't blow away). Disposable bamboo plates (WE FOUND OURS AT GREEN ISLAND, 116 SOUTH UNION STREET, TRAVERSE CITY, 231-933-8465) are sturdier and more graceful than paper or plastic—and are biodegradable. Throw a few lightweight blankets in for impromptu shore-or-dock tablecloths. You can use them to wrap up in once the sun goes down. We used turquoise blue Ball jars and tea lights to make lanterns. Just make sure you bring a long lighter that can reach inside.



### COCONUT ICED TEA

In individual glasses, over ice, mix a splash of coconut rum with 9 ounces brewed iced tea. Or, for an irresistible non-alcoholic tea, try the Malibu-flavored iced tea bags in a tin from Cosmic Candy Company in Pentwater (168 SOUTH HANCOCK STREET, 231-869-4852).

### GAZPACHO

This fresh, garlicky rosy red chilled soup is a favorite of the Andalusian people on the hot southern coast of Spain, where cooks are apt to purée their gazpacho and sip it from a drinking glass on the hottest of nights. Bring your batch in a plastic thermos or Tupperware jug and serve it as a shooter—just a sip or two—or in a pretty plastic mug as a first course.

- 6 large tomatoes, peeled and seeded
- 1 small cucumber, peeled, seeded and chopped
- ½ yellow pepper, chopped
- ½ red pepper, chopped
- 1 small Vidalia onion, chopped
- 2 cloves garlic, chopped
- 1 piece of French bread, soaked in a bit of water
- 1 cup tomato juice
- 2 tablespoons red wine vinegar
- 2 tablespoons good-quality olive oil
- Salt and pepper to taste

Place tomatoes, yellow pepper, red pepper, onion and garlic in a blender and add French bread after squeezing out excess water (the bread gives the soup its body). Add tomato juice. Blend briefly or until soup is a thick purée. Pour mixture into a portable pitcher; add vinegar, olive oil and a dash of salt and pepper and stir well.



Moroccan carrot salad

### GRILLED CHICKEN PAN BAGNAT

*Pan bagnat* means “bathed bread.” Split a small round, crusty loaf and drizzle it with lemon vinaigrette before filling it.

- 6 skinless boneless chicken breast halves
- ⅓ cup plus ¾ cup extra-virgin olive oil
- 6 tablespoons fresh lemon juice
- 1 tablespoon dried herbes de Provence
- 2 garlic cloves, pressed
- 2 teaspoons anchovy paste
- 2 6-ounce round sourdough bread loaves
- 4 tablespoons drained capers
- 1 small red onion, thinly sliced
- Microgreens
- 4 hardboiled eggs, sliced
- Salt and pepper

Using a meat mallet, pound chicken breasts to ¾-inch thickness. Combine ⅓ cup oil, 2 tablespoons lemon juice, herbes de Provence, and one pressed clove of garlic in large resealable plastic bag. Add chicken to bag; shake to coat with marinade. Let marinate in the refrigerator 2 to 6 hours.

Heat grill to medium-high. Remove chicken from marinade and salt and pepper chicken. Grill chicken until cooked through, about 4 minutes per side. Cool. Cut chicken on diagonal into ½-inch-thick slices. Whisk anchovy paste, remaining 4 tablespoons lemon juice, and remaining garlic in small bowl. Gradually whisk in remaining ¾ cup oil. Add salt and pepper to taste. Halve bread loaves horizontally. Pull out and discard the interior crumbs from top halves, leaving ½-inch-thick shell; drizzle ¼ cup dressing over inside of each top. Drizzle ¼ cup dressing over inside of each bottom half; sprinkle some capers in each. Divide chicken, onion, greens and hardboiled eggs between sandwiches. Cover with tops and press to compact. Wrap sandwiches tightly in foil, and refrigerate at least 2 hours—the sandwiches are better the longer they sit. When ready to leave for picnic, place in bottom of picnic basket or cooler so the weight of the other items presses them together. (*Pan bagnat* can be kept at room temperature for up to one hour.) To serve, cut into wedges.

### MOROCCAN CARROT SALAD

Earthy-sweet raw carrots are perked up with cilantro, mint and cayenne. We used a carrot peeler with firm hand pressure to make carrot shavings.

- 1 pound carrots, shaved (about 4 cups)
- ¼ cup extra-virgin olive oil
- 4 tablespoons fresh lemon juice
- 1½ teaspoons orange blossom water **OR**  
½ cup fresh-squeezed orange juice
- ⅓ cup chopped fresh cilantro
- ⅓ cup chopped fresh mint
- 2 cloves garlic, minced
- 1 tablespoon honey (optional)
- ¼ teaspoon cayenne

In a large bowl, mix together all the ingredients. Cover and let marinate in the refrigerator for at least 2 hours to allow the flavors to meld and permeate the carrots. Served chilled or at room temperature.

### BLUEBERRY-BLACKBERRY PURSES

Serve these warm or at room temperature, but do serve them the same day they are made.



- 2 sheets frozen puff pastry, thawed
- ½ cup blackberry preserves
- 2 tablespoons cornstarch
- 2 tablespoons brown sugar
- ¼ teaspoon grated lemon zest
- 1 cup fresh blueberries
- ½ teaspoon pure vanilla extract
- 1 egg, beaten with 2 teaspoons water
- 2 tablespoons granulated sugar

Heat the oven to 375°F. Lightly flour a work surface. Roll out the puff pastry sheets into 12-inch-by-12-inch squares. Cover with plastic wrap and chill. In a small mixing bowl, stir together the blackberry preserves, cornstarch, brown sugar, and lemon zest. Fold in the fresh blueberries and vanilla. Using a sharp knife, cut each puff pastry sheet into 4 squares.

Lay a pastry square on work surface. Place 2 heaping tablespoons of blueberry filling in the center of the square. Brush the edges of the pastry with egg wash and fold up all four corners to meet to form a “purse.” Carefully press edges together to seal. Transfer to a cookie sheet. Repeat with the remaining ingredients. Brush the tops with the egg wash and sprinkle with granulated sugar. Bake until golden brown, 20 to 25 minutes. 

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