



The name says it all.
**FLAMBOYANT
 FLAMENCO
 SUMMER SALAD**
 page 71

Summer's Here!

Oh boy, is it hard to resist summer's juicy peaches (in frozen pops), ripe tomatoes (on pizza) or just-picked berries (over pancakes). For me, these cravings started when I was growing up on a cherry farm in Michigan. Before we could ask "what's for supper?" Mom had zipped down the road in her wood-paneled station wagon to load up at other nearby farm stands. She called it eating like a farmer. Rosy strawberries appeared at breakfast, lunch and dinner. We snapped the ends off endless green beans and ate them cooked crisp-tender with pats of butter. When the corn was sweet, we'd shuck ears of it on the back porch to toss in the pot, then pass a big platter as our main course. Yeah, with lots more butter!

Hats off to our 12 Superstar Sides contest winners, whose recipes start on *page 67*. They expertly transformed fruits and veggies into fresh and fun potluck dishes. A new combo to try: Blueberry, Corn & Feta Salad, on *page 70*. But don't just take my word for it—eating is believing!

Whatever you are most looking forward to fixing this summer, thank you, as always, for sharing your recipes with us. We couldn't fill the table with so much goodness without you.

Emily

EMILY BETZ TYRA EDITOR



3-2-1 FUN!

3.

Who says grown-ups can't have a lemonade stand, too? Whether you choose to spike it or not, find a simply delectable **homemade lemonade** recipe to sip with the neighbors, *page 48*.

2.

After tasting this issue's Best Ever crab cakes (*page 24*), *Taste of Home* Senior Digital Editor Nicole Doster—who hails from Maryland—revealed that her people put **Old Bay Seasoning** on everything! It's wonderful on popcorn and so much more.

1.

If you incorporate one new party trick into your Fourth of July potluck, make it the **patriotic cheese platter** on *page 54*.