



The Fancy Pants Kitchen

By Francine Coles

Hello Munds Park! While I have been a part-time resident of Munds Park for 22 years (yikes, that long??!!) I am brand new to the PINEWOOD NEWS! This is a fun and exciting opportunity for me and I hope you enjoy the recipes I share.

While I have been cooking since I was quite young, my biggest joy comes when someone asks for my recipe. I have never been one to NOT give a recipe or to alter an ingredient so that it's not quite perfect (I can't imagine that people really do that, but I've heard the stories, so it must be true!). I take it as the highest form of flattery when someone asks for a recipe. That is what prompted me to start my new website, The Fancy Pants Kitchen (www.thefancypantskitchen.com). I wanted to share some of my favorite recipes that people have asked about over the years. And now I get to do it for you!!

I'd love to get feedback from you, so you can reach out through my website or at francinecoles@thefancypantskitchen.com. Let me know if you try a recipe, if you like it, and especially if you don't. I'm always trying to learn and grow!

So, I know that we are moving into Autumn and the recipes are more about apples, maple syrup, root vegetables and pumpkins, but I have to be honest...when it's still in the triple digits in the Valley, I have a hard time getting away from the grill. I have a hard time not enjoying melons and stone fruit. I have a hard time wanting anything but light salads.

The recipes below are for a super easy main course, salad and dessert, incorporating the best of the end of the season. I make FPK Chicken Marinade all the time. It's a simple combination of ingredients that you probably have in your pantry.

All you need is the chicken! When I'm in Munds Park, I keep a lot of chicken in the freezer so that I don't have to drive into Flagstaff for it. This is such an easy dinner...just marinate for an hour (or overnight...it's a very forgiving recipe) and grill or

bake. I prefer the grill so that you get a bit of caramelization from the brown sugar that's in the marinade, but if you prefer the oven, baking is just fine too.

The second recipe is for a simple, versatile Watermelon & Feta salad. I say versatile because the main ingredients are the watermelon and feta but after that, it's whatever you want or have. I'll give you my favorite way to make this recipe, but feel free to adapt. It's also incredibly healthy because there is NO dressing. It's not necessary because the watermelon and stone fruit provide all the flavor you need.

And, finally, paying homage to the end of the stone fruit season (I'm talking cherries, peaches, nectarines and plums) I've got a very simple Summer Fruit Crisp. Again, you can follow the recipe as is, or just use up all the stone fruit that you've got that's getting a little too ripe. Here's a tip: when you're ready for an Autumn crisp, just replace the fruit with apples or pears, add a touch of cinnamon to the fruit, use the same crisp topping and BAM! A new dessert!

**Happy cooking, baking & eating,
Francine**

FPK Chicken Marinade

- Makes 1 1/4 cups to marinate 1 pound of chicken
- 1/2 cup Italian dressing (I prefer Balsamic vinaigrette dressing)
- 1/4 cup brown sugar
- 1/4 cup soy sauce
- 1/3 cup white wine (red wine works very nicely with this recipe as well)
- 2 tablespoons Ketchup
- 2 squirts Worcestershire sauce
- 1/4 teaspoon garlic powder

- 1 pound chicken pieces
- Mix all ingredients except chicken in a medium bowl. Add chicken and marinate for 1 hour (or up to 24 hours). Remove from marinade and reserve excess marinade for basting. Cook as desired. Baste with extra sauce during the last 5 minutes of grilling.

Cook's Note: I like to grill the chicken over a medium heat. Each type of piece will take a different amount of time (a boneless breast should take about 15 minutes, boneless thighs about 10 minutes). To bake, use a 350°F oven, and adjust the time based on the type of chicken pieces you enjoy. I would start testing the chicken for doneness around 20 minutes.

Watermelon & Feta Salad

Serves 4

- 6 cups of arugula
- 1 small seedless watermelon, peeled and cut into 1 1/2" chunks
- 4 medium heirloom tomatoes, cored and cut into 1/2" wedges (or 2 cups mixed-color cherry tomatoes)
- 4 medium ripe peaches (nectarines or plums work beautifully, too), halved, pitted and sliced into 1/2" wedges
- 6 ounces feta, crumbled
- Balsamic glaze
- Maldon flaky salt or Kosher salt & freshly ground pepper

In a serving bowl, layer the arugula along the bottom of the bowl. Top the arugula with watermelon, then tomatoes and peaches. Sprinkle crumbled feta over top. Drizzle the balsamic glaze back and forth over the top of the salad. You don't want it to be overwhelming; you just want a light flavoring. Sprinkle salt and pepper over the salad and serve.

Summer Fruit Crisp

Makes 1 10-inch skillet (Serves 4)

- FILLING:
- 5 cups chopped mixed fruit (I used a combination of plums, nectarines, peaches, blackberries and raspberries)
- 3 tablespoons flour
- 1/3 cup granulated sugar
- 1/8 teaspoon vanilla extract
- CRISP TOPPING:
- 1 cup oats
- 1/2 cup brown sugar
- 1/2 cup flour
- 1/2 cup butter, softened
- Preheat oven to 350 degrees F. Have a 10-12" cast iron skillet ready.

In a medium bowl, mix fruit with flour, sugar and vanilla.
In a small bowl, mix oats, brown sugar and flour.
Using a pastry cutter, chop butter into dry mixture until small clumps form.

Add fruit to the skillet and top with the Crisp Topping, spreading the topping evenly to cover the fruit (it's okay to have a little fruit showing through). Bake for 45 minutes until bubbly and the crisp topping is lightly browned.

Serve warm or at room temperature. Ice cream is a perfect accompaniment!
Cook's Note: If you don't have a skillet, use an 8"x8" baking dish.