

# Cool Ideas For Warm Weather Dining

(NAPSA)—When the mercury soars, the desire to cook often takes a dip. Forget about the stove and try these light, refreshing possibilities for summer meals.

As a bonus, these recipes can be made in 30 minutes with nine ingredients or less!

## Garden Guacamole

- 2 ripe avocados, peeled, seeded and chopped
- 2 tablespoons lemon juice
- 1 cup diced fresh tomatoes
- 2 tablespoons chopped cilantro
- 2 tablespoons CHI-CHI'S® diced green chilies, drained
- 2 tablespoons finely chopped onion
- 2 teaspoons HERB-OX® chicken flavored bouillon granules
- 1 teaspoon minced garlic
- Hot pepper sauce, to taste
- Tortilla chips and/or assorted raw vegetables

In bowl, mash avocados with lemon juice. Stir in remaining ingredients. Serve with tortilla chips and/or assorted vegetables for dipping.

Makes about 2 cups.

## Fish Tacos

- 1 pound fresh or frozen skinless cod, orange roughly or other mild fish fillets, thawed
- 2 tablespoons butter, melted
- 2 teaspoons HERB-OX® chicken flavored bouillon granules
- ¼ teaspoon ground cumin
- 2 tablespoons mayonnaise or salad dressing
- 2 tablespoons sour cream
- 1 teaspoon lime juice
- 1½ cups coleslaw mix
- 6 (6-inch) flour tortillas, warmed

Cut fish fillets crosswise into 1-inch slices. Combine butter, bouillon, and cumin; brush over fish. Grill fish over medium-high heat 4 to 6 minutes or until fish flakes easily when pierced with a fork. Meanwhile, combine mayonnaise, sour cream and lime juice; toss with coleslaw mix. Spoon coleslaw mixture onto each warm tortilla. Top with fish. Serve with salsa, if desired. Serves 6.

## Herb Grilled Chops

- 1 (3 count) package HORMEL® ALWAYS TENDER® thick boneless center cut pork chops
- 2 tablespoons lemon juice
- 2 tablespoons CARAPELLI® mild olive oil
- 2 tablespoons chopped fresh parsley
- 2 teaspoons HERB-OX® chicken flavored bouillon granules
- 1 teaspoon fresh rosemary, chopped
- 1 teaspoon fresh thyme, chopped
- ½ teaspoon fresh sage, chopped
- ¼ teaspoon black pepper

Brush pork chops with lemon juice. In bowl, combine



remaining ingredients. Rub mixture on pork. Arrange chops in baking dish. Cover and refrigerate several hours or overnight. Grill pork over medium heat 12 to 15 minutes or until pork reaches an internal temperature of 155°-160° F. Serves 2 to 3.

## Three Bean & Barley Salad

- 1½ cups water
- 1 tablespoon HERB-OX® beef flavored bouillon granules
- 1 cup quick-cooking barley
- ½ (15-ounce) can garbanzo beans, drained and rinsed
- ½ (15-ounce) can red kidney beans, drained and rinsed
- ½ (15-ounce) can black beans, drained and rinsed
- 2 green onions, thinly sliced
- ½ cup honey dijon salad dressing



In saucepan, combine water, bouillon and barley. Bring to a boil. Reduce heat, cover and simmer 12 to 15 minutes or until liquid is absorbed and barley is tender. Place cooked barley in bowl. Add beans and green onions. Toss with dressing. Serve immediately or chill several hours before serving. Serves 6.