

family dinners + kid-friendly recipes

FOOD

everyday

A MARTHA STEWART MAGAZINE



picnics, potlucks & barbecues

LIGHTENED UP SUMMER FAVORITES *p.100*

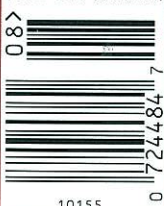
FESTIVE OUTDOOR PARTY MENU *p.90*

JUST PEACHY! STONE FRUIT DESSERTS *p.108*



PERFECT
FRIED
CHICKEN
(AND A
LIGHT ONE,
TOO!) *P65*>>

\$3.50 USA (CAN \$4.50)



AT YOUR CONVENIENCE

TAPENADE *This savory blend of black or green olives can instantly add depth to dinners and appetizers. recipes start on page 48 >>*

SHOPPING TIPS

Look for tapenades near pickles and jarred peppers or in the refrigerated section; some may be labeled olive spread or relish. A good-quality tapenade will typically contain Kalamata or green olives, capers, anchovies, garlic, olive oil, and herbs. Choose one made with whichever type of olive you prefer.



QUICK IDEAS FOR TAPENADE

- Toss with croutons and use as a stuffing for baked tomatoes.
- Stir a spoonful into rice.
- Put on chicken cutlets; roll, skewer, and bake.
- Mix with finely chopped tuna and lemon juice for a twist on tuna salad.
- Spread on a ham or turkey sandwich (page 87).