

## **Mediterranean Dinner Party**

Written by

Tuesday, 21 August 2007 15:00

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### **Chilled Blueberry Soup** **Mediterranean Lamb Kabobs** **Saffron Rice Salad**



Summer entertaining should be both casual and simple. This week's dinner party menu is just that! The meal starts with a cool and delicious Chilled Blueberry Soup. The creamy soup is a summertime favorite that's easy to prepare, is served cold, and highlights the local blueberries that are in season. Cold summer soup served in a tea cup is a touch of paradise on a hot summer day! Mediterranean Lamb Kabobs are the highlight of the party! Chunks of lamb are marinated in fresh lemon juice, olive oil, garlic, cumin and oregano, skewered with red bell pepper and fresh mushrooms, and grilled over an open fire. Saffron Rice Salad can be made ahead and is the perfect accompaniment! A package of saffron rice mix becomes a tasty salad when flavored with curry powder, fresh ginger and lime juice. Chopped celery and green onions give it a little crunch and golden raisins add just the right amount of sweetness. A chilled bottle of Chardonnay is all you will need to make your dinner party complete.

#### **Chilled Blueberry Soup**

4 cups blueberries  
1/2 cup orange juice  
Dash allspice  
Dash freshly grated nutmeg  
4 cups plain yogurt  
Fresh mint

Blend blueberries, orange juice, allspice, and nutmeg in a blender on low speed. Chill, covered, in the refrigerator. When ready to serve, ladle into cups and spoon yogurt into the center of each. Garnish with fresh mint. Serves 8.

#### **Mediterranean Lamb Kabobs**

3 pounds boneless leg of lamb, trimmed of fat and cut into 1-inch chunks  
1/2 cup fresh lemon juice  
1 tablespoon olive oil  
2 teaspoons minced garlic  
1/2 teaspoon ground cumin  
1/2 teaspoon dried oregano  
Salt  
Freshly ground black pepper  
2 large red bell peppers, seeded, and cut into 1-inch squares  
8 ounces fresh mushrooms, cleaned

Combine lemon juice, olive oil, garlic, cumin, oregano, salt and pepper in a large glass bowl. Add lamb pieces, cover and refrigerate overnight. Prepare gas or charcoal grill. Drain marinade

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from the lamb pieces and thread on skewers, alternating with the pepper pieces and mushrooms. Grill, testing to determining doneness, according to preference. Serves 6.

### **Saffron Rice Salad**

1 (16-ounce) package yellow saffron rice mix

2 ribs celery, finely chopped

2 green onions, finely chopped

1/2 cup golden raisins

2 tablespoons fresh lime juice

1 tablespoon grated fresh ginger

2 teaspoons curry powder

1 cup mayonnaise or salad dressing (use less or more, according to taste)

Cook rice mix according to package directions, chill. Fold in celery, green onion and raisins. Combine lime juice, ginger, curry powder and mayonnaise in a small bowl, taste to adjust seasonings. Pour the mixture over the rice and toss gently to combine. Cover and chill until ready to serve. Serves 8.