# Summer Salad Club: Globe's New Newsletter Series Celebrating Cool Summer Salads



The **Summer Salad Club** is a new six-week newsletter series celebrating salad, initiated by the Globe. It features salad recipes, tips, and tricks aimed at keeping the kitchen cool during summer. Sign-ups are available at globe.com/summersaladclub or through a provided QR code.

**Kick-off Recipe: Grilled Chicken Caesar Salad**  
Ingredients:  
- Dressing: Greek yogurt, lemon, garlic, Dijon mustard, anchovy fillets, red wine vinegar, cayenne pepper, olive oil, salt, and black pepper.  
- Croutons: Bread, garlic, capers, olive oil, salt, and pepper.  
- Salad: Olive oil, lemon juice, basil, chicken breasts, romaine lettuce, arugula, Parmesan.

Instructions:  
1. Mix dressing ingredients.  
2. Bake croutons at 400°F for 10 minutes.  
3. Grill chicken until 165°F.  
4. Combine salad ingredients and dress.

**Alternate Salad Ideas:**  
- *Caribbean Chicken*: Romaine, hearts of palm, avocado, cilantro, and plantain chips.  
- *Mexican Steak*: Romaine, beans, corn, tomatoes, radishes, onions, avocado, and tortilla chips.  
- *Salmon Niçoise*: Bibb lettuce, green beans, potatoes, tomatoes, olives, eggs, and grilled salmon.  
- *Sesame-Soy Tofu*: Mesclun, cucumbers, snap peas, edamame, tofu, furikake, and wasabi peas.

In Amalfi, Italy, traditional pesto swaps basil for fragrant local lemon zest, creating a bright, aromatic variation. The dish includes almonds, Parmesan, oil, and a touch of sugar for balance. This recipe from “Milk Street 365: The All-Purpose Cookbook” uses zest both in the pesto and in the pasta water for enhanced citrus flavor.

**Lemon Pesto Spaghetti**  
Ingredients:  
- Lemons  
- Salt, black pepper  
- Sugar  
- Spaghetti  
- Almonds  
- Parmesan cheese  
- Olive oil  
- Fresh chives

Instructions:  
1. Peel lemon zest and boil with salt and sugar.  
2. Cook spaghetti, reserving cooking water.  
3. Process remaining zest with almonds, Parmesan, sugar, salt, and pepper. Add oil.  
4. Combine pesto with pasta and reserved water. Toss with chives.

The New York Times has released its **Summer 100** recipes, featuring seasonal dishes like shrimp scampi, chicken meatballs, and charred bok choy.