



S'MORES

Makes 8

- 1 good-quality milk chocolate bar (such as Scharffen Berger or Valrhona)
- 16 graham cracker squares
- 1/2 cup crunchy peanut butter
- 1 banana, sliced
- 8 jumbo marshmallows or Plush Puffs

Preheat the grill to medium. Divide chocolate bar into 8 equal pieces. Spread 8 graham cracker squares with a layer of peanut butter and top with banana slices and 1 piece of chocolate. Place on the grill's warming rack until the chocolate begins to soften.

Meanwhile, place marshmallows on skewers, being careful to space them far enough apart so that they won't melt together. Cook, turning as necessary, until the marshmallows are golden brown. Carefully remove marsh-

mallows from the skewers and place on top of the chocolate pieces. Top with the remaining graham crackers.

POMEGRANATE LEMONADE

Makes about 1 1/2 gallons

- 1 gallon water
- 1 1/2 cups sugar
- 1 1/2 cups freshly squeezed lemon juice (about 8 lemons)
- 8 ounces pomegranate paste (available in Persian markets)
- 1/4 teaspoon salt

Mix water, sugar and lemon juice until the sugar is dissolved. Add the pomegranate paste and mix until dissolved. Stir in salt, taste, and adjust flavorings as necessary. Serve in tall glasses over ice.

MINTY LIME COOLER

Serves 8

- 2 cups freshly squeezed lime juice (about 16 limes)
 - 1 1/3 cups sugar
 - 2 cups packed mint leaves
 - 4 12-ounce bottles cold sparkling water
- Lime slices and mint sprigs for garnish

Combine the lime juice, sugar and mint in a blender. Purée until smooth. Fill tall glasses half full with ice cubes. Pour half of the lime juice concentrate in each. Top with sparkling water, garnish with lime and mint and serve.

MOJITO

Pour 1 ounce of white rum into a tall glass with ice, and top with Minty Lime Cooler.