



Grilled Peaches with Brown Sugar and Ice Cream

refrigerator at least 1 hour or overnight. Grill over medium hot coals for 20 to 25 minutes, turning occasionally. Let tenderloins rest for 10 minutes before slicing. Slice tenderloins into 1/2-inch slices to serve.
Serves 6

SPINACH SALAD WITH TOASTED PECANS

1 lb. bag baby spinach, washed and dried
1/2 red onion, thinly sliced
1/2 cup chopped tomatoes or halved grape tomatoes
1/3 cup crumbled blue cheese
1/4 cup pecans, toasted
Balsamic Vinaigrette

Arrange spinach on a serving platter. Top spinach with red onion, tomatoes, blue cheese and pecans. Drizzle with Balsamic Vinaigrette.

ents. While whisking, slowly pour olive oil into vinegar mixture. Drain potatoes using a colander and place in a large serving bowl. Add dressing and toss lightly, being careful not to tear potatoes. Garnish with fresh parsley if desired.
Serves 6

GRILLED PEACHES WITH BROWN SUGAR AND ICE CREAM

Vegetable oil
4 large peaches
1/4 cup packed brown sugar
Vanilla ice cream

Heat the grill to medium high heat. Lightly brush the grill rack with vegetable oil to prevent sticking. Cut peaches in half. Remove and discard pits. Place the peaches on the grill and grill 3 minutes per side, or until softened and seared with grill marks. Place brown sugar in a medium mixing bowl. Gently toss hot peaches in brown sugar and let stand 5 minutes. Serve warm peaches over ice cream.
Serves 4

DINNER FOR MOM

by Rebecca Lang

Rosemary Mustard Pork Tenderloin
Spinach Salad with Toasted Pecans
Red Potato Salad with Thyme Vinaigrette
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ROSEMARY MUSTARD PORK TENDERLOIN

2 (1 lb.) pork tenderloins
1/4 cup olive oil
2 tablespoons whole grained mustard
2 tablespoons Dijon mustard
1 tablespoon chopped fresh rosemary
2 garlic cloves, minced
3/4 teaspoon salt
1/2 teaspoon freshly ground pepper

Trim fat and silver skin from tenderloins. Set aside. In a small mixing bowl, combine olive oil and remaining ingredients. Transfer mustard mixture to a large zip-top plastic bag. Add pork to bag and toss to coat. Marinate in

BALSAMIC VINAIGRETTE

1/3 cup balsamic vinegar
1 tablespoon Dijon mustard
1/4 teaspoon salt
1/8 teaspoon freshly ground pepper
2/3 cup olive oil

Combine the first four ingredients in a measuring cup. Whisk to combine. Slowly add olive oil while whisking vigorously.
Yield: 1 cup
Serves 6 – 8

RED POTATO SALAD WITH THYME VINAIGRETTE

1.5 lbs. small red potatoes
2 tablespoons red wine vinegar
1/2 teaspoon Dijon mustard
1 clove garlic, minced
1/2 tablespoon lemon juice
1 tablespoon fresh thyme
3/4 teaspoon salt
1/4 teaspoon freshly ground pepper
1/4 cup olive oil
chopped fresh parsley, optional

In a stockpot, cover potatoes with water and bring to a boil. Boil for 10 minutes or until tender when tested with a fork. Whisk together vinegar and next six ingredi-

5 TIPS ON GRILLING FOR YOUR WIFE

1. Give her a glass of wine and let her relax outside while you do ALL the cooking.
2. Remember—she does not want a T-Bone.
3. Don't be afraid of making a salad.
4. Cooking dessert on the grill is an easy way to impress her.
5. Clean up after the meal.



Rebecca Lang

Rebecca Lang is the author of Southern Entertaining for a New Generation (Cumberland House 2004) and Mary Mac's Tea Room (Looking Glass Books 2005). Her new book, Quick-Fix Southern (Andrews McMeel) will be in stores in 2011. As a new Contributing Editor for Southern Living, Rebecca is featured in cooking segments on the nationally syndicated show "Daytime." She is a Contributing Editor for myrecipes.com and writes a monthly column, "Girls' Night In," for the site. For more information on Rebecca Lang, visit www.rebeccalangcooks.com.