

Hors d'Oeuvres of Summer (EA 05.28.09)

I have always loved the evenings of summer when the days are long and the nights languorous. Settled into the cushions of a chaise or swaying in the embrace of a hammock or even rocking on a porch glider is as close to divinity as life gets. Completing the reverie is a fine vintage wine and deliciously rich little edibles known as finger foods, appetizers and hors d'oeuvres.

The French have always honored this season of summer when life blooms and grows, producing many of its finest offerings that make their way into everyday cuisine. How can one be indifferent to the fragrance of florets of broccoli, wild mushrooms, baby artichokes, leeks and the staple of freshly clipped herbs that are in abundance throughout.

So in the spirit of un petit goût (a little taste) I discovered ten recipes for French Hors d'Oeuvres from Food and Wine beginning with one of my favorites. A toast to good food, good wine, good friends and evenings that last far beyond the haze of the wine.

Goat Cheese and Fresh Herb Soufflé

Ingredients

1. 1/4 cup freshly grated Parmesan cheese
2. 4 tablespoons unsalted butter
3. 1/2 cup all-purpose flour
4. 2 cups milk
5. 1 bay leaf
6. 1/2 pound fresh goat cheese, crumbled
7. Salt and freshly ground pepper
8. 4 large eggs, separated
9. 2 tablespoons minced chives
10. 1 tablespoon minced dill
11. 1 tablespoon minced flat-leaf parsley

Post continues with directions/more recipes