

Dear Friends of the Fire Island Pines Arts Project,

This year has been a tough one in many ways and I hope this letter find you safe and well. I find myself looking forward as we slowly return to normal. I've had a lot of time for reflection lately. Thinking way back to 2007 I recall two major events, the introduction of the first iPhone and the publication of FIPAP's first cookbook, "Into the Pines Kitchen". Both very exciting in their own way.

Looking forward to the 2021 season we are planning lots of great events and we are so happy to announce we are creating another cookbook! Keeping with the times we will be offering both a print and online version so no matter where you are you can access the cookbook on all of your digital devices!

Here's where you come in. We are asking for you to share some of your favorite Pines recipes with us. Recipes you or your guest have stirred up or are planning to serve. In our first book we had over 200 recipes from 100 Pines chefs. It was the great efforts from our contributors that made the book a huge success. Submission is easy to do on line or if you prefer your recipes can be mailed or emailed in. All recipes will be indexed by title and by contributor. We ask that submissions be formatted as below:

ZUCCHINI, GRUYERE, AND SUN-DRIED TOMATO TART

2 T. olive oil
4-6 medium zucchini, thinly sliced
1 tsp kosher salt
2 frozen puff pastry sheets, thawed and opened flat
8 oz. Gruyere cheese, grated
¾ C. oil-packed sun-dried tomatoes, drained and cut into very thin strips
2 T. herbes de Provence
Salt and pepper to taste

Preheat the oven to 400F. Lightly grease a large unrimmed baking sheet or line with parchment paper (split the ingredients between two baking sheets if yours isn't large enough). In a large skillet over medium heat, heat the olive oil. Add the zucchini and salt, and stir to combine. Cook the zucchini 6-8 minutes, until browned slightly. Transfer to colander to drain, discarding any excess liquid. Place the thawed puff pastry sheets on the baking sheet(s). Sprinkle about half of the Gruyere cheese over the pastry, and then distribute the cooked zucchini evenly, leaving a 1-inch margin on all sides. Sprinkle with herbes de Provence and the remaining cheese, keeping inside the margin. Bake 15 minutes. Distribute the strips of sun-dried tomatoes on top of the tart(s), return to the oven and bake 5 minutes or until pastry has browned on the edges. Transfer to a serving platter, season with salt and pepper and serve immediately. Serves 4 to 6.

Recipes can be for appetizers, cocktails, desserts, entrees, side dishes, soups and salads, and we are adding a chapter for vintage Pines recipes. Thank you in advance for your prompt submissions. We would like all recipes by May 17, 2021. Feel free to send us several of your favorite recipes. Recipes can be submitted on line by clicking here <https://createmycookbook.com/groups/MhFe29K7u> or sending print or email recipes to Mark Ricigliano, 207 Montrose Street, Philadelphia, PA 19147 or Fipap1@gmail.com.