



## Let's Do This at Home!

Recipes and Inspiration That Make it Easier to Stay at Home

Edition #8

Grilling season is here! You may not associate cheese with the grill, but Greek halloumi cheese is perfect over the fire because it gets soft but never gooey. Try our enticing recipes when you haul out the grill - there's even one for dessert!

### Grilled Halloumi Cheese

1 pound halloumi cheese, sliced ½-inch thick  
Extra virgin olive oil  
Red bell pepper, diced  
Pine nuts, toasted  
Basil, chopped

Brush the halloumi with olive oil. Grill until browned, 2 minutes per side. Top slices with olive oil, red bell pepper, pine nuts and basil.

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### Moroccan-Spiced Lamb Patties with Peppers and Halloumi

12-ounces roasted red peppers, cut into ½-inch strips  
1 medium sweet onion, thinly sliced  
8 ounces halloumi cheese, cut into ½-inch thick slices  
½ teaspoon crushed red pepper  
3 tablespoons extra-virgin olive oil  
Kosher salt and freshly ground black pepper  
1½ pounds ground lamb  
2 teaspoons ground cumin  
¼ teaspoon cinnamon  
⅛ teaspoon ground cloves  
Warm pita, for serving

In a large bowl, toss the peppers, onion, halloumi and crushed red pepper with 2½ tablespoons of the olive oil. Season with salt and pepper.

In a medium bowl, knead the lamb with the cumin, cinnamon, cloves, 1½ teaspoons of kosher salt and ½ teaspoon of black pepper and form into four 4-inch patties. Rub lightly with the remaining ½ tablespoon of olive oil. On a grilling rack, cook vegetables for about 15 minutes. Grill patties for about 4 to 5 minutes per side. Serve with warm pita. Makes 4 servings.

## Halloumi and Vegetable Skewers

¼ cup olive oil  
2 tablespoons fresh lemon juice  
2 tablespoons red wine vinegar  
2 teaspoons freshly minced garlic (about 2 medium cloves)  
2 teaspoons dried oregano  
1 teaspoon finely chopped fresh mint leaves  
Kosher salt and freshly ground black pepper  
1 pound halloumi cheese, cut into ¾-inch cubes  
2 medium zucchini, cut into ½-inch rounds  
1 medium red onion, peeled and cut into ¾-inch chunks  
1 pint grape tomatoes  
Wooden skewers, soaked in water for at least 30 minutes prior to use

Whisk together oil, lemon juice, vinegar, garlic, oregano, and mint in a large bowl. Season with salt and pepper to taste.

Add cheese, zucchini, onion, and tomatoes, and toss to combine.

Alternatively thread cheese, zucchini, onion, and tomatoes on skewers.

Grill skewers over direct heat until cheese browns and zucchini has slightly softened, 3-5 minutes per side. Remove skewers from the grill to a serving platter. Serve with extra dressing. Serves 6 to 8 as appetizer and 3 to 4 as main dish.

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## Grilled Peaches and Halloumi with Honey and Coconut

3 Peaches, pitted and sliced  
8 ounces Halloumi, cut into 6 to 8 pieces  
3 tablespoons honey  
3 tablespoons shredded, sweetened coconut  
¼ teaspoon black pepper

On a lightly oiled hot grill place the peaches and the halloumi cheese for about a minute or two. Flip them over to develop color on the other side.

Toast the shredded coconut in a dry pan over medium heat until slightly golden. Let it cool.

Arrange on a platter and drizzle honey all over. Sprinkle the toasted coconut and black pepper all over. Serves 3-4

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