

**The back-to-school ads have started.** Backpacks, notebooks, laptops and high tops – it's a sign. A sign that summer is waning and fall will be here before you know. However, it is a sign that I suggest we all choose to ignore. After all, late summer might be the very best kind.

**Think about it for a minute.**

**If you're nine, you're ecstatic.** After several tries, finally, you passed your raft test. Since then you've been back and forth to the raft at least a thousand times. Maybe more. There is nothing better than swimming out to the raft with your friends. Okay, maybe a swim to the raft with your great-grandpa beats all.



**If you're nineteen, you've had a bit more than half the summer to develop a gorgeous tan.** You may be due back at school in a matter of days but you don't care. You've had a great summer. The menial summer job you were expecting to hate turned out fine. Your co-workers were fantastic and you made some money. You read several unexpectedly great novels. You look marvelous. Your friends will be green with envy.

**If you're twenty-nine you're probably on a wonderful adventure** or just back from one. Maybe you traveled through Europe or hiked the Himalayas. Maybe you took a week, maybe the entire summer. When I was twenty-nine, I spent the summer in Switzerland. And then, wouldn't you know it, I forgot to come home. My friends were divided, some were jealous. The rest didn't quite know what to think.

**If you're thirty-nine you may be having a bit of a crisis.** At least I did. Don't worry about it. You'll be fine. With all that running (I ran a lot in my thirties) and Sundays at the beach and sailing, you look stunning. Confidence becomes you. Admit it; you're coming into your own. You may not be the smartest person in the room but you get it. You know how great you are.

**If you're forty-nine or maybe fifty-nine and lucky,** the summer sun has had plenty of time to give your hair a few highlights. You can pretend all those streaks are blond, not gray. Your friends will be amazed at how young you look. And that crisis-thingy you had back in your late thirties, it's long gone. Wisdom looks good on you. Speaking of wisdom, you know and really don't care that those streaks are gray. Truth is – you don't want to spend half the afternoon every third week at the hair salon.

**If you're sixty-nine and beyond, you've made an exciting discovery.** You are happier than you have ever been. You've spent the good part of the summer enjoying life. That's what retirement is all about. Maybe you've taken a trip, maybe not. When you live in a beautiful place, a staycation is just fine. In fact, it's more than fine.

**Now finally, if you're ninety or even ninety-nine the water is finally warm enough** for your annual swim. Unlike your nine-year-old great-grandson, you have not been back and forth to the raft a hundred times a day. However, your friends of all ages will still be very much impressed that you continue take your annual plunge. They should be.

**So, you see, regardless of your age, life couldn't be sweeter.**

All the best for the final days of summer and bon appétit!

## Grilled Shrimp Tacos with Charred Corn, Tomatoes & Salsa Verde

*A tasty late summer feast for people of all ages! Enjoy!*

Serves 8

3-4 ears corn

Olive oil

2 – 2 1/2 pounds extra-jumbo (16-20 per pound) raw shrimp, peeled and deveined

2 tablespoons dry white wine

Zest and juice of 1 lime

2 cloves garlic, minced

1-2 tablespoons chipotles in adobo puree\*

1 teaspoon cumin

Kosher salt to taste

16 small or 8 large flour tortillas

Salsa Verde (recipe follows)

2 cups cherry tomatoes, chopped

About 4 ounces queso fresco or feta cheese, crumbled



Preheat the grill to high.

Brush the corn with a little olive oil. Lay the ears directly on the grill and cook for 5-7 minutes, turning to cook evenly. Remove from the grill and when cool enough to handle, use a sharp knife to remove the kernels from the cob.

Meanwhile, put 2-3 tablespoons olive oil, the wine, lime juice and zest, garlic, cumin and chipotle puree in a bowl, season with salt and stir to combine. Add the shrimp and turn to coat. Stirring once or twice, marinate the shrimp at room temperature for about 15 minutes.

Thread the shrimp onto wooden skewers\*\* or place them directly on the grill. Grill the shrimp, turning once, until just opaque, 1-2 minutes per side.

Wrap the tortillas in foil and, turning once, warm on the grill for 2-3 minutes.

To serve: place a tortilla on each plate, top with shrimp, charred corn and chopped tomatoes, drizzle with Salsa Verde and sprinkle with queso fresco.

*\* To make chipotle puree – take a can of chipotle in adobo and toss the peppers and the adobo sauce in a small food processor or blender and process until smooth. Transfer to a clean glass jar and store in the refrigerator. Use as needed.*

*\*\* If you like, you can thread the shrimp onto wooden skewers like kabobs. When cooking for a crowd, it is quicker to turn kabobs than lots of individual shrimp. Be sure to soak the skewers in water for about 30 minutes.*



*Another recipe from Susan Nye:  
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## Salsa Verde

Makes about 2 cups

Zest and juice of 1 lime  
2-3 tablespoons (to taste) white wine vinegar  
2-3 scallions, thinly sliced  
2 tablespoons capers, drained and finely chopped  
1-2 cloves garlic, minced  
1/2-1 ancho or jalapeno chili, minced  
Kosher salt and freshly ground pepper to taste  
About 1 1/2 cups fresh flat-leaf parsley leaves  
About 1 cup fresh cilantro leaves  
About 1/2 cup fresh mint leaves  
1/2 cup or to taste extra-virgin olive oil

Put the lime zest and juice, vinegar, scallions, capers, garlic and chili in a bowl, season with salt and toss to combine. Finely chop the herbs, add to the bowl and toss to combine. Whisking constantly with a fork, slowly add the olive oil and whisk to combine.

*If you prefer, you can make the salsa in a mini processor. Throw everything in and give it a whirl.*

Let the salsa sit for at least 30 minutes before serving. Serve at room temperature.

*Can be made ahead, covered and stored in the refrigerator for 1-2 days.*

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**Susan Nye – Around the Table** at [www.susannye.wordpress.com](http://www.susannye.wordpress.com)

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