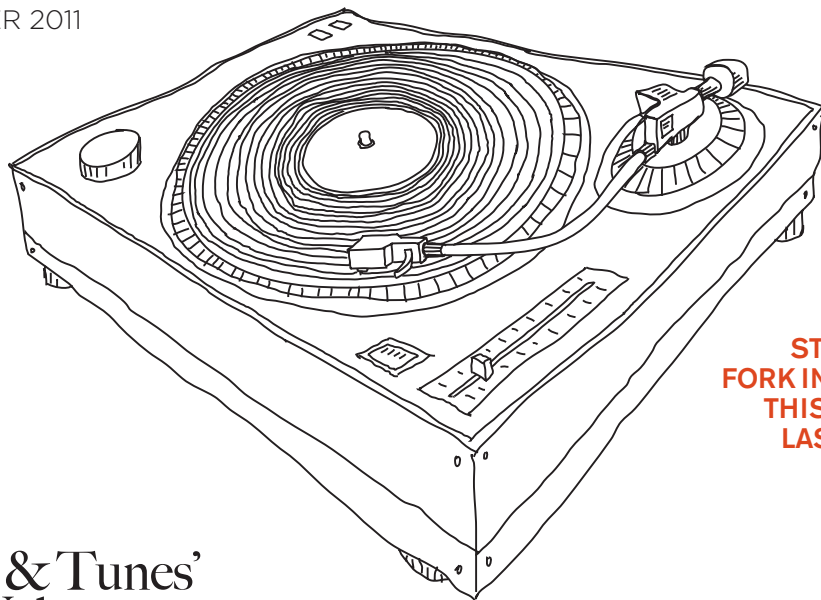


TASTES @ TUNES

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STICK A
FORK IN IT, FOLKS!
THIS IS THE
LAST MIX

Tastes & Tunes' Last Waltz

In honor of our last Club Tastes & Tunes, we asked *Garden & Gun* art director Marshall McKinney to come up with something different. We are closing the chapter of this unique monthly newsletter after eighteen volumes to introduce the next love child of the Club: Look Who's Talking..., a monthly Q&A with some of our most lively G&G personalities. ¶ Marshall recently came into possession of a prosciutto ham leg that's been living in his kitchen now for some six months. Here, he shares two of his current favorite recipes that are ideal (and easy!) early fall appetizers.

Marshall's Good Eats!

GRILLED FIGS WITH PROSCIUTTO

(Serves 4 but makes a filling pre-dinner app for two if your in-laws are coming over—know what I mean?)

Ingredients

12 ripe fresh figs (cut in half)
Extra virgin olive oil
½ lb. thinly sliced prosciutto
2 handfuls of mixed baby greens
Sea salt and black pepper
Balsamic vinegar
¼ cup olive oil

Preparation

Trim the stems of the figs.

Wash and dry well and cut them in half from tip to bottom. Brush the cut end with a little olive oil and place them face down on a hot grill. Don't cook them too long because you just want to score them a little. When done set aside. Arrange the baby greens on individual plates. Salt and pepper the figs to taste. Wrap each fig in a half slice of prosciutto and place on the greens. In a small saucepan, heat some balsamic vinegar and cook until it is reduced by half. Whisk in some olive oil and salt and pepper to taste. Remove from the heat to cool to room temperature. When ready to serve, drizzle this mixture over the figs and greens and serve.

GRILLED PROSCIUTTO- WRAPPED CANTALOUPE (Serves 4)

Ingredients

16 slices prosciutto (thinly sliced)
1 cantaloupe, peeled and seeded
Freshly cracked pepper, to taste
1 tsp. fresh basil, chopped
(NOT optional!)

Preparation

Heat grill to high. Cut cantaloupe into 16 slices. Season with pepper and basil. Wrap each with a slice of prosciutto. Grill each of the 3 sides for 1–2 minutes. Then, tell everyone how hard it was to make.

Marshall's Playlist

1. **Olu Dara**
Your Lips
2. **The Feelies**
Let's Go
3. **The Velvet Underground**
What Goes On
4. **Tony Joe White**
The Change
5. **Jurassic 5**
Concrete Schoolyard
6. **Nina Simone**
I Want a Little Sugar in My Bowl
7. **Pete Yorn**
Life on a Chain
8. **Stevie Wonder**
Golden Lady
9. **Gram Parsons**
She
10. **Whiskytown**
Excuse Me While I Break My Own Heart Tonight
11. **Freakwater**
Crazy Man
12. **John Prine**
Sweet Revenge
13. **Dios Malos**
Starting Five
14. **Sarah Harmer**
Lodestar
15. **Pinback**
Concrete Seconds
16. **Todd Snider**
Statisticians Blues
17. **Willa Mae Buckner**
Peter Rumpkin
18. **Willa Mae Buckner**
Yo-Yo
19. **Colin Hay**
Hold on to My Hand
20. **Lou Reed**
Street Hassle

