

Newsday Photos / Bill Davis

DJ Lisa G shows off a bowl of melon and sorbet as her nieces Jennifer Kantor, 6, and Casey Fuchs, 4½, sample a little dessert before dinner.

The Betty Crocker of Hip-Hop

By Joan Reminick
STAFF WRITER

TWO African-American Muslims and a Jew" is the way hip-hop DJ Lisa G describes the unconventional but highly successful makeup of the morning radio show on WQHT / 97.1 (Hot97) she co-hosts with fellow DJs Ed Lover and Dr. Dre.

With a listenership of around 2 million, 36-year-old Lisa Glasberg (who also works as a TV entertainment reporter for WCBS / 2) finds herself exactly where she wants to be in life.

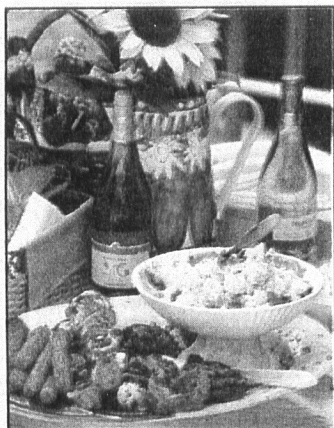
Still, as much as the Woodmere-born, Hofstra-educated Glasberg enjoys the high-powered world of a New York City media personality, she especially treasures those times when she can get together with family members and relax.

Which is what she was doing when we caught up with her recently at a backyard barbecue at the Jericho home of her sister Andrea Kantor. There, brothers-in-law Harris Kantor and Harry Fuchs (who is married to Lisa's sister Bonnie) tended the grill, nieces Jennifer Kantor, 6, and Casey Fuchs, 4½, entertained, and the conversation was nonstop.

The afternoon was engineered to be a no-fuss affair, from the menu of chicken kebabs, hot dogs and steak pinwheels, to the buffet-style table with paper plates and plastic utensils. Lisa, an avid home cook who sometimes refers to herself as "the Betty Crocker of the hip-hop world" contributed a favorite potato salad and a colorful, whimsical dessert of melon and sorbet balls.

"You match the color of the sorbet to the colors of the melons," Lisa said. "Mango sorbet looks like cantaloupe, lime or margarita sorbet poses as hon-

CELEBRATIONS



A relaxed buffet: Lisa G's potato salad served with steak pinwheels, kebabs and hot dogs

eydew, and raspberry as watermelon. You can't tell the sorbet from the melons until the sorbet starts to melt, which makes a wonderful sauce."

But not every sorbet ball in the Kantor freezer was destined to end up in the glass serving bowl that Lisa had chosen for the dessert; Jennifer and Casey, impatient to start eating, claimed a few as impromptu appetizers, which was just fine with everybody there. Then, the girls brought out a toy microphone, and Lisa gave lessons on the fine points of making a weather report.

"The sun is shining," Jennifer declared with great seriousness. "It's a very nice day."

And, indeed, for this happy family, it was that.

Lisa G's Potato Salad

8 medium red potatoes
¼ cup chopped onion
2 tablespoons vinegar
2 tablespoons sweet pickle relish
1 tablespoon sugar (or to taste)
½ cup mayonnaise
½ cup chopped celery
1 tablespoon brown mustard
Chopped parsley to taste
Paprika for garnishing

1. Boil potatoes; peel, and dice.
2. Combine onion, vinegar, relish and sugar. Add to potatoes and mix lightly.
3. Combine mayonnaise, celery, mustard and parsley. Blend with potatoes. Chill.
4. Sprinkle with paprika before serving. Makes 6 to 8 servings.

Melon and Sorbet Bowl

1 cantaloupe
1 honeydew
½ seedless watermelon
1 pint mango sorbet
1 pint lime or margarita sorbet
1 pint raspberry sorbet

1. With melon-baller, scoop out balls of cantaloupe, honeydew and watermelon. Chill in refrigerator.
2. A few hours before serving, use same tool to scoop out balls of sorbet. Store in bowl in freezer until serving time.
3. Shortly before serving, gently toss melon and sorbet balls in glass bowl. Makes 6 to 8 servings. ■

DINNER TONIGHT

A quick and easy weekday meal

By Marge Perry

YOU CAN now often find pitted kalamata olives in bottles on the grocery store shelves. If not, don't be put off by the task of pitting them; you simply squeeze the olive between your fingers and the pits pop right out.

Spinach Fettucine With Olives, Basil And Provolone

8 ounces spinach fettucine
1 tablespoon extra-virgin olive oil
4 cloves garlic, minced
1½ pounds tomatoes, chopped to ½-inch pieces
½ cup kalamata olives, pitted and roughly chopped
1½ cups lightly packed fresh basil, chopped
1 cup shredded sharp provolone cheese

1. Cook fettucine in salted boiling water. Drain in a colander.
2. Meanwhile, heat oil in a large nonstick skillet, add garlic and cook 1 minute. Add tomatoes and cook another 3 minutes.
3. Toss tomatoes in a large bowl with the olives and basil. Add the cheese and pasta, toss and serve immediately. Makes 4 servings

Nutritional Analysis

For each serving: 370 calories, 4 g. dietary fiber, 17.4 g. fat, 5.6 g. saturated fat, 20 mg. cholesterol, 667 mg. sodium.

Serving Suggestions

Steamed green beans dressed with orange juice and a dash of olive oil. Semolina bread. ■

Marge Perry is a regular contributor to Food Day.



Newsday Photo / Ken Spencer

Spinach fettucine with kalamata olives, basil and provolone

In Food Day Tomorrow . . .

A mozzarella cheese filling keeps ground turkey breast burgers moist and tender.