



POTLUCK, HOLIDAY *and* OTHER GOOD EATS



A COMPENDIUM OF (MOSTLY) VOX-TESTED RECIPES

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Asian-style Crab and Shrimp Cakes

Ingredients to blend:

6 ounces crabmeat, drained, picked over for shell/cartilage
6 ounces cocktail/baby shrimp, chopped into small pieces
1/4 cup mayonnaise (approx., enough to moisten)
2-3 tablespoons chopped fresh cilantro
1 tablespoon fresh ginger, peeled & grated
2 teaspoons bottled Thai fish sauce (nam pla) or soy sauce
Zest and juice of 1 small lime (Fran's addition)
1 egg white, lightly beaten (reader suggestion & needed)
1 scallion, finely chopped (reader suggestion)

Then:

1 - 1/2 cup Panko (Japanese style) bread crumbs (reader suggestion)
Canola or other light oil for sauteeing
Lime wedges for garnish

1. Blend all the ingredients in medium bowl.
Add 1/2 cup of the Panko crumbs.
Chill, if you have time (this makes them easier to handle).
2. When you're ready, place remaining 1 cup of Panko crumbs on a plate.
Shape the mixture into cakes about 2-3" in diameter, and coat completely with crumbs. If you have time, make them ahead.
Cover and chill until ready to cook.
3. Heat oil in a skillet or griddle over medium high heat.
Sauté until lightly browned — about 3 minutes per side.

Serve with lime wedges.

Bacon-wrapped Bourbon Figs

12-14 dried Calimyrna figs (or what you can find)

Note: I think these would be even better with fresh figs, cut in half, marinated in bourbon briefly and then browned lightly in butter.

1/4 cup bourbon

2-4 oz Gorgonzola

24 lightly toasted pecan halves

12-14 *almost but not quite* fully-cooked bacon pieces, cut in half crosswise (be sure they stay flexible!)

Nice wooden picks

Do Ahead:

1. Lightly toast the pecans (5-6 minutes in a 350' oven)
2. Poach the figs in bourbon + 1-1/2 cups water, in whatever size small saucepan lets the figs be covered. Cover the pan and cook over lowish heat for anywhere from 15 to 45 minutes - as long as it takes to soften those babies up. Remove and let drain on a paper towel. Pat dry.

Then:

Cut figs in half lengthwise.

Put a piece of cheese and a nut on each one, wrap the bacon around the whole thing and stick a pick in it.

Bake at 350' for 6-8 minutes, or until the bacon is almost or just crisp.



<http://food52.com/recipes/459-savory-plum-tart>

Note: Deb's dates with proscuitto are MUCH better, but she has't sent the recipe in...

Savory Plum Tart

Appetizer or dessert / 9-inch tart pan

TART:

- 1 Tbsp extra-virgin olive oil
- 1/2 yellow onion, thinly sliced
- pinch of salt
- 1 Tbsp unsalted butter
- 2 firm plums, pitted and thinly sliced
- 1 teaspoon sugar
- 1 cooked tart shell (recipe below or use store-bought)
- 1 Tbsp mascarpone cheese
- 1 teaspoon honey
- 1 teaspoon balsamic vinegar
- 1 Tbsp thinly sliced fresh basil



TART SHELL:

- 1 cup flour
- 1/2 teaspoon salt
- 8 Tbsp unsalted butter, chilled and cubed
- 1/4 cup ice water
- 1 egg

Tart Shell:

1. Combine flour & salt in your food processor. Add cubed butter and pulse for about 5 seconds until well-combined. Pour in the ice water and pulse just until the dough forms a ball. *Note: this can also be done by hand; use your finger tips to blend in the butter but be sure to work quickly so it doesn't melt.*
2. Form the dough into a ball wrap in plastic and freeze 1 hour/refrigerate overnight.
3. Preheat the oven to 400°F. Roll out the dough onto a floured work surface into a circle 1/8-inch thick. Invert a 9-inch plate over the dough to measure the size of the tart and cut out a circle. Set the dough onto a silicone baking sheet or a piece of parchment paper on a baking sheet.

Crimp the edges of the dough to make a decorative edge. Don't worry if the tart doesn't look perfect, it's supposed to be rustic.

4. Set a piece of foil over the dough and fill with dried beans. Leave the edges exposed. In a small bowl whisk together the egg and water. Use a pastry brush to lightly coat the edges with egg wash.
5. Bake the tart dough for 8 minutes. Remove the foil with the dried beans and use a fork to dock the bottom of the tart. Return the tart to the oven and bake for 10 minutes or until cooked through and lightly browned. Cool to room temperature.

Filling:

1. Heat the olive oil in a large saute pan over medium heat. Add sliced onions and cook stirring often until soft and caramelized, about 15 to 18 minutes.
2. Remove the onions from the pan. Melt the butter in the pan then add the plums. Cook stirring often until lightly roasted, about 5 minutes. Stir in the sugar and cook 2 minutes longer, then remove from the pan and cool to room temperature.

To assemble the tart begin by spreading the mascarpone cheese in a thin layer over the shell. Top with a layer of caramelized onions then arrange the plum slices in a fan shape. Drizzle the honey and balsamic vinegar over the top and garnish with thinly sliced basil. Serve at room temperature.

<http://food52.com/recipes/459-savory-plum-tart>

Cheryl's Amazing Sundried Tomato Tapenade *by popular demand*

1 cup of sun-dried tomatoes, *if they are not moist, soak in water first until softened, and drain*

3 cloves of garlic

2 tablespoons of pine nuts

3/4 cup olive oil, *the better the quality, the better it will taste, though home-made by friends is hard to get here...*

Process it all until you like the texture, and serve!!

Fig and Walnut Tapenade with Goat Cheese (*Epicurious*)

1 cup chopped stemmed dried Calimyrna figs
1/3 cup water
1/3 cup chopped pitted Kalamata olives or other brine-cured black olives
2 tablespoons extra-virgin olive oil
1 tablespoon balsamic vinegar
1 tablespoon drained capers, chopped
1 - 1/2 teaspoons chopped fresh thyme
(2) 5.5-ounce logs soft fresh goat cheese (such as Montrachet), each cut crosswise into 1/2-inch-thick rounds
1/2 cup chopped toasted walnuts (*toast ahead of time*)
1/4 cup toasted walnut halves
Fresh thyme sprigs (optional)
Assorted breads and/or crackers

Combine chopped figs and 1/3 cup water in heavy medium saucepan.
Cook over medium-high heat until liquid evaporates and figs are soft, about 7 minutes.
Transfer to medium bowl.
Mix in olives, olive oil, balsamic vinegar, capers, and chopped thyme.
Season tapenade to taste with salt and pepper. (*Can be made 3 days ahead. Cover and refrigerate. Bring to room temperature before serving.*)
Arrange overlapping cheese rounds in circle in center of medium platter.
Stir chopped walnuts into tapenade; spoon into center of cheese circle.
Garnish with walnut halves and thyme sprigs, if desired.
Serve with breads and/or crackers.

Hummus (Dave's Fave) *(Sunset Magazine)*

(1) 15 oz can chick peas
1/4 cup tahini ("I think good tahini is key")
3 Tbsp lemon juice
1 large clove garlic, cut in small chunks
1/4 tsp ground cumin
salt and pepper to taste

Drain chick peas, reserving liquid.

Put chick peas into a blender or food processor. Add tahini, lemon juice, garlic and cumin plus about 1/3 cup of the bean liquid and whirl until smooth, adding more bean liquid to get the consistency you like.

Season with salt and pepper.

Kathleen's Roasted Squash Seeds

After I scoop the seeds out of the pumpkin and get rid of the guts, I prepare a salt water solution (2 tbsp salt per quart of water) and boil the pumpkin seeds in a heavy saucepan on the stove in salt water for 20-30 minutes. Then I spread them out on a single layer (as best I can) on a cookie sheet and dry overnight.

The next day, I toss the seeds with salt (taste seeds before adding more salt), melted butter and olive oil (1 tsp each per 1-1/2 cup seeds). Then I bake at 300 °F for 45 minutes (or until crispy). DO NOT OVERBAKE!! Then I toss with 1 tsp of sugar. (I wonder if you can leave out the salt because the seeds are boiled in salt water.)

I did another batch that was "dry-roasted" without the oil and butter and they turned out fine and are certainly healthier.

The last batch was the boys' favorite and is not healthy! I followed the above directions, and after the 45 minute roasting period, I took the seeds out of the oven and tossed 1 cup of seeds with 1 tbsp melted butter, 1 tbsp sugar and 1/8 tsp cinnamon. I increased the temp to 350°F and then roasted an additional 10-15 minutes. DO NOT OVERBAKE!!

I think the boiling in salt water is the secret.

Happy roasting!

Salsa-baked Goat Cheese (*Epicurious*)

1/4 cup pine nuts or coarsely chopped walnuts or pecans (optional)

4 ounces plain goat cheese

3 ounces Neufchâtel cream cheese, softened

1 cup (use more as needed) jarred or home-made salsa (I have a favorite jarred brand with smoky chipotles, or use your own favorite)

A tablespoon or so chopped fresh cilantro, for garnish

1. *Heat the oven to 350 degrees.* Spread out the nuts on a baking sheet and toast them in the oven until lightly browned and very fragrant, 7 or 8 minutes (the pine nuts will brown quicker than either of the others).
Remove and slide them off into a medium-size bowl.
2. Add the cheeses to the bowl and combine thoroughly with the nuts.
Scoop it in the center of a baking dish (I like to use a decorative 9-inch pie pan) and form it into a 5-inch-diameter disk.
Spoon the salsa over and around the cheese.
3. Place the dish in the oven and bake until heated through, 10 to 15 minutes.
Sprinkle on the cilantro and set it out for your guests to enjoy as a dip or a spread.

I often make this without the nuts and it's just as good.

Spicy Oven-roasted Chickpeas

1 (12 ounce) can chickpeas, drained & rinsed (or equal amount dry beans, soaked, rinsed & drained)

2 Tbsp olive oil

salt (optional)

garlic salt (optional)

cayenne pepper, smoked paprika — whatever your tastebuds crave!

Prep:

Preheat oven to 450 °

Blot chickpeas with a paper towel: you want to get them as dry as you can.

In a bowl, toss chickpeas with olive oil & season to taste with salt, garlic salt, cayenne pepper or the herb/spice mix of your choice. Spread in a roaster (something with sides — they hop and pop!) and bake for 30 to 40 minutes, until browned and crunchy.

Watch carefully the last few minutes to avoid burning.

Let them cool before noshing.

Spicy Thai Steamed Mussels (*Epicurious*)

5 pounds mussels (preferably cultivated)

3 limes

(1) 13-1/2-ounce can unsweetened coconut milk

1/3 cup dry white wine

1 - 1/2 tablespoons Thai red curry paste (or more if you like spicy)

1 - 1/2 tablespoons minced garlic

1 tablespoon Asian fish sauce

1 tablespoon sugar (I use brown sugar)

garnish:

2 cups fresh cilantro sprigs

Accompaniment: lime wedges

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Scrub mussels well and remove beards.

Squeeze enough juice from limes to measure 1/3 cup.

In an 8-quart kettle boil lime juice, coconut milk, wine, curry paste, garlic, fish sauce, and sugar over high heat, stirring, 2 minutes.

Add mussels, tossing to combine.

Cook mussels, covered, stirring occasionally, until opened, about 5 to 8 minutes. (Discard any unopened mussels.)

Chop cilantro and toss with mussels.

Serve mussels with lime wedges.

Serve with Basmati or Jasmine rice for heartier “dinner” fare.

Syrian Roasted Red Pepper & Walnut Spread “Muhammara” (*Bon Appétit*, November 2008)

*A Syrian roasted-pepper and walnut spread, muhammara is a great alternative to hummus.
Makes about 2 cups*

(1) 12-ounce jar roasted red bell peppers in olive oil with garlic, drained
1 cup walnuts
1/3 cup Panko crumbs
2 tablespoons extra-virgin olive oil
2 teaspoons pomegranate molasses or fresh lemon juice
1 teaspoon ground cumin
1/4 teaspoon cayenne pepper
Pita chips

Blend all ingredients except pita chips in processor until coarse puree forms.
Season with salt.

Transfer to bowl; serve with chips.

Fran Notes: I used a small jar of plain roasted red peppers (~8 oz) and added a small clove of garlic. Used a little less walnuts and panko to balance the red pepper qty. Used lemon juice, 1 Tbs olive oil & less cayenne.

Almost No-Knead Artisan Bread *(Cook's Illustrated, tweaked)*

Before you start, read the recipe and make sure you have the following items:

1. A heavy 6-8 quart Dutch Oven (cast iron) with a lid —it has to stand up to 500° heat. Lodge is a good low-end option, and then there's Le Creuset...
2. Parchment paper. It won't flame out in a 500° oven.
3. A light beer. Dark beer will not do.
4. A couple of big bowls for the rising bread
5. A digital thermometer is helpful
6. A curved dough scraper (like an artist's palette) is also very useful



3 cups unbleached all-purpose flour (15 ounces if you go by weight)

I use King Arthur & recommend it: 2 cups unbleached white + 1 cup bread flour plus additional for dusting the top. When you measure the flour, be sure you aerate it a bit —do NOT pack it down! (see Deb's instructions for Butternut Scones for technique)

1/4 teaspoon instant or rapid-rise yeast (bread machine type)

1 - 1/2 teaspoons table salt

3/4 cup plus 2 tablespoons water (7 ounces), at room temperature

1/4 cup plus 2 tablespoons mild-flavored lager (3 ounces) Sam Adams Summer Ale is good.

1 tablespoon white vinegar

Whisk flour, yeast, and salt in large bowl & set aside.

In a large measuring cup mix water, beer & vinegar. Liquids can be room temp.

Pour liquid into the flour, and *using a rubber spatula*, mix well, scraping up dry flour from bottom of bowl until a shaggy ball forms. It can take a few minutes for the flour to absorb the water — have patience. If the dough is really dry you can wet your hands and flick in a bit more water. If it's kind of wet, that's OK. This recipe is very forgiving, but soupy isn't great.

First rise: Cover bowl with plastic wrap or a lid and let sit at room temperature for 8 to 18 hours. I've let it go longer when the house is cold, shorter in hot weather. Don't rush it — a long, slow rise develops flavor. It should about double in bulk and may start to develop some bubbles.

Second rise: Tear off about 18-inches of parchment paper, roll it up & cut the roll in half. You're going to criss-cross them inside another bowl/dutch oven - something about the size of the one you'll bake the bread in. Fold down the part that sticks up over the top of the container, oil your hands and rub them over the parchment paper.

If you forget it won't be bad, but it's good to do.

(Almost No-Knead Artisan Bread)

Now run a bead of oil around perimeter of the dough, oil your hands and scrape or lift the dough out of the bowl. You want to moosh it around in your hands (kind of back & forth), shaping it by pulling the outer edges down and under, which creates what is called a “cloak”. It’s not really kneading & you’ll get the hang of it. You want to create a round of dough that’s more flat than spherical.

Plop this into your parchment-lined container, cover with a lid or more plastic wrap and leave it for about 2 hours. If the room is cold, it can go a bit longer.

At this point I set a timer for 90 minutes.

- *When it goes off:* adjust your oven rack to the lowest position, place your Dutch oven (with lid) on the rack, and turn the oven to 500°.

When the oven reaches 500°: Lightly flour the top of dough (use a fine sieve/sifter) and, using razor blade or sharp knife, make one 6-inch-long, 1/2-inch-deep slit along top of dough (*I do a tic-tac-toe pattern*).

- *Carefully* take the VERY HOT pot from oven & remove lid.
- *Reduce oven temperature to 425°.* Pick up dough in its parchment ‘sling’ and lower into pot (let any excess parchment hang over pot edge). Cover pot and place in oven — bake covered for 30 minutes.

Remove lid and continue to bake until loaf is golden and an instant-read thermometer inserted into center registers 210 degrees (12-20 minutes longer). *Note: Adjust the time accordingly in line with your oven’s “personality” and the quality of your dutch oven.*

Carefully lift bread from pot; transfer to wire rack and cool to room temperature before cutting.

This bread keeps for at least a week and makes great croutons/crums etc. if it gets a little too dry to eat.

Note: This may look long and complicated. It’s not! Once you get used to making this bread you can put it together in about 10 minutes — it becomes mindlessly easy. Really!!! And it’s always different. Have fun: try different beers, wetter/drier dough. It’s almost foolproof.

Butternut Sage Scones *Serves 8*

2 cups (about 9 oz./255 grams) all-purpose unbleached flour
(I use King Arthur)
6 tablespoons granulated sugar, plus more for sprinkling on top of scones
1 tablespoon baking powder
1/2 teaspoon kosher salt
1/2 teaspoon ground cinnamon
1/2 teaspoon fresh ground nutmeg
Scant 1/4 teaspoon ground cloves
Scant 1/4 teaspoon ground ginger
2 teaspoons finely chopped fresh sage (optional)
6 tablespoons cold unsalted butter, cut into small cubes
1/2 cup butternut squash puree (see below for directions)
1/3 cup heavy cream, plus more for brushing on top of scones
1 large egg
8 small sage leaves
Cinnamon drizzle, optional



1. When measuring flour, fluff with a whisk, scoop it up with a spoon, sprinkle it into the measuring cup, and sweep off the top with the flat edge of a knife or spatula.
OR, weigh the flour, and bypass all that extra work.
2. BUTTERNUT SQUASH: Pierce a medium butternut squash all over with a fork or tip of a knife. Place on microwave-safe dish and cook on high for about 1/2 hour, turning every ten minutes or so, until soft and mushy. Cut squash down the middle. If it's still hard in the middle, nuke it a little more. Remove seeds and pulp. Scoop out the soft squash, mash it a bit, and place in a mesh strainer over a bowl. Let drain for a couple hours, or overnight. Depending on the size of your butternut, you'll probably have extra squash, as this recipe only uses 1/2 cup. Make soup with the rest. Or double the scone recipe. And make a little less soup.
3. CINNAMON DRIZZLE: mix 1 cup confectioner's sugar with 1/2 teaspoon cinnamon. Add 2 tablespoons warm water. Stir until smooth. I always do this by sight, so if too loose, add more sugar. If too thick, add more water. If not cinnamon-y enough, add more cinnamon. It should be thick like corn syrup. Set aside.

(Butternut Squash Scones)

4. SCONES: In the bowl of a food processor fitted with the chopping blade, place the dry ingredients and the chopped sage, and pulse to combine.
5. Add the butter, and pulse about 10 or so times. You want to retain some small pieces of butter. Don't blitz the heck out of it. Transfer the flour mixture to a large mixing bowl. If you've got some really large butter lumps, just squish them with the back of a fork.
6. In a large measuring cup, place the squash, egg and heavy cream. Mix well. Pour into flour mixture. With a dinner fork, fold the wet into the dry as you gradually turn the bowl. It's a folding motion you're shooting for, not a stirring motion. When the dough begins to gather, use a plastic bowl scraper to gently knead the dough into a ball shape.
7. Transfer the dough ball to a floured board. Gently pat into a 6" circle. With a pastry scraper or large chef's knife, cut into 8 triangles. I use a pie marker to score the top of the dough circle and use the lines as a guide.
8. OPTIONAL BUT RECOMMENDED: Place the scones on a wax paper-lined sheet pan and freeze until solid. Once they are frozen, you can store them in a plastic freezer bag for several weeks.
9. Preheat oven to 425 degrees F. Place frozen scones on a parchment-lined sheet pan, about 1 inch apart. Brush with cream. Take the whole sage leaves, brush front and back with cream and place on tops of scones. Sprinkle tops of scones with sugar.
10. Bake for about 20 - 25 minutes, turning pan halfway through. They are done when a wooden skewer comes out clean. When cool, drizzle with cinnamon glaze.
11. Slather with clotted cream and fig jam, if you feel like gilding the lily. But if not, these are pretty darn good with just plain ol' butter, too. These are great the next day, warmed in the microwave for 15 - 20 seconds. They freeze really well, too, and can be reheated in a 350 degree F oven until warm. Enjoy!

BAKING TIPS: Last but not least, I highly recommend you get an oven thermometer, if you don't have one already. The success of quick breads like this depend upon a really cranking hot oven, and if your oven fluctuates, like mine does, then you can adjust your oven temp accordingly. Mine always runs cooler, so I crank it up until the thermometer reads the temp I want. Also, if you are baking less than a full batch, double up on your baking sheets, which helps prevent scorched bottoms.

Classic Dinner Rolls

(Fleischmann's Bake-it-easy Yeast Book) Makes 2 dozen

5-5-1/2 cups all-purpose flour (I use King Arthur)

1/4 cup sugar

2 tsp salt

1 package active dry yeast

3/4 cup milk

3/4 cup water

1/4 cup (1/2 stick) butter



In a large bowl, mix 1-1/2 cups flour, sugar, salt and undissolved package of yeast.

Combine milk, water and butter in a saucepan on low heat until the liquid is quite warm (120°-130° F). Butter does not need to melt.

Add slowly to dry ingredients and beat 2 minutes on medium speed, scraping bowl occasionally.

Add 1 cup flour and beat at high speed 2 more minutes, scraping bowl occasionally. Stir in enough flour to make a soft dough, then turn out onto a lightly floured board.

Knead until smooth and elastic (about 8-10 minutes). Place in greased bowl, turning to grease top. Cover and let rise in a warm place, free from drafts, until doubled in bulk. About an hour.

Second Rise: Punch dough down; turn out onto lightly floured board.

Divide dough into 3 equal pieces.

Grease 3 cake pans. Divide each piece of dough into 8 equal balls, and place them in the greased pans. Cover and let rise in a warm place, free from drafts, until almost doubled in bulk. About 45 minutes.

Bake at 275° for 20-25 minutes or until rolls just start to change color. Cool in pans 20 minutes, then remove and cool on wire racks until room temp. Wrap well and refrigerate for up to a week.

To reheat: Preheat oven to 400°. Place dinner rolls on ungreased baking sheet and bake 10-12 minutes or until golden brown. If desired, brush with melted butter. Serve hot.

Multigrain Boule (Almost-No-Knead Style)

Before you start, read the recipe through and make sure you have the following ready:

1. A heavy 6-8 quart Dutch Oven (cast iron) with a lid —it has to stand up to 500° heat.
Lodge is a good low-end option, and then there's Le Creuset...as long as it's cast-iron you're good.
2. Parchment paper. It won't flame out in a 500° oven
3. A light beer. Dark beer will not do.
4. A couple of big bowls for the rising bread
5. A digital thermometer is helpful
6. A curved dough scraper (like an artist's palette) is also very useful

1-1/2 cups whole-wheat flour

3 cups unbleached bread flour (*I only use King Arthur flour*)

1/3 cup old-fashioned rolled oats (*not 'quick'*)

2 tablespoons toasted wheat germ

2 tablespoons roasted pepitas, or sunflower seeds (chopped coarsely)

1-1/2 tablespoons golden flaxseeds, ground

2-1/4 teaspoons table salt

1-1/4 teaspoons instant/quick-rising/bread-machine yeast

2-1/2 cups room temp liquid: 1/2 cup beer (don't use a dark beer for this)
plus 1 Tbsp white vinegar + add water to make the rest.

5 generous tablespoons clover honey (more to taste)

Good do-ahead: Mix the oats/wheat germ/chopped seeds/flax and set aside.

In a large bowl: Thoroughly mix the flours, oats, wheat germ, sunflower seeds, ground flaxseeds, salt and yeast.

Whisk the 2-1/2 cups of liquid and honey in a medium bowl.

Using a rubber spatula, vigorously stir the liquid into the dry ingredients, scraping down the sides and mixing just until the dough is thoroughly blended. The dough should be moist and somewhat sticky, but fairly stiff. (The seeds will absorb moisture, stiffening the dough as it stands.)

If the mixture is too dry, stir in just enough additional water to facilitate mixing, but don't overmoisten (add about a teaspoon at a time). If it's really wet you can add a bit of flour, but not more than a tablespoon!

Use your dough scraper to work the dough and clean off the sides of the bowl. I kind of chop down into the dough with my scraper to incorporate the ingredients & water. Cover the bowl with plastic wrap or a lid & go away.

(Multi-Grain Boule)

First rise: Leave for from 12-18, even 24 hours... seriously. In the summer it takes less time, more in the winter. Don't try to rush it or warm it up if the room is cool. It should roughly double in bulk & maybe get a bit bubbly. Or not, if it's cold in your kitchen.

Second rise: Tear off about 18-inches of parchment paper, roll it up & cut the roll in half. You're going to criss-cross the strips inside another bowl/dutch oven - something about the size of the one you'll bake the bread in. Fold down the part that sticks up over the top of the container, oil your hands and rub them over the parchment paper. If you forget it's OK, but it's good to do.

Oil your hands well and transfer dough to lightly floured work surface and knead 10 to 15 times. Or oil your hands and just moosh the dough around in its rising bowl a bit. That's what I do because I'm too lazy to clean another thing if I don't have to! Add a tiny bit of flour the dough is really sticky, and keep oiling your hands - the goal is to work the dough without getting it stuck to your hands. It usually sticks to mine.

Shape dough into rough ball by turning in in your hands, and pulling the edges down to the bottom so that the top is smooth & rounded. Then plop it into the parchment-lined bowl. Cover loosely with plastic wrap or a lid and let rise at room temperature until dough has more or less doubled in size — about 2 hours.

At this point I set a timer for 90 minutes. When it goes off: adjust your oven rack to the lowest position, place your Dutch oven (with lid) on the rack, and turn the oven to 450°.

When the oven is ready, lightly flour the top of dough (use a fine sieve/sifter) and, using razor blade or sharp knife, make one 6-inch-long, 1/2-inch-deep slit along top of dough (*I use a tic-tac-toe design but have some fun here!*)

Carefully take the VERY HOT pot from oven & remove lid. Reduce oven temperature to 400-420°. Pick up dough in its parchment 'sling' and lower into pot (let any excess parchment hang over pot edge).

- Cover pot and place in oven — *bake covered for 30-35 minutes.*
- Remove lid & continue to bake until loaf is deep brown and your instant-read thermometer inserted into center registers 210 degrees (*20 or so minutes longer*).

Carefully remove bread from pot; transfer to wire rack and cool to room temperature, about 2 hours. This bread keeps remarkably well. It may be a bit 'wet' the first day, but it just improves with age!

NOTE: *try the other bread first. This one isn't hard, but it will be easier once you've got the hang of this way of making bread. I've got a shorter version of both breads for anyone who wants.*

Apple, Pomegranate, Gorgonzola & Pine Nut Salad *(The Italian Dish — a blog I highly recommend)*

salad:

1 fresh pomegranate
1 granny smith apple
1/4 cup pine nuts
2 ounces gorgonzola cheese
salad greens *(I think some arugula in here would be tasty)*

dressing:

2 tablespoons red apple vinegar (or any other flavored vinegar you like)
1 tablespoon extra virgin olive oil (I like to use garlic flavored oil sometimes)
salt and pepper to taste



Slice the granny smith apple into matchsticks.

Place the pine nuts in a little fry pan and toast them over medium heat for just a few minutes, until they turn slightly golden. Alternatively, you can place them on a foil lined baking pan and toast them in the oven at 400 degrees F for about 6-7 minutes, until they are slightly golden.

Crumble the gorgonzola cheese into small pieces.

Place your salad greens in a large bowl and toss with the seeds, pine nuts, cheese and apples, *reserving a few of all the add-ins.*

Whisk the vinegar, olive oil and salt and pepper in a small bowl. Adjust the seasoning to your liking.

Drizzle a little of the dressing onto the greens and toss gently. Drizzle just enough dressing onto the salad to lightly coat the leaves — not too much. Add additional salt and pepper if you like and scatter the reserved toppings over the salad.

Bulgar/Chickpea Salad with Carrot Pistachio Dressing

(Meatless: More Than 200 of the Very Best Vegetarian Recipes)

Serves 4

1/2 cup cracked bulgur wheat

3/4 cup boiling water

salt/pepper

1 - 1/2 cups cooked chickpeas, drained & rinsed (or you can use 1 can, drained & rinsed)

1 scallion, trimmed and thinly sliced (I added an extra scallion)

1/4 cup dried fruit (golden raisins, currents, apricots) I used dried cranberries, soaked them in hot water to soften 'em up and then drained them. Up to you.

1/2 cup fresh mint leaves, torn up (maybe less?)

and

2 carrots, peeled and chopped (1 cup)

1 clove garlic, minced (more, if you like more)

1/4 cup shelled pistachios, toasted (I didn't bother)

1/4 cup xv olive oil

1 lemon wedge

Place bulgur in a large heatproof bowl, add boiling water, season with salt and pepper and cover until water is absorbed and bulgur is tender (about 30 minutes).

Fluff with a fork.

Add chickpeas, scallion, dried fruit and mint.

Make pesto: pulse carrots, garlic & pistachios in a food processor until coarsely chopped. Drizzle in olive oil and process until combined. Season with salt/pepper.

Stir pesto into bulgur mix, squeeze lemon juice into the mix, adjust the salt & pepper as needed and serve.

—

I made the following changes/additions (made it VoX size):

a handful of pomegranate seeds

1/3 cup Trader Joe multicolor quinoa (cook according to directions)

1/4 cup xv olive oil

1/2 lemon, juiced (estimated)

Forgot about the pesto —mixed everything together (except the olive oil and lemon juice) and added salt & pepper to taste.

Whisk olive oil with lemon juice, salt & pepper and toss into the mix.

Let it sit for at least 2 hours and then give it a taste. Add whatever you think it needs!

Carrot-Cumin Slaw (*Everyday Food*)

slaw:

1/4 head green cabbage, shredded (a generous 3 cups)
I sometimes add a bit of red cabbage — looks nice in the mix
3 carrots, grated (1-3/4 cups)
1 jalapeño, seeded and minced
3 Tbsp minced cilantro

dressing:

1/4 cup canola oil (I use olive oil)
2 Tbsp lime juice
1/2 tsp ground cumin
1/4 tsp coarse salt + 1/8 tsp ground pepper (or to taste)

garnish:

1/2 cup chopped toasted walnuts
a few fresh parsley or cilantro leaves

—————

Toss the slaw in a bowl, mix up the dressing and mix well

Let sit up to 4-5 hours, covered & refrigerated. This slaw is best fresh, as the oil soaks into the cabbage if left overnight.

Cucumber Salad with Spicy Soy Dressing (*Cook's Illustrated "Perfect Vegetables"*)

If you had this at Deb Newhall's rehearsal potluck, that amount was doubled. Just sayin.

This serves 4-6.

3 medium cucumbers (1-1/2 lbs) peeled, halved, seeded, & sliced

1 T salt

1 T soy sauce

3 T rice vinegar

1 tsp chili paste

1 medium clove garlic, minced or pressed thru garlic press

1 T sugar

3 T toasted sesame oil

1 T sesame seeds, toasted

Toss the sliced cucumbers with the salt in a strainer or colander set over a bowl & drain for 1-3 hours.

Transfer cucumbers to a medium bowl and set aside.

Whisk the soy sauce, vinegar, chili paste, garlic, sugar, oil, and sesame seeds together in a medium bowl. Add the cucumbers & toss to coat.

Serve chilled or at room temperature.

Dave's Black Beans & Rice (*Moosewood Restaurant Cooks at Home*)

Dave allowed as how he didn't use the fresh herbs, it being out of season, and omitted the walnuts. It was still delicious.

2 cups drained cooked black beans (16 oz. can)
3 cups cooked brown rice
2 celery stalks, finely chopped
1/4 cup sliced Spanish olives

dressing:

1/4 cup sliced Spanish olives
1 tsp ground coriander
2 tsp ground cumin
1/2 cup chopped scallions
1-2 Tbsp chopped fresh cilantro
1/2 cup orange juice
1-1/2 Tbsp cider vinegar
3 Tbsp olive oil
2 tsp freshly grated orange peel
2 Tbsp chopped fresh parsely
1/2 tsp cinnamon
salt and pepper to taste

garnish:

1/2 cup chopped toasted walnuts
a few fresh cilantro or parsley leaves

Combine the beans, rice, celery and olives in a large bowl and toss.
Make the dressing, pour over the rice and beans mix and stir well.
Garnish, if you feel like it!

French Bistro Lentils (*Paris Bistro Cooking*)

lentils:

8 oz (about 1 -1/4 cups) small green French Lentils
1 medium onion, stuck with a clove
1-2 carrots, diced
Bouquet Garni: 1 bay leaf, 1 sprig each parsley & thyme
1 tsp salt

dressing:

5 Tbsp olive oil
3 tbsp good red wine vinegar (I like Regina)
salt & pepper
4 medium shallots, minced (1/4 cup)
1 bunch chopped parsley to garnish (optional)

Rinse lentils in cold water and drain.

Place them in a large pot with the onion, carrot, bouquet garni, and salt, and cover with water (3/4 inch or so)

Bring to a boil, then lower heat and simmer slowly for 35-40 minutes.
(Add water if needed)

When the lentils are soft but not mushy, drain them, discarding the onion and bouquet garni & cool slightly.

Toss with vinaigrette and let it all sit so that the dressing can be absorbed by the lentils.

This is good on its own or served with pan-browned Kielbasa slices (or the veggie burger of your choice), some Dijon mustard & a good beer.

Kale Salad with Pecorino and Walnuts

(Smitten Kitchen)

Please consider this a tale of two recipes, one that's bare bones (add the raisins, walnuts and crumbs without the extra prep) and one if you'd like to get a little more depth from each. Both work, but the slightly longer prep (toasting the nuts, the crumbs in olive oil, plumping the raisins, etc.) really makes the salad sing and will not be regretted. You can choose your own adventure, too, doing more for some ingredients and less for others.



1/2 cup (105 grams or 3 3/4 ounces) walnut halves or pieces
1/4 cup (45 grams or 1 1/2 ounces) golden raisins
1 tablespoon white wine vinegar
1 tablespoon water
1/4 cup panko (15 grams or 1/2 ounce) or slightly coarse homemade breadcrumbs
(from a thin slice of hearty bread)
1 tiny clove garlic, minced or pressed
Coarse or kosher salt
3 tablespoons olive oil
1 bunch (about 14 ounces or 400 grams) tuscan kale (also known as black or lacinato
kale;
 this is the thinner, flatter leaf variety), washed and patted dry
2 ounces (55 grams) pecorino cheese, grated or ground in a food processor, which
makes it
 delightfully rubbly (1/2 cup total)
Juice of half a lemon
Freshly ground black pepper or red pepper flakes, to taste

Prepare walnuts: Heat oven to 350. Toast walnuts on a baking sheet for 10 minutes, tossing once. Let cool and coarsely chop.

Prepare raisins: In a small saucepan over low heat, simmer white wine vinegar, water and raisins for 5 minutes, until plump and soft. Set aside in liquid.

Prepare crumbs: Toast bread crumbs, garlic and 2 teaspoons of the olive oil in a skillet together with a pinch of salt until golden. Set aside.

(Kale Salad with Pecorino and Walnuts)

Prepare kale: Trim heavy stems off kale and remove ribs. I always find removing the ribs annoying with a knife, because the leaves want to roll in on the knife and make it hard to get a clean cut. Instead, I've taken to tearing the ribs off with my fingers, which is much easier for me. Stack sections of leaves and roll them into a tube, then cut them into very thin ribbons crosswise.

Assemble salad: Put kale in a large bowl. Add pecorino, walnuts and raisins (leaving any leftover vinegar mixture in dish), remaining 2 tablespoons olive oil and lemon juice and toss until all the kale ribbons are coated.

Taste and adjust seasonings with salt, pepper and some of the reserved vinegar mixture from the raisins, if needed.

Let sit for 10 minutes before serving, if you can, as it helps the ingredients come together. Just before serving, toss with breadcrumbs and, if needed, a final 1 teaspoon drizzle of olive oil.

smittenkitchen.com/blog/2013/08/kale-salad-with-pecorino-and-walnuts/

Kate Staples' Baby Kale, Apple & Avocado Salad

This one got raves from the potluck crowd!

salad:

5 oz. mixed baby kale leaves, chopped — Earthbound Farm Baby Kale Mix or chopped Red Russian Kale. Use baby so it's not tough.

1 large apple (Honeycrisp?)

1/4 cup dry-roasted sunflower seeds

1 avocado, cubed

dressing:

1 tsp. white balsamic vinegar (or other mild white vinegar)

2 tsp. fresh-squeezed lemon juice

2 tsp. Dijon mustard (country or other "hot" type)

2 tsp. honey (or agave nectar, sugar)

2 T + 1 tsp. extra virgin olive oil (NOTE: omit if adding avocado)

Mix all the dressing ingredients, whisking in olive oil at the end, if you're using it.

Core apple, cut into slices, then chunks.

Toss apple pieces with about half the dressing to coat and set aside.

Put kale mix into a large bowl and toss with the remaining dressing.

Add apples and any dressing left in their bowl, avocado pieces, and sunflower seeds.

Toss gently and serve.

Kate Staples' Edamame Voxtravaganza Salad

Another winner!

Black beans
edamame
corn (fresh off the cob is best)
cherry tomatoes (halved)
chopped onion
chopped garlic
chopped cilantro
ground pepper.

Play with quantities according to your taste.

dressing:

canola oil and red wine vinegar

Chop, mix, eyeball & adjust.

Toss gently with oil and vinegar, and serve.

Quinoa, Black Bean & Avocado Salad with Cumin Dressing

1 cup dry quinoa, rinsed
1 tbsp olive oil or coconut oil
1 3/4 cup water
1 can black beans, drained and rinsed
1 avocado, chopped into chunks
handful cherry tomatoes, quartered
1/2 red onion, diced
1 small clove garlic, minced
1 red bell pepper, chopped into chunks
small handful cilantro, diced
1 limes, juiced
1/2 tsp cumin
1/2 tbsp olive oil
salt, to taste



1. Warm the olive/coconut oil in a medium saucepan over medium heat. Once it's hot add the rinsed quinoa and toast for about 2-3 minutes until it starts smelling nutty and lovely. Add water, stir once, cover, and simmer with a lid on for 20 minutes.
2. While the quinoa is cooking, prepare all other ingredients. Prepare the dressing by combining the lime juice, oil, cumin, and salt. Whisk it aggressively. Adjust seasoning as necessary.
3. When the quinoa has finished cooking, remove it from heat and fluff with a fork. Add black beans and toss to warm them through.
4. Let the quinoa cool for about five minutes and then add all the remaining ingredients, including the dressing, and mix. Adjust seasoning if necessary. Serve with tortilla chips and a refreshing, cold beer.

Quinoa Salad with Apples, Walnuts, Dried Cranberries, and Gouda

(adapted from *Fine Cooking*) serves 6-10

- 1 -1/2 cups red quinoa (or what you've got)
- 3 cups chicken broth
- 2 tablespoons extra virgin olive oil
- 1/2 large red onion, minced
- 4 oz. arugula, trimmed and thinly sliced (about 3 cups)
- 4 oz. aged Gouda (*I used Asiago & love it*), finely diced (about 1 cup)
- 1 large, crisp apple, such as Fuji or Pink Lady, cut into 1/2-inch slices and thence into a size you'd like to eat
- 1 cup walnuts, coarsely chopped
- 1 cup finely sliced fennel (*if you don't have fennel, you can sub celery — not the same taste but it adds the right texture*)
- 1 cup dried cranberries (*if they're super dry you can soak them in warm water and drain well*)
- 3 tablespoons Sherry vinegar (*I added Raspberry Balsamic — any sweet balsamic is nice here — keep tasting until you're happy, then let it sit a while*)
- Freshly ground black pepper
- 1/2 teaspoon sea salt



In a bowl, rinse the quinoa with water, rubbing it between your fingers for about 10 seconds. (It is necessary to rinse quinoa well before cooking because the seeds are coated with saponins, naturally-occurring plant chemicals that can taste bitter.) Drain and transfer it to a 3-quart pot. Add chicken broth and bring to a boil over medium-high heat. Reduce the heat to medium low and simmer, covered, until the quinoa is tender but still delicately crunchy, about 15-20 minutes.

Drain the quinoa and return it to the pot. Cover and let the quinoa rest for 5 minutes; then fluff it with a fork. Let cool to room temperature.

While the quinoa cooks: soak red onion in small bowl of water for approximately 30 minutes. Soaking the red onion will reduce its astringency.

When quinoa has cooled, in a large bowl, mix the quinoa, onions, arugula, cheese, apple, walnuts, fennel, and cranberries.

In a small bowl: whisk the olive oil with the sherry vinegar, 1/2 tsp. sea salt, and a few grinds of pepper. Add the dressing to the salad and gently mix it in. Let rest a moment; then season to taste with salt and pepper. Add more olive oil if the salad seems dry (it probably will).

Raw Beet Salad *(Mark Bittman, NYT)*

Beets may not be as approachable as apples, but my suspicion is that even beet-haters will like them raw in this salad. Uncooked beets are less sweet and earthy than they are when boiled or roasted. If you just can't resist cooking them, once they're shredded, they can be quickly sautéed in butter or oil. (MB)



Yield: 4 servings Time: 10 minutes

1 pound beets

1 large shallot

Salt and freshly ground black pepper

2 teaspoons Dijon mustard, or to taste

1 tablespoon extra virgin olive oil

2 tablespoons sherry vinegar or other good strong vinegar

Minced parsley, dill, chervil, rosemary or tarragon

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1. Peel the beets and the shallot. Combine them in the bowl of a food processor fitted with the metal blade, and pulse carefully until the beets are shredded; do not puree. (Or grate the beets by hand and mince the shallots; combine.) Scrape into a bowl.
 2. Toss with the salt, pepper, mustard, oil and vinegar. Taste, and adjust seasoning. Toss in the herbs, and serve.

Roasted Corn & Edamame Salad (*Epicurious*)

2 ears fresh corn, unhusked (or 1-1/4 cups cooked corn kernels)

1/2 cup shelled pre-steamed edamame (or defrost if frozen)

1/4 cup diced red onion

1/4 cup small-diced red bell pepper

1 tablespoon finely chopped fresh cilantro

1 tablespoon light mayonnaise

1 tablespoon lemon juice

1-1/2 teaspoons finely chopped or grated ginger

1/8 teaspoon salt

1/8 teaspoon freshly ground black pepper

Soak fresh corn in cold water about 30 minutes.

Heat grill on high, if using fresh corn. Grill corn in husk, 10 to 15 minutes, turning once. Let cool. Remove husks.

Cut corn from cob into a bowl; combine with remaining ingredients.

Cover and chill in refrigerator until ready to serve.

Southwestern Hominy & Black Bean Salad (*Epicurious*)

Good as dip or filling for tortillas, too

- 1 15-ounce can black beans, rinsed, drained well
 - 1 15-ounce can golden hominy, rinsed, drained well (Can use white hominy instead)
 - 1 avocado, peeled, pitted, diced
 - 1 cup diced yellow bell pepper
 - 1/2 cup chopped red onion
 - 1/4 cup chopped fresh cilantro
 - 1- 1/2 tablespoons minced seeded jalapeno chili
 - 1/2 cup (or more) salsa verde
 - Juice of one lime or more to taste
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Combine ingredients in large bowl.

Add 1/2 cup salsa and toss to coat.

Add more salsa if salad is dry. Season salad with salt and pepper.

Spicy-Sweet Black Beans with Roasted Butternut Squash

Serves 6-8

- 2 1/4 lbs. of peeled cut-up butternut squash
- A little olive oil to rub on the chunks for roasting.
- A little real maple syrup to rub on the chunks for roasting.
- A little coarse salt & pepper for roasting
- 2 cans (15 oz.) of drained & rinsed black beans
- 2 red peppers, cored, seeded, and diced.
- 2 jalapeno peppers, cored, seeded, and diced.
- 4 TBS. chopped fresh marjoram leaves (*or some dried, or omit if you don't have it.*)
- 4 TBS. chopped fresh flat (Italian) parsley
- Optional:* 3 ounces of goat cheese crumbled

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1. Preheat oven to 400 degrees.
 2. Using a large baking pan lined with foil scatter the squash cubes in one layer. Drizzle with just a little olive oil and maple syrup and rub it evenly on the cubes. Sprinkle with a little salt & pepper. Roast for about 30 minutes, or until soft & browned on the edges. *Watch carefully, especially if you have the convection roast option.*
 3. Cut the cooked, cooled cubes into smaller pieces, and scrape into a large mixing bowl. Add the black beans, the red peppers, the jalapeno peppers, the marjoram, the parsley and mix well. Make vinaigrette (see the next page).
 4. Add as much of the dressing as you like. Add extra salt or pepper if you think it needs it.
 5. Transfer to a serving platter. Add the optional goat cheese, or not, or serve it on the side for people who might want some.
 6. Enjoy the leftovers.

(Spicy Black Beans & Butternut Squash)

Sweet and Spicy Vinaigrette *(makes 1 cup)*

1/3 cup apple cider vinegar

2 TBS. honey

1 large (or 2 small) lemons, grated for zest, and juiced. (1/3 cup juice)

1 tsp. crushed red pepper flakes

Kosher or sea salt, and black pepper to taste

1/4 cup extra-virgin olive oil

Stir the vinegar, honey, lemon zest and juice, red pepper flakes, salt, and pepper together in a medium bowl.

Add the olive oil, whisking constantly until everything is incorporated.
Use immediately or refrigerate in an airtight container for up to a week.

White Bean Salad with Cheddar, Bacon & Walnuts *(EatingWell)*

Serves 10

- 2 whole heads garlic, roasted
- 1 teaspoon extra-virgin olive oil + 1/3 cup, divided
- 2 tablespoons plus 1 teaspoon cider vinegar
- 2 teaspoons Dijon mustard
- 3/4 teaspoon chopped fresh thyme or 1/4 teaspoon dried
- 3/4 teaspoon salt
- 1/2 teaspoon ground pepper
- (3) 15-ounce cans navy or great northern beans (see Tip), rinsed
- 4 slices bacon, cooked and crumbled
- 1 medium orange bell pepper, finely diced
- 1/2 cup chopped celery
- 1/2 cup chopped toasted walnuts
- 1/2 cup chopped fresh parsley
- 1/2 cup shredded sharp Cheddar cheese



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1. Preheat oven to 350°F.
 2. Remove excess papery skin from garlic heads without separating the cloves. Slice the tips off, exposing the cloves. Place the heads on a piece of foil, drizzle with 1 teaspoon oil and wrap into a package. Roast until the garlic is very soft and starting to brown, 55 to 65 minutes. Carefully unwrap and let cool for 10 minutes.
 3. Squeeze the garlic cloves into a food processor or blender. Add the remaining 1/3 cup oil, vinegar, mustard, thyme, salt and pepper. Puree until smooth.
 4. Combine beans, bacon, bell pepper, celery, walnuts and parsley in a large bowl. Add the dressing and toss to coat. Add cheese and gently stir to combine. Serve at room temperature or cold.

Amanda Cohen's Secret-Weapon Stir-Fry Sauce

(*NYT Cooking*) Time: 30 minutes Yield: 1 cup (about 1 ice cube tray)

On her nights off, Amanda Cohen, the chef at Dirt Candy in Manhattan, uses up the white takeout containers full of rice that accumulate in her fridge by making vegetable fried rice (see the recipe here). To ward off blandness, she stocks her freezer in advance with flavor bombs: small, dark green ice blocks of garlic, ginger, cilantro, parsley and other ingredients, frozen in ice cube trays. When the rice and vegetables are hot in the pan and ready for a boost, you simply melt a flavor cube or two in the mix and let the rice take on a tasty coat of green.



2/3 cup cilantro
2/3 cup parsley
2/3 cup Thai basil
4 cups spinach
2 cloves garlic, peeled
2 tablespoons peeled and chopped fresh ginger

Tear the stems off the herbs & spinach. (No need to be exact, just rip off most of them.)

Blanch the cilantro, parsley, Thai basil and spinach in a pot of boiling water for about 30 seconds.

As soon as they turn bright green, take them out and drop them into a bowl of ice water.

Take the greens out of the ice bath and shake off excess water (but leave the greens wet). Put them into a blender or small food processor with the garlic and ginger.

Blend until you have a smooth, dark green purée. If it's too thick, add a little water to keep it moving, about 1 tablespoon at a time.

Pour purée into an ice cube tray and pop it into the freezer. To use in fried rice, add a few cubes to the pan once the vegetables and any other protein are cooked and the rice is translucent; keep stirring as the cubes melt and coat the rice. Season and serve.

http://cooking.nytimes.com/recipes/1017249-amanda-cohens-secret-weapon-stir-fry-sauce?em_pos=large&emc=edit_ck_20150301&nl=cooking&nlid=8214442

Dear friends, I confess. I saw this on the NYT Cooking site just now and am taking it on faith, unmade. If you don't know the site, go forth and find it. As for this recipe, don't fret if you don't have Thai Basil. It's worth growing so you can make Thai goodness in the summer, but I bet this would still be great with regular basil. Thai has a hint of anise, so maybe a mere pouf of anise flavoring would be OK. Or not. Plus you could scale it down to use up that parsley and cilantro that's hanging around the fridge, right?

Asian Cilantro Sauce *Makes 1/2 cup*

Puree until smooth in a blender:

2 cups loosely packed cilantro leaves

2 Tbsp canola oil

1 Tbsp soy sauce

1 Tbsp rice vinegar

1/2 tsp sesame oil

pinch of red pepper flakes

Note: This goes really well with Dave & Fran's Sweet Potato Chili (Soups & Mains)

Cheryl's Mighty Fine Winter Vegetable Roast

VEGETABLES

2 cups butternut squash (cubed)
2 cups brussel sprouts
XV Olive Oil
Salt & Pepper

Preheat the oven to 350°

Cut up the squash and sprouts as small and uniformly as possible.
Keeping them separate, toss with olive oil, salt and pepper.

Roast the butternut squash first, putting it in about 20 minutes before brussel sprouts.

After putting in the sprouts, cook about 30 minutes more, until caramelized.

When cooked, add dressing and toss.

DRESSING:

1/2 cup olive oil
1/4 cup vinegar (*I use champagne vinegar, red wine is fine too*)
1 teaspoon Dijon mustard
1 chopped up shallot

Obviously you can play around with amounts!!

Crisp Sweet Potato Fries

This will make seriously good, crisp fries, but only if you follow the directions to a T. It's worth it.

2 large sweet potatoes, peeled & cut into 1/4 x 1/4 sticks

4 tsp starch mix*

2 Tbsp canola or peanut oil.

smoked paprika (or seasoning of choice)

1/2 tsp garlic powder

non-stick cooking spray

1/2 tsp salt (or to taste)

Preheat oven to 425° (2 potatoes = 2 baking sheets)

Cut the potatoes into fry shapes (thick or thin), then soak them in water for around an hour/overnight. *This is the important step to make them crispy!*

Drain, rinse and pat dry.

When they're dry, add two handfuls of fry sticks to a very large plastic bag along with 2 teaspoons of starch, and shake vigorously. Keep as much air in the bag as you can so the fries move around like popcorn in an air popper. You want a barely visible coating. Seriously.

Empty the fries into a mixing bowl and use your hands to toss with 1 tablespoon of the oil and seasoning. Arrange the fries on the prepared pan in a single layer, **not touching**. Repeat with the remaining fries, starch, and oil. **Do Not Add Salt Now.**

Spread the fries on the baking sheet — which you **MUST** cover with heavy duty-foil (dull side up), sprayed with cooking oil!!! **DO NOT CROWD.**

Bake 15 minutes (top 1/3 of the oven) then flip the fries (thin metal spatula) & move pan to the bottom 1/3 & rotate back to front. Bake another 10-15 min.

Shut off the oven, open the door halfway and let them sit 10 min.

Toss with salt & serve.

These are great with aioli, especially chipotle aioli

*Starch Mix In a coffee or spice grinder (best), or blender: grind up, separately, some tapioca and some brown rice. These should be pretty fine. Mix equal amounts of the tapioca and brown rice powders and cornstarch. Store in a jar — it's useful for things like coating tofu before you brown it up.

Green Beans, Red Onions & Walnuts *450' oven*

1 lb green beans

1/2 red onion

olive oil

salt

vinegar mix:

1 Tbsp balsamic vinegar

1 tsp each honey and thyme

2 cloves garlic, minced

walnuts or pecans (1/4 cup, maybe toasted)

Mix beans and sliced onions with some olive oil & a little salt.
Spread out in a roasting pan, roast 12-15 minutes.

Add vinegar mix & stir well.

Roast another 12-15 minutes

Add nuts & serve.

Indian Onions

So-called because they are a kind of Bhaji. I've had them the size of tennis balls, but small is better. Don't bother making them with anything but Vidalias, but do make them — they're guaranteed to be the best onions you've ever had. (Serve with beer & call it dinner!)



Note: having a Fry Daddy or other deep fryer makes this incredibly easy. Otherwise use a deep skillet or heavy pot & monitor the heat of the oil.

3/4 cup chick pea flour
1 Tbsp canola oil + enough to fry (*save this for the next time you make these*)
1 tsp ground coriander
1 tsp ground cumin
salt
2 jalapenos, minced
1/2 cup warm water
1 really big Vidalia onion, finely sliced
cilantro to garnish (Probably good but I never bother)

BATTER: combine flour, oil, seasoning, chilis and water. Mix well, cover and let stand for 30 minutes at room temp.

STIR in onions & let sit a few minutes.

HEAT oil (375°) preheat Fry Daddy 10 minutes.

IF using a large pan: Heat over medium to high heat. Check the temperature of the oil by dropping a small cube of bread in — it should brown fairly slowly, not burn or go dark brown straight away.

DROP spoonfuls of the bhaji batter in to the oil, do NOT overcrowd as they will stick together. Fry them in small batches for 1 to 2 minutes or until they are a golden brown and crisp. Remove them with a slotted spoon and allow them to drain on a paper covered plate in a warm oven.

If the oil is too hot, or your clumps of onion are too big they won't cook in the center. Drain, salt and eat. Can serve with chutney or a raita if you want to gussy it up.

Marge Calvert's Corn Pudding *350° oven*

1 box Jiffy corn bread

1 egg

1/4 cup (1/2 stick) melted butter

1 cup sour cream

1 cup x-sharp grated cheddar cheese

2 cans corn, drained

1 can creamed corn

Mix, and bake in greased 9x12 casserole 1 hour/until done.

Thanksgiving Broccoli Casserole

2 pkg frozen chopped broccoli
1 can cream of mushroom soup
1 cup mayo
2 eggs beaten well
1 cup grated sharp cheddar cheese
1 med onion grated or minced & sauteed lightly
salt & pepper to taste
bread crumbs

Cook broccoli until tender. Drain.

Combine soup, mayo, eggs, onion, salt & pepper.

Add to broccoli and pour into casserole dish.

Cover with cheese and bread crumbs (or cracker crumbs or wheat germ).

Dot with butter.

Bake at 350 for 45 minutes.

Vermouth-Glazed Onions 350° oven

A fine holiday addition, shockingly good.

18 small white onions, peeled (*or 2 bags frozen prepeeled from Trader Joe. Much easier.*)

2 Tbsp butter

1 Tbsp olive oil

1/2 tsp salt

freshly ground black pepper

1 bay leaf

1/2 cup chicken broth

2 Tbsp white vermouth

PEEL onions. Cut a cross in the root end of each to prevent center from falling out.
(I didn't do it for the smaller ones & it was fine)

BROWN onions in butter and oil. Very, very, *very* slowly until they look all caramelized and wonderful. If they seem to need more butter and oil, feel free to add.

Season with salt and pepper.

Place with their cooking butter into a baking dish.

ADD bay leaf, chicken broth and vermouth — this cooks down, so you can play with it a bit.

Cover and cook 1 hour, turning onions every 20 minutes. Uncover part way through to let juices reduce. You may want to cook them longer, depends on how much liquid there is and how done you like your onions. I let them go longer, usually. You want them to be kind of glazed, not too wet but still with a bit of juiciness.

Barbara's Harvest Soup

1 large onion, chopped
2 teaspoons minced fresh garlic
1 Tablespoon minced fresh ginger
4-6 cups vegetable broth
3 cups diced yams
1 bunch kale, chopped (*lacinato is good*)
2 Tablespoons Tamari
1 teaspoon dry mustard
1/2 teaspoon crushed red pepper
(1) 15 oz. can cannellini beans, drained and rinsed
2 large fresh tomatoes, chopped
2 zucchini, chopped
2 cups cooked brown rice
2 Tablespoons balsamic vinegar
Freshly ground pepper to taste

Place the onion, garlic, and ginger in a large pot with a tablespoon or 2 of the broth.

Cook, stirring frequently, until onion softens and turns translucent.

Add the remaining broth, the yams, kale, tamari, mustard, and crushed pepper.

Mix well, bring to a boil, reduce heat, and simmer, covered for about 15 minutes.

Add the beans, tomatoes and zucchini, return to a simmer and continue to cook for another 15 minutes.

Stir in the rice, vinegar and pepper.

Cook for another 10 minutes or so until flavors are will blended.

Black Bean Burgers

1/4 c dried porcini mushrooms, soaked 10 minutes, then chopped

2 cups black beans, drained (*save some liquid*)

3/4 c rolled oats

1 tsp minced garlic

1 tsp smoked paprika

1/2 tsp cumin

1/4 cup chopped fresh cilantro

Put all but cilantro in processor, process until mixed but not mush

Add cilantro and make into patties (4 lg, 8 small)

Cook in a little olive oil until crispy

Serve with sweet potato fries!!!!

These are great!!!

Fran & Dave's Sweet Potato Chili (*Adapted from Epicurious*) Serves 2-4

1 tablespoon olive oil
1 medium onion, chopped
2 teaspoons chili powder (*to taste, less if using spicy tomatos*)
1 teaspoon cumin
1/2 tsp ground coriander (optional)
1 cup water or canned vegetable broth
10 oz red-skinned sweet potato or yam, peeled, cut into 3/4-inch cubes
(1) 14-16 oz can Mexican-style (*or regular diced tomatoes*)
(1) 15 oz can kidney beans, rinsed and drained (*or other beans: pinto, black etc*)
cilantro (*chopped fresh*)
1 scallion, minced (optional)
1-1/2 teaspoons fresh orange zest
Garnish with cubed avocado, sour cream and extraCilantro

Heat olive oil in heavy medium sauce-pan over medium-high heat.

Add onion and sauté until golden brown, about 5 minutes.

Add chili powder, cumin (and coriander) stir 1 minute.

Add water or broth and sweet potato.

Add extra water if needed to just barely cover the sweet potato.

Cover pan; reduce heat to medium and simmer until potato is almost tender, about 10 minutes.

Add tomatoes with their juices and kidney beans.

Simmer uncovered until chili thickens and potato is very tender, about 10 minutes.

Mix in cilantro, scallion and orange zest.

Season to taste with salt and pepper.

Gazpacho, NYT Best (*cooking.nyt.com*)

20 minutes plus chilling time Yield: 8 to 12 servings, about 1 quart

2 lb ripe red tomatoes, cored and roughly cut into chunks

1 Italian frying (cubanelle) pepper or other long, light green pepper, such as Anaheim, cored, seeded and roughly cut into chunks (*E's note: a smaller amount of green bell pepper works, too*)

1 cucumber, about 8 inches long, peeled & cut into chunks (*don't skimp on the cuke!*)

1 small mild onion (white or red), peeled and roughly cut into chunks

1 clove garlic

2 teaspoons sherry vinegar, more to taste

Salt

1/2 cup extra-virgin olive oil, more to taste, plus more for drizzling (*use the good stuff*)

Combine tomatoes, pepper, cucumber, onion and garlic in a blender or, if using a hand blender, in a deep bowl. (If necessary, work in batches.) Blend at high speed until very smooth, at least 2 minutes, pausing occasionally to scrape down the sides with a rubber spatula.

With the motor running, add the vinegar and 2 teaspoons salt. Slowly drizzle in the olive oil. The mixture will turn bright orange or dark pink and become smooth and emulsified, like a salad dressing. If it still seems watery, drizzle in more olive oil until texture is creamy.

Strain the mixture through a strainer or a food mill, pushing all the liquid through with a spatula or the back of a ladle. Discard the solids. Transfer to a large pitcher (preferably glass) and chill until very cold, at least 6 hours or overnight. *E's note: I don't strain mine.*

Before serving, adjust the seasonings with salt and vinegar. If soup is very thick, stir in a few tablespoons ice water. Serve in glasses, over ice if desired. A few drops of olive oil on top are a nice touch.

More of a drink than a soup, served in frosted glasses or chilled tumblers, gazpacho is perfect when it is too hot to eat but you need cold, salt and lunch all at the same time.

Japanese Curry Rice

This is a Japanese curry recipe I found online, which is very similar to what Huang-an and I made. We used chicken instead of pork, and we didn't add raisins. The curry cubes came from Asiana Food Market (<http://www.yelp.com/biz/asiana-food-market-east-providence>)

Curry:

1 tablespoon neutral oil (grapeseed, peanut, or vegetable)

1 carrot, chopped

1 onion, chopped

1 large potato, peeled and cut into 1/2-inch cubes (or however chunky you want)

5 cups water

1 240g package Japanese curry cubes (roux) *(I love House-brand "Vermont Curry" not only for the amazing name, but for its promised essence of apples and honey. There are many varieties — in mild, medium, or hot. They're all pretty tame. Even if you only like mild spice, try the "hot".*

1/4 cup raisins

1 serving cooked short-grain rice per person

Tonkatsu Cutlets:

Boneless pork chops or 3/4-inch sliced pork loin (1 chop/slice for each person)
or boneless chicken breasts, smashed into cutlets

1/4 cup flour

1 egg, beaten in a dish

1/4 cup panko bread crumbs

1 cup (approximately) vegetable oil for frying

Toppings:

Rakkyo *(sour pickled scallions, delicious)*

Fukujinzuke *(a mix of vegetables like eggplant, radish, cucumber, and lotus root, all pickled in seasoned soy sauce. Think of it as Japanese pickle relish—it's great.)*

Benishoga *(bright red pickled shredded ginger. Pinkish sliced "sushi ginger" could also work.)*

3 cloves garlic, sliced thin, for frying. Don't chop — slice!

2 or 3 scallions, chopped

NOTE: The first two topping ingredients may be hard to find outside of good Japanese groceries, but all are easily available online.

(see next page for prep)

(Japanese Curry Rice)

Curry Prep:

1. Measure and prep/chop all of your ingredients so they are ready to go.
2. Heat the oil in a heavy-bottomed pan or dutch oven, then sautee the potato, onion and carrot until softened and lightly browned.
3. Add the water and raisins, then break up the curry blocks and drop them in. Stir, and watch the magical transformation.
4. Simmer over low heat until the vegetables have softened to your liking, probably 10-15 minutes.

You could very easily eat now (I know! SO EASY), or you keep this pot simmering at low heat for as long as you want as you prepare your toppings and condiments, stirring occasionally to keep the bottom from burning.

For the tonkatsu

1. Generously sprinkle each chop / slice of loin / chicken piece with kosher salt and pepper. Coat each one with flour, then dip into beaten egg, then coat with panko bread crumbs, in that order. You want it to be nicely coated in crumbs.
2. Pour enough oil into a cast iron skillet or small frying pan to make a 1/2-inch pan fry, or about half the thickness of the meat. Heat it to around 350° F, or when a test-drop of the egg-flour-crumbs mixture sizzles gently in the oil.
3. Fry the pork/chicken, in batches if necessary, for about 2-3 minutes a side, until golden brown. If you're good with chopsticks, they're great for delicately flipping your cutlets. When done, place the cutlets on paper towels.
4. Turn off the heat, but while the oil is still hot, fry your garlic slices until golden brown (1-2 minutes). Be careful — they burn quickly.
5. When cutlets have cooled, slice them into 1-inch thick strips

To assemble:

1. Put a scoop of cooked rice into one half of a bowl or plate; ladle curry into the other half.
2. Around the edge of the bowl, place nice spoonfuls of rakkyo, fukujinzuke, benishoga and fried garlic. Or whatever condiments you want to try!
3. Lay the sliced tonkatsu over the top of the pile, and sprinkle with chopped scallions
ITADAKISMAU!!!!

www.buzzfeed.com/johnmahoney/how-to-make-the-best-japanese-curry-rice#.cqm0jY5zX

Mulligatawney Soup *Buckhorn Inn, Gatlinburg, Tennessee*

1 chicken (or 2 1/2 lbs chicken parts)
3 qts water or chicken broth (no salt)
4 ribs diced celery
1 medium diced onion
3 matchsticks cut carrots
3 diced tart apples
2 peeled and diced medium turnips (or 3 cups frozen)
1 medium diced tomato
1/2 C rice (short grain brown)
1-1/2 tsp each curry powder, ground ginger
1 tsp black pepper
2 - 3 tsp salt
1-1/2 tsp each thyme, oregano

Combine all ingredients in a stock pot and bring to a boil.

Let slow boil for 45 minutes. Remove chicken and let chicken cool. Pick meat from chicken, discarding skin and bones. Return meat to pot. Cook until veggies are tender. Taste and correct seasonings. Serve hot.

FOR A SMALLER AMOUNT:

1/2 chicken or 1-1/2 lbs parts
2 qts water or broth
2 ribs celery
1 small onion
2 carrots
2 tart apples
1 turnip or 1-1/2 C frozen
1 small tomato
1/3 C rice
1 tsp curry powder, ground ginger
1/2 tsp black pepper
1 - 2 tsp salt
1 tsp thyme, 1 tsp oregano

Thornton's Thai Peanut Noodles *Projo concept, Thornton amended 2016*

(Yes, sometimes the concept for a good recipe can even come from the newspaper!)

Serves a party of 20 as a side dish or 2 people as their sole food source for 3 days (e.g. it makes a lot).

Prep time: about 45 minutes if you cook the pasta while chopping.

Put into a VERY large bowl:

6 packed cups chopped Napa cabbage (Savoy works if out of Napa)

1 very thinly sliced red bell pepper

1 cup thinly cross-sliced fresh raw snow peas (for crunch. About a large hand-full. Check for strings and remove before chopping.)

1/2 cup chopped green onions

1/2 bunch chopped fresh cilantro (yes, that's a lot of cilantro)

(1) 8 or 6 oz. package Asian-flavor baked tofu, cut into small cubes (Smoked flavor works if you can't find Asian. Teriyaki flavor does NOT work.) May be omitted.

Put into a food processor and blend until it "coats a spoon":

1/2 cup peanut butter

1/4 cup lime juice (juice of about 1-1/2 fresh limes, or 1 very fat one)

4-5 Tablespoons low-sodium Tamari (or regular soy sauce, it just won't be gluten free)

1-1/2 teaspoons finely chopped fresh ginger root

2 teaspoons chili garlic paste (This is the special ingredient. Hard to substitute for.)

2 Tablespoons water (don't leave this out - it makes a difference)

1 Tablespoon "Seasoned" rice vinegar (Seasoned means it has sugar and salt in it. You buy it that way. Plain rice or other vinegar might work too.)

12 oz. package rice pasta - thin spaghetti is best (I like to break it into shorter pieces as I place it in the boiling water.)

Cook according to package directions, turn into mesh colander, and run cold water over noodles until cool.

Add the sauce and pasta to the bowl and mix well. Voila'!

Thornton's Thai-Spiced Sweet Potato Stew

Adapted from Vegan Soups and Hearty Stews for All Seasons by Nava Atlas.

For your winter enjoyment to serve 6 (I doubled the recipe for our meeting):

In a large soup pot, steam sauté until translucent (sauté in a few tablespoons of broth or water):

- 1 red onion, quartered and finely sliced
- 6 cloves garlic, minced

Add:

- 3 medium sweet potatoes, diced (about 1-1/2 lbs.)
- 3 cups of low-sodium vegetable broth

Bring to a boil, then lower heat, cover, and simmer for 10 minutes.

Add:

- 1 red bell pepper, thinly sliced
- 1-1/2 cups frozen green beans
- 1/2 tablespoon agave nectar, or sugar (*optional – I think it made the soup too sweet*)
- 2 generous teaspoons minced fresh ginger
- Juice of 1 lime
- 2 tsp Thai Curry Paste (*the recipe says either red or green — Barbara uses red*)

Bring back to boil and simmer covered for another 10 minutes.

Stir in:

- 1 can (13.5 or 14 oz.) light coconut milk
- 2 Tablespoons peanut butter
- 6 - 8 oz. baked Tofu, such as Light Wave peanut or Savory, diced (optional)
- Salt to taste

Simmer for another 10 minutes. Remove and discard the lemon grass stalks. Adjust seasonings, particularly salt and curry. If your broth and peanut butter contained salt, you will need to add less. A dash of Tamari helps too. I ended up doubling the amount of curry paste for our soup.

Top with: Chopped cilantro leaves

This recipe as we cook it uses only one pot, is vegan, no oil added, and low sodium. 14 grams of protein per serving.

Alan's Denver Chocolate Pudding

Combine:

3/4 cup sugar
1 cup flour
2 tsp baking powder
1/8 tsp salt
3 Tbsp cocoa

Add:

1/2 cup milk
2 Tbsp melted butter
1/2 tsp vanilla

POUR into square baking dish (Pyrex or shallow Corning ware)

Combine:

1/2 cup brown sugar
1/2 cup white sugar
4 Tbsp cocoa

Sprinkle on top of batter in baking dish

POUR 1-1/2 cups cold water over all

Bake 40 minutes @ 350°

Serve warm.

Carrot Cake & Cream Cheese Icing *Penland School*

350° oven: Bundt pan: 1-1/2 hours or until done (or in 2 cake Pans: about 45 minutes)

Pam or other spray cooking oil

cake:

1-1/2 cups canola oil

2 cups sugar

4 beaten eggs

1 tsp vanilla

1 tsp salt

1 Tbsp cinnamon

2 cups flour

2 tsp baking soda

3 cups grated carrots

1 cup chopped walnuts

cream cheese icing:

1 8-oz cream cheese, softened (reduced fat is OK, but NOT fat free!!)

1/4 cup melted butter

2 Tbsp vanilla

1 entire box of powdered sugar (I know...)

Cake:

Preheat the oven. Spray a bundt pan with cooking oil & dust with flour. (Or be smarter than I was and get a teflon bundt pan). If you're using cake pans, the drill is the same.

In a large bowl: BLEND oil and sugar, add eggs and vanilla and mix well.

In a smaller bowl: MIX salt, cinnamon, flour and baking soda.

Add to sugar-oil-eggs and stir well.

TOSS IN those grated carrots and nuts and stir til thoroughly combined.

POUR into the bundt pan (cake pans) & bake. When it springs back and/or pulls away from the side of the pan, it's done. Let it cool a bit so you can get it out of the pan without too much trouble. (This is the hardest part!)

Cream Cheese Icing:

Beat the cream cheese, add the rest and mix well. Ice your cake.

Stand back and go 'ta-da'!

Chocolate Bundt Cake

2 cups sugar
1-3/4 cups all-purpose flour
3/4 cup dutch process cocoa powder,
plus more for dusting
1/2 teaspoon salt
1 teaspoon baking powder
2 teaspoons baking soda
1 cup sour milk
1 cup freshly brewed strong black coffee
1/2 cup vegetable oil
2 eggs
1 teaspoon vanilla



1. Preheat oven to 350°. Butter a bundt pan and dust the inside with cocoa powder, set aside.
2. Sift together sugar, flour, cocoa powder, salt, baking powder and baking soda in a bowl. Set aside.
3. In a mixer on low add the milk, coffee, vegetable oil, eggs and vanilla one at a time. mix until everything is incorporated. Then, with the mixer still on low speed, slowly add in the dry ingredients. Once all of the flour mixture is added, mix the batter for a full four minutes on medium speed.
4. Then pour the batter into the bundt pan and bake for 45 minutes, or until a cake tester comes out clean. Allow to cool to room temperature on a wire rack.

Dust with powdered sugar and serve.

<http://food52.com/recipes/2835-chocolate-bundt-cake>

Classic Shortbread *325° oven*

1/4 cup powdered sugar

1/4 cup fine white sugar

1 cup butter

1/3 cup rice flour

1-2/3 cup white flour

Cream butter and sugar.

Add flours gradually, mixing in with your hands until the dough is smooth.

Do not overwork.

Pat into mold.

Bake 1 hour, cool and remove from pan.

French Apple Cake *(Cook's Illustrated)*

1-1/2 pounds Granny Smith apples, (about 4-5) peeled, cored, cut into 8 wedges, and sliced 1/8 inch thick crosswise & precooked in the micro (*see below*)

1 tablespoon Calvados (or similar)

1 teaspoon lemon juice

1 cup (5 ounces) all-purpose flour - plus 2 tablespoons

1 cup (7 ounces) granulated sugar - plus 1 tablespoon

2 teaspoons baking powder

1/2 teaspoon salt

1 large egg plus 2 large yolks ** (used separately!!!)

1 cup vegetable oil (maybe 3/4?)

1 cup whole milk

1 teaspoon vanilla extract

Confectioners' sugar



-
1. Adjust oven rack to lower-middle position and heat oven to 325 degrees.
Spray 9-inch springform pan with vegetable oil spray. Place prepared pan on rimmed baking sheet lined with aluminum foil. (really, do this first, I'll tell you why later!)
 2. Place apple slices into microwave-safe pie plate, cover, and microwave until apples are pliable (bendy) and slightly translucent, about 3 minutes. Toss apple slices with Calvados and lemon juice and let cool for 15 minutes.
 3. Whisk 1 cup flour, 1 cup granulated sugar, baking powder, and salt together in bowl.
 4. Whisk egg, oil, milk, and vanilla together in second bowl until smooth.
Add dry ingredients to wet ingredients and whisk until just combined.
Transfer 1 cup batter to separate bowl and set aside.
 5. Add egg yolks to remaining batter and whisk to combine. Using spatula, gently fold in cooled apples. Transfer batter to prepared pan; (leave it on the foil and do these last few steps quick!) using spatula, spread batter evenly to pan edges, gently pressing on apples to create even, compact layer, and smooth surface.
 6. *Whisk remaining 2 tablespoons flour into reserved batter.* Pour over batter in pan and spread batter evenly to pan edges and smooth surface. Sprinkle remaining 1 tablespoon granulated sugar evenly over cake.

Bake until center of cake is set, toothpick inserted in center comes out clean, and top is golden brown, about 1-1/4 hours. Transfer pan to wire rack; let cool for 5 minutes. Run paring knife around sides of pan and let cool completely, 2 to 3 hours. Dust lightly with confectioners' sugar, cut into wedges, and serve.

Pumpkin Cake Roll *(Penzey's)*

Prep: 30 minutes Bake: 15 minutes Serves: 12-16

Cake:

3 eggs

2/3 Cup canned pure pumpkin

1 Cup sugar

1 tsp. lemon juice

3/4 Cup flour

1 tsp. baking powder

2 tsp. cinnamon

1/2 tsp. salt

1 Cup chopped nuts, optional powdered sugar for dusting

Filling:

1 8-oz. pkg. cream cheese

4 TB. butter (1/2 stick), softened

1/2 tsp. vanilla

1 Cup powdered sugar, sifted



Preheat oven to 375°. Line a rimmed 11x17 cookie sheet or jellyroll pan with wax paper and set aside. (*Don't use parchment paper unless you spray it with oil first.*)

In a large bowl, beat the eggs on high for 5 minutes.

Add the pumpkin, sugar, lemon juice, flour, baking powder, cinnamon and salt and mix well.

Spread the batter on the cookie sheet. It will be very thin. If it doesn't quite get to all the edges don't worry. Sprinkle with nuts, if using.

Bake at 375° on the top rack for 15 minutes. Remove from the oven and let stand for 10 minutes. Generously sprinkle powdered sugar on a clean tea towel. Gently flip the cake out onto the towel.

Don't worry if the paper comes with it, just gently peel it off, and then roll the cake up in the towel from the long side and let cool completely.

To prepare the filling, beat together the cream cheese, butter and vanilla. Gradually add the powdered sugar and mix well.

Carefully unroll the cooled cake and spread with the filling. Roll again and keep in the refrigerator. Slice when fully chilled into 12-16 pieces.

www.penzey.com/shop/recipes/pumpkin-cake-roll/