

RECIPES

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compiled by Jane Weissman

ASPARAGUS

ASPARAGUS EGG DROP SOUP

from *Food & Wine*, June 2007

contributed by **Barbara DiLorenzo**

In a large saucepan, heat **2 Tbs. olive oil**. Add **1 onion**, halved and thinly sliced and cook over moderate heat until softened, 8 minutes. Pour in **4 c. broth** (vegetable or chicken) and bring to a simmer. Add $\frac{1}{2}$ **pound asparagus**, cut on the diagonal into 1-inch lengths, and cook until just tender, 3 minutes. In a small bowl, whisk **2 eggs** and season with **salt** and **black pepper**. Slowly pour the eggs into the simmering broth, stirring gently and constantly until cooked, about 30 seconds. Season with **salt** and **pepper**. Serve with shaved **Pecorino Romano cheese**.

HERBS

CHIVE BLOSSOM BUTTER

from *The Edible Flower Garden* by Rosalind Creasy

contributed by **Jane Weissman**

Cut **1 stick butter** (room temperature butter) into six or eight pieces and then mash them with a fork. Separate the florets (petal clusters) of **10 to 12 barely open chive flowers** and incorporate them into the softened butter. Add some **chive greens** snipped into small pieces. Mix well and transfer into a small bowl or container. Refrigerate until ready to use. Serve on crisp bread or melt over vegetables, fish or poultry. Use chives blossoms as you would the greens—in soups and salads and over eggs.

CHIVE, MUSTARD, LEMON VINAIGRETTE

from *Babbo Cookbook* by Mario Batali

contributed by **Richard Simpson**

Combine **1 Tbs. Dijon mustard**, **3 Tbs. lemon juice**, freshly squeezed, and $\frac{3}{4}$ **c. extra virgin olive oil** in a bowl and whisk to emulsify. Whisk in **1 bunch chives**, chopped fine. Season with **salt** and **pepper** to taste. Serve. Try it on fish, arugula salad, and warm roasted fingerling potatoes.

PASTA WITH LEMON, PROSCIUTTO, OLIVES AND THYME

from *Bistro Cooking* by Patricia Wells

contributed by **Liadain Smith**

Pour $\frac{1}{4}$ **c. lemon juice** in small bowl. Season lightly with **salt**. Add $\frac{1}{2}$ **c. olive oil** and stir gently with a fork to blend. Set the dressing aside. In a large, shallow serving bowl, combine **8 slices prosciutto**, cut into strips, $\frac{1}{2}$ **c. black olives**, oil-cured and pitted, **2 tsp. fresh thyme** (or more to taste), and **grated zest from 2 lemons**. Season with **salt** and **pepper**, and toss to blend. Cook **1 lb. thin pasta** and add to prosciutto mixture. Add oil and lemon dressing and toss gently.

PEA SHOOTS

PEA SHOOT PESTO

from *New York Times*, May 20, 2009

contributed by **Barbara DiLorenzo**

In a food processor or blender combine **3 c. pea shoots, 1/2 c. toasted pine nuts, 1/2 c. cilantro leaves, 1/4 c. Parmesan**, grated, **2 cloves garlic**, chopped, and **3/4 tsp. salt**. Pulse until roughly chopped. With motor running, slowly drizzle in **3 Tbs. olive oil** and blend until well combined. The *Times* suggested stuffing the pesto into porkchops which are then seared in a frying pan before being finished in the oven and served over the salad below. Think about using the pesto in a risotto which fresh shelled peas.

PEA SHOOT & ARUGULA SALAD

from *New York Times*, May 20, 2009

contributed by **Barbara DiLorenzo**

In a large bowl, toss together **2 c. pea shoots, arugula**, a small bunch, cleaned, **1/4 c. pine nuts, 3 Tbs. fresh cilantro leaves**, and **1 small shallot**, thinly sliced. Toss with enough **olive oil** to lightly coat greens; drizzle with **lemon juice** and season with **salt** and **pepper**.

RHUBARB

RHUBARB MUFFINS WITH STREUSSEL TOPPING

contributed **Hilary Leff**

Butter the top of a muffin pan and line with muffin cups and preheat oven to 400 degrees.

Muffins: In a bowl, combine **2/3 c. oil, 1 egg, 1c. buttermilk** and **1 tsp. vanilla**. Add **1½ c. brown sugar, 1 tsp. salt, 1 tsp. baking soda, 2½ c. flour, 1½ c. diced rhubarb** and **½ c. chopped nuts**. Mix until just combined. Spoon into muffin cups, 2/3 to the top.

Topping: Combine **½ c. chopped nuts, 1/3 c. brown sugar, 1½ tsp. flour** and **1 Tbs. melted butter**. Sprinkle over unbaked muffins. Bake for about 20 to 25 minutes. Makes 16 muffins

RUPA's RHUBARB MUSTARD

Gourmet Weekly, May 21, 2009

contributed by **Linda Lacchia**

Grind **¾ c. yellow & ½ c. brown mustard seeds** and **½ tsp. fenugreek seeds** into a fine powder, leaving some portion of the yellow mustard seeds whole. In a wide pot, combine **3 c. rhubarb**, cut into ½ -inch pieces, **½ c. sugar**, just under **1¾ c. cider vinegar** and **½ tsp. salt** and cook over medium heat until the rhubarb is "helplessly" soft. Add a splash of **sweet wine** at the end (optional). For a smooth rather than chunky mustard, run it through the coarse disc of a food mill. Refrigerate. For preserves, put mustard into sterilized jars and process 15 minutes in a boiling water bath. **Note:** Cooking mustard tends to mellow it and in this recipe the rhubarb sourness is equal to the mustard heat. For more kick, first stew and then simmer the rhubarb with the vinegar and mustard for just a few minutes.

UPSIDE DOWN RHUBARB CAKE

from *Gourmet Magazine*, April 1999

contributed by **Eileen Roaman-Catalano**

Topping: In a well-seasoned 10-inch cast-iron skillet melt $\frac{1}{2}$ **stick unsalted butter** ($\frac{1}{4}$ cup) over moderate heat until foam subsides and reduce heat to low. Sprinkle $\frac{3}{4}$ **c. + 2 Tbs. light brown sugar** (packed) evenly onto bottom of skillet and heat, undisturbed, three minutes. (Not all the sugar will be melted.) Remove skillet from heat. Decoratively arrange **3 c. rhubarb** (approx. $1\frac{1}{2}$ lb.) that has been trimmed and cut crosswise into 1-inch pieces, rounded sides down, in one layer over brown sugar.

Cake: With a mortar and pestle or in an electric coffee/spice grinder finely grind **1 tsp. anise seeds**. Into a bowl sift together anise, **$1\frac{1}{2}$ c. all-purpose flour**, **$1\frac{1}{2}$ tsp. baking powder**, **1 tsp. baking soda**, and **$\frac{1}{2}$ tsp. salt**. In another bowl, with an electric mixer beat together **1 stick unsalted butter** ($\frac{1}{2}$ cup), softened and **$\frac{2}{3}$ c. sugar** until light and fluffy and beat in **$\frac{1}{2}$ tsp. vanilla**. Add **2 large eggs**, one at a time, beating well after each addition. With mixer on low speed add flour mixture alternately in batches with **$\frac{1}{2}$ c. buttermilk** (well-shaken) and **$\frac{1}{4}$ c. milk**, beginning and ending with flour mixture and beating until just combined (do not overbeat).

Spoon batter over rhubarb in skillet, spreading evenly (be careful not to disturb rhubarb), and bake cake in middle of 350 degree preheated oven until golden, about 45 minutes, or until a tester comes out clean. Cool cake in skillet on a rack 15 minutes. Run a thin knife around edge of skillet and invert a plate over skillet. Keeping plate and skillet firmly pressed together, invert cake onto plate. Carefully remove skillet and serve cake warm or at room temperature. Serves 8.

COUNTRY RHUBARB CAKE WITH WHISKEY CREAM

adapted from *epicurious.com*

contributed by **Josh Stein**

Cake: Put oven rack in middle position and preheat oven to 400°F. Butter a 10-inch glass or ceramic pie plate or a 2 1/2-quart oval gratin dish and chill.

Toss **6 c. fresh rhubarb**, cut into 1/2-inch pieces, with **1 c. light brown sugar** in a bowl until coated. Whisk together **2 c. flour** (sifted; not self-rising), **$\frac{3}{4}$ tsp. baking powder**, and **$\frac{1}{2}$ c. granulated sugar** in a large bowl until combined well. Blend in **1 stick butter**, cut into $\frac{1}{2}$ -inch cubes, with a pastry blender or your fingertips until mixture resembles coarse meal. Whisk together **$\frac{1}{3}$ c. whole milk**, **1 whole egg** plus and **1 egg yolk**. Make a well in center of flour mixture and add milk mixture, stirring with a wooden spoon to gradually incorporate flour and form a soft sticky dough.

Transfer half of dough to chilled pie plate and pat out over bottom and halfway up side with well-floured hands, then spoon rhubarb and any juices onto dough. Using a tablespoon, spoon remaining dough in small mounds evenly over top. Lightly beat **egg white** with a few drops of water, then lightly brush cake with egg wash. Sprinkle remaining **2 Tbs. sugar** over top.

Bake cake until top crust is golden and rhubarb is tender, 30 to 40 minutes. Transfer to a rack to cool, about 30 minutes. Serve cake warm or at room temperature with whiskey cream.

Whiskey Cream: Beat **1 c. heavy cream**, chilled, with **2 Tbs. confectioner's sugar**, **1 Tbs. whiskey** (preferably Irish) and **$\frac{1}{2}$ tsp. vanilla** in a bowl with an electric mixer until it forms stiff peaks.

RHUBARB SORBET

contributed by **Josh Stein**

Combine **1 c. + 2 Tbs. sugar**, **1½ c. water** and **3 Tbs. fresh lemon juice** in large saucepan. Stir over low heat until sugar dissolves. Increase heat and bring to boil. Add **4 c. fresh rhubarb** cut into 1-inch pieces. Simmer until rhubarb is tender about 5 minutes. Puree in food processor until smooth. Stir in **1 egg yolk**. Refrigerate about one hour until cold. Add rhubarb mixture to ice cream maker and process according to the manufacturer's instructions. Freeze. (Can be prepared 3 days ahead. Keep frozen.)

SPINACH

SPINACH SORREL SAUTE

from *The Herbfarm Cookbook* by Jerry Traunfeld

contributed by **Jerry Plueneke**

Remove the stems from **1 large bunch spinach** (about 1 pound) and wash leaves thoroughly, swishing them in several changes of cold water to remove grit. set aside in colander. Heat 2 Tbs. olive oil in a 12-inch skillet over medium-low heat. Add **4 anchovy fillets** and **1 medium shallot**, finely chopped (about 1/3 cup) and cook, stirring and mashing the anchovy fillets with the back of a spoon until the shallots are soft, but not browned and the anchovy is dissolved. Add **1 c. sorrel leaves**, thinly slivered and gently packed. Increase the heat and toss it in the pan until it is wilted. Add as much spinach as will fit in the pan and toss it with tongs until wilted. Add remaining spinach and **¼ c. fresh spearmint**, coarsely chopped. Continue to toss until all the spinach is wilted and most of the liquid that collects in the pan is boiled away. Season with **salt** (optional, the anchovies are salty) and freshly ground **black pepper**. Serve immediately.

WILTED GREENS WITH GARLIC DRESSING

from *Spices of Life* by Nina Simonds

contributed by **Susan Cook**

Prepare **1¾ to 2 lbs. baby spinach, arugula, or other leafy cooking green** (discard tough stems, rinse well). Mix together **3½ Tbs. soy sauce**, **3½ Tbs. rice wine or sake**, **1½ Tbs. minced garlic**, **1½ tsp. sugar** and **1 tsp. hot chile paste**. Heat a large wok or skillet, add **1½ tsp. olive oil** and heat until near smoking. (*Don't be afraid to get the pan very hot. this will give the dish its appealing flavor.*) Add the greens and garlic dressing and toss lightly over high heat about 1½ minutes, or until the greens are slightly wilted but still bright green. Transfer to serving dish and spoon juice on top. Serve immediately, at room temperature, or chilled.

TURNIPS

SAUTEED TURNIP GREENS

adapted from *Jane Grigson's Vegetable Book*

contributed by **Jerry Plueneke**

Try this recipe on the young and tender greens of Hakuri or Japanese turnips, the small white orbs that are as delicious raw in salads as they are in sautéed. (Try them with shell peas and garlic scapes.) Carefully pick over the **turnip greens**, wash, cut crosswise two or three times. Sauté in **olive oil** and **chopped garlic**. For older greens, cook until barely tender in boiling water, then finish cooking in oil and chopped garlic. Jerry writes: "Everyone loved it, including the guest who said "I hate anchovies."

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