

# RECIPES

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Compiled and edited by Jane Weissman

## KALE

### KALE WITH SHALLOTS, SUN-DRIED TOMATOES & PINE NUTS

Contributed by **Gerry Pleunneke**

Wash 2 bunches **Lacinato** kale in a bowl of water. Strip leaves off stems (discard or save for another use). Stack leaves on a cutting board and cut crosswise in 1½ or 2-inch slices. Slice **1/3 c. sun-dried tomatoes in oil**, thinly sliced crosswise, and set aside in little dish. Heat skillet (cast iron is ideal), to medium with **1 Tbs. olive oil**. Add **3 large shallots**, finely chopped, and sauté until edges brown and add to the tomatoes. Lightly toast **¼ c. pine nuts** and add to shallot/tomato mix. Wipe pan with paper towel and raise heat slightly. Add the rinsed kale and stir, tossing until kale turns from dull, dark green to bright green, no more than 2 to 3 minutes. Remove from heat. Add shallots, pine nuts, tomato strips, **1/8 tsp. salt**, **pinch cayenne pepper** and toss with **1½ tsp. balsamic or rice wine vinegar**, **2 tsp. roasted sesame oil**, and splash on **1 tsp. organic tamari** (San-J is a good brand). Serve immediately or at room temperature.

## RHUBARB

### RHUBARB CHUTNEY

From <http://lacucinaitalianamagazine.com>

In a medium saucepan, combine **½ lb. rhubarb** stalks, finely chopped (2 cups), **1 Golden Delicious apple**, peeled, cored and finely chopped, **½ c. water**, **3 Tbs. sugar**, **½ tsp. fresh rosemary**, finely chopped, **¼ to ½ tsp. fresh chile** (or generous pinch red pepper flakes) and generous pinches of **salt** and **black pepper**. Bring liquid to a gentle simmer and cook, stirring occasionally with a wooden spoon and reducing heat as necessary, until chutney is thick and flavorful, about 25 minutes. Serve warm or at room temperature. Wonderful as a condiment to roast pork.

### COUNTRY RHUBARB CAKE

Contributed by **Jen Griffith**

From *The New York Times*, adapted from *Forgotten Skills of Cooking* by Darina Allen

Heat oven to 350 degrees. In a bowl, sift together **3 c. flour** (more for work surface), **¼ tsp. salt**, **3 Tsp. sugar** and **½ tsp. baking soda**. Cut in **4 oz. butter**, cut into pieces, at cool room temperature until mixture is sandy. Beat **1 egg** and add to flour mixture. Add **½ c. buttermilk** and blend just until mixture forms dough; it will be quite stiff and sticky. Turn out onto a floured work surface and divide in two. Roll out each piece to fit a 10-inch round baking dish. Line bottom of pan with one round, pinching together any tears. Cover dough with **1½ lb. rhubarb** (about 8 stalks) cut into **½ inch** pieces, and sprinkle evenly with **1 c. sugar**. Place second pastry round on top and pinch edges together. Pinch together any holes. Beat **1 egg** with **1 tsp. water** and brush mixture on dough. Place baking dish on a baking sheet to catch drips. Bake until crust is golden and rhubarb is soft and juicy,

about 1 hour. Immediately sprinkle with **granulated sugar**. Serve warm, with a sprinkle of **brown sugar** and **whipped cream** on each serving.

#### SALSA AGRODOLCE DI RABARBARO PER FORMAGGI (savory rhubarb compote for cheese)

From <http://lacucinaitalianamagazine.com>

In a medium skillet, combine ½ **lb. rhubarb** stalks, finely chopped (about 2 cups), **3 Tbs. sugar**, **2 Tbs. red onion**, finely chopped red, **1 Tbs. sweet butter**, generous pinch **sea salt** and **black pepper**. Cook over medium heat, stirring constantly, until rhubarb is softened and sauce is combined, about 10 minutes. Remove from heat and stir in ¾ **tsp. balsamic vinegar**. Chill in refrigerator until cooled, about 20 minutes. Serve at room temperature, as a condiment to mild hard or soft cheeses.

#### ROASTED RHUBARB

From *The Kitchen Diaries* by Nigel Slater

Preheat oven to 450 degrees. Cut **1 lb. rhubarb** into short lengths (about 5 cups) and place in shallow baking dish. Squeeze juice of **1 orange** over and drizzle **1 Tbs. honey** over rhubarb. Bake for 25 minutes occasionally spooning juices over fruit. Cool and serve over ice cream or frozen yogurt.

#### RHUBARB CRUMB BARS

From [www.marthastewart.com](http://www.marthastewart.com)

Preheat oven to 350 degrees. Butter an 8-inch square baking pan. Line with parchment paper, leaving a 2-inch overhang on two sides. Butter and flour parchment and pan, tapping out excess flour. Make **streusel**: Whisk together **6 Tbs. butter**, ½ **c. brown sugar**, and ¼ **tsp. salt**. Add **1 c. flour** and mix with a fork until large crumbs form. Refrigerate until ready to use. Make **cake**: In a medium bowl, combine ½ **lb. rhubarb**, cut into ½ -inch pieces, **1 Tbs. brown sugar**, and ¼ **c. flour**. In another medium bowl, whisk ¾ **c. flour**, ½ **tsp. baking powder**, and ¼ **tsp. salt**. In a large bowl, using an electric mixer, beat **8 Tbs. butter** and **1 c. confectioners' sugar** until light and fluffy. Beat in **2 eggs**, one at a time. With mixer on low, beat in ½ **tsp. vanilla**, then flour mixture. Spread batter in prepared pan. Sprinkle with rhubarb and top with streusel. Bake 45 to 50 minutes (until a toothpick inserted in center comes out with moist crumbs attached). Let cool completely in pan. Using paper overhang, lift cake from pan. Cut into 16 bars. **Note:** Substitute half the rhubarb with an equal weight of quartered strawberries. TATSOI

#### CHILLED SESAME-GINGER TATSOI

Contributed by **Hope Millholland**

From [bigoven.com](http://bigoven.com)

Add 1½ **lb. tatsoi**, washed and dried, to large pot of boiling salted water and blanch for 1 minute. Drain and immediately plunge greens into ice water to stop the cooking process; drain again. In a small bowl, combine ⅓ **c. soy sauce**, **2 Tbs. sesame oil**, **1 Tbs. ginger**, minced, **2 Tbs. sugar**, ¼ **c. white vinegar** and a healthy **dash Tabasco sauce**. Mix well, and season to taste with **salt** and **black pepper**. Place tatsoi and dressing in large bowl and mix well. Refrigerate until well chilled. Garnish with ¼ **c. sesame seeds**, toasted, and serve. Serves 4.