

Crème de la Crop

What do I get?

Quantity represents ½ membership

Epicureans: 8 Good Sized Slicing Tomatoes Or Equal, Bag Of Paste Tomatoes, Bag Of Cherry Tomatoes, Swiss Chard, 2 Colored Sweet Peppers, 3 Long Narrow Cayenne Pepper, 3 Pingtung Long Eggplant Or 1 Halona Cantaloupe, Bag Of Genovese Basil, You Choose 3 Of The Following (2 Colored Sweet Peppers, Bag Of Lettuce, 3 Cucumbers, Bag Of Green Snap Beans, 4 Summer Squash, Bag Of Purple Hull Peas, Bag Of Broccoli/Cauliflower, Bag Of Red Potatoes)

Standard: 8 Good Sized Slicing Tomatoes Or Equal, Bag Of Cherry Tomatoes, 3 Long Narrow Cayenne Pepper, Bag Of Genovese Basil, You Choose 3 Of The Following (2 Colored Sweet Peppers, Bag Of Lettuce, 3 Cucumbers, Bag Of Green Snap Beans, 4 Summer Squash, Bag Of Purple Hull Peas, Bag Of Broccoli/Cauliflower, Bag Of Red Potatoes)

Heirloom Tomato and Basil Salad

Epicurious | September 1999
Epicurious Television

yield: Serves 6

This recipe can be prepared in 45 minutes or less.

- 3 pounds assorted heirloom tomatoes
- 1/2 cup extra-virgin olive oil
- 1 small bunch basil leaves, torn into pieces
- Coarse salt and freshly ground black pepper

Cut tomatoes into wedges and toss together in a serving dish. Drizzle over olive oil; add torn basil. Season with salt and pepper. Serve immediately

Herbed Crepes with Ricotta, Green Bell Pepper, and Spring Tomato Sauce

Gourmet April 1991

yield: Makes 12 filled crêpes, serving 4 to 6

1 large green bell pepper, minced
1/4 cup olive oil
1 garlic clove, minced
1 pound ricotta cheese
1/2 cup freshly grated Parmesan
herbed crêpe batter (recipe follows) made with parsley or chives
melted butter for brushing the crêpes
1 1/4 cups spring tomato sauce

For the tomato sauce:

a 14- to 16-ounce can plum tomatoes including the juice
1/2 teaspoon salt, or to taste
1/4 teaspoon sugar
2 tablespoons tomato paste
1/2 teaspoon dried basil, crumbled
1/8 teaspoon cayenne, or to taste
3/4 cup peeled, seeded, and diced fresh tomatoes

For the crêpe:

1 cup all-purpose flour
1 cup plus 2 tablespoons chicken or beef broth
3 large eggs
2 tablespoons unsalted butter, melted and cooled
1/2 tablespoons salt
1/3 cup minced fresh parsley leaves or a mixture of other minced fresh herbs, such as chives, coriander, or tarragon
melted unsalted butter for brushing the pan

In a skillet cook the bell pepper in the oil over moderately low heat, stirring, until it is softened, add the garlic, and cook the mixture, stirring, for 1 minute. In a bowl stir together the bell pepper mixture, the ricotta, and 1/3 cup of the Parmesan with salt and pepper to taste and let the filling cool.

Quote of the Week:

I am still determined to be cheerful and happy, in whatever situation I may be; for I have also learned from experience that the greater part of our happiness or misery depends upon our dispositions, and not upon our circumstances.

Martha Washington (1732 - 1802)

Make 12 crêpes (procedure follows) with the herbed crêpe batter. Spread about 2 tablespoons of the filling on each crêpe up jelly-roll fashion. Arrange the crêpes, seam sides down, in a buttered shallow baking dish just large enough to hold them

in one layer, brush them lightly with the butter, and sprinkle them with the remaining Parmesan. Bake the crêpes in the middle of a preheated 400°F. oven for 20 minutes and serve them with the sauce.

To make crêpe batter:

In a blender or food processor blend the flour, the broth, the eggs, the butter, and the salt for 5 seconds. Turn off the motor, with a rubber spatula scrape down the sides of the container, and blend the batter for 20 seconds more.

Transfer the batter to a bowl, stir in the herbs, and let the batter stand, covered, for 1 hour. The batter may be made 1 day in advance and kept covered and chilled. Makes enough batter for about 16 crêpes.

To make Crêpes

Heat a crepe pan or non-stick skillet measuring 6 to 7 inches across the bottom over moderate heat until it is hot. Brush the pan lightly with the butter, heat it until it is hot but not smoking, and remove it from the heat. Stir the batter, half fill a 1/4-cup measure with it, and pour the batter into the pan. Tilt and rotate the pan quickly to cover the bottom with a layer of batter and return any excess batter to bowl. Return the pan to the heat, loosen the edge of the crêpe with a spatula, and cook the crêpe for 1 minute, or until the top appears almost dry. Turn the crêpe, cook the other side lightly, and transfer the crêpe to a plate. Make crêpe with the remaining batter in the same manner, brushing the pan lightly with butter as necessary. The crêpes may be made 3 days in advance, kept stacked, wrapped in plastic wrap, and chilled.

To make the tomato sauce: Force the canned tomatoes with the juice through a food mill into a saucepan. Stir in the salt, the sugar, the tomato paste, the basil, and the cayenne, bring the mixture to a boil, and simmer it, stirring, for 20 minutes. Add the fresh tomatoes and cook the mixture for 5 minutes. Serve the sauce warm.

Makes about 1 1/4 cups.

Grilled Tuna with Provençal Vegetables and Easy Aioli

Bon Appétit July 2008, by Amy Finley



photo by: Con Poulos

Makes 4 servings

Serve grilled bread alongside the tuna. Be sure to buy domestic albacore to keep the mercury to a minimum.

Nonstick vegetable oil spray
4 5-ounce albacore tuna steaks (from the U.S. or Canada; about 1 inch thick)
2 zucchini, quartered lengthwise
1 eggplant (about 1 pound), cut lengthwise into 3/4-inch-thick slices
4 tablespoons (about) olive oil
2 cups assorted cherry tomatoes, halved
2 teaspoons herbes de Provence*
1 garlic clove, minced
Easy Aioli

Spray grill with nonstick spray. Prepare barbecue (medium-high heat).

Brush tuna steaks, zucchini, and eggplant with olive oil; sprinkle with salt and pepper. Grill vegetables until tender and lightly charred, turning occasionally, about 12 minutes. Remove from grill and cut into bite-size chunks. Place vegetables, tomatoes, herbes de Provence, and garlic in large bowl; toss to blend. Set aside. Grill tuna steaks to desired doneness, about 4 minutes per side for medium-rare. Place tuna on plates, top with vegetables, and serve with aioli. * A dried herb mixture; sold in the spice section of supermarkets and at specialty foods stores. If unavailable, a combination of dried thyme, basil, savory, and fennel seeds can be substituted.

Easy Aioli

Bon Appétit | July 2008
by Amy Finley

yield: Makes about 2/3 cup

2 garlic cloves, pressed
1/4 teaspoon (or more) coarse kosher salt
1/2 cup mayonnaise
2 tablespoons olive oil
1 tablespoon fresh lemon juice

Mash garlic and 1/4 teaspoon salt in small bowl until paste forms. Whisk in mayonnaise, olive oil, and lemon juice. Season to taste with coarse salt and pepper. **DO AHEAD:** Can be made 1 day ahead. Cover and chill.

orecchiette with Salsa Cruda and Ricotta

Gourmet August 2008 by Andrea Albin



photo by: Romulo Yanes

yield: Makes 4 servings

active time: 10 min

total time: 30 min

Ripe juices from plump late-summer tomatoes permeate this quick, flavorful pasta—and make you wish it could be August all year long.

1 medium shallot, minced
2 small garlic cloves, forced through a garlic press
2 tablespoons extra-virgin olive oil
1 1/2 pounds tomatoes, chopped
1/4 teaspoon hot red-pepper flakes
1/3 cup coarsely chopped basil
1 pound dried *orecchiette*
3/4 cup ricotta (preferably fresh)

Garnish:

Small basil leaves

Stir together all ingredients except pasta and ricotta in a large bowl with 3/4 teaspoon salt and 1/2 teaspoon pepper. Let stand, stirring occasionally, 20 minutes.

Meanwhile, cook *orecchiette* in a pasta pot of boiling salted water (3 tablespoons salt for 6 qt water) until al dente.

Drain pasta and toss with tomato salsa. Season with salt and pepper and dollop with ricotta.

Broiled Vegetables with Toasted Israeli Couscous

Gourmet | May 2001



photo by: Romulo Yanes

yield: Makes 4 (side dish) servings

Couscous is frequently thought of as a grain, but it's actually a pasta. This is more apparent in rounds of toasted Israeli couscous, which are larger and chewier than the familiar Moroccan kind. Try this dish with chicken or fish.

1/2 tablespoons balsamic vinegar
1 garlic clove, minced
3 tablespoons olive oil
1 medium zucchini, cut lengthwise into 1/2-inch-thick slices
1 yellow summer squash, cut lengthwise into 1/2-inch-thick slices
2 red bell peppers, quartered lengthwise
1/2 cup finely chopped red onion
3/4 cup toasted Israeli couscous (4 ounces)
1 3/4 cups chicken broth or water
3 tablespoons thinly sliced fresh basil

Whisk together balsamic vinegar, garlic, 2 tablespoons oil, and salt and pepper to taste.

Preheat broiler. Toss zucchini, yellow squash, and bell peppers with half of dressing in a large bowl, then marinate 5 minutes.

Broil half of dressed vegetables on oiled rack of a broiler pan 5 to 7 inches from heat, turning over once, until golden brown and tender, about 16 minutes total. Transfer to a cutting board, then broil remaining dressed vegetables in same manner. When cool, cut into 1-inch pieces.

While vegetables are broiling, sauté onion in remaining tablespoon oil in a 4-quart heavy saucepan over moderately high heat, stirring, until softened, then add couscous and sauté, stirring, 2 minutes. Add broth and simmer, covered, until couscous is just tender, 8 to 10 minutes. Stir in broiled vegetables, basil, remaining dressing, and salt and pepper to taste. Serve at room temperature.

