

Crème de la Crop

Oregon Snow Pea, Radish and Cucumber Soba Noodle Salad

1 cup Oregon Snow Peas, removed of string

1 cucumber, cut in 1/2 length wise, then sliced thin into half moons
Radish leaves, washed well and thinly sliced

1 cup shredded carrots and/or Red or yellow peppers or other fresh vegetables in season

1 pack Soba Noodles

Fresh Mint, Basil & or cilantro

4-5 radishes, washed, sliced thin, then cut in matchsticks, reserve to garnish top of salad

Optional 1/4 cup coarsely chopped salted peanuts or toasted slivered almonds

Optional additional salad greens to toss in

Simon's Wine Match (Oregon Snow Pea, Radish and Cucumber Soba Noodle Salad) : Whenever I have soba noodles and dark sesame oil on my table I reach for Pinot Noir. A great choice for this dish would be the Nicolas Potel Bourgogne Rouge. 100% Pinot Noir from blended organic, biodynamic and sustainable vineyards in the Burgundy region of France, this wine has the classic hallmarks of good pinot. Elegance, subtle raspberry, mint and mushroom aromas and a crisp finish will sing with the earthy, sweet, umami laden flavors. Ask your favorite independent wine shop to special order it for you, around \$25.

With Soy Ginger Vinaigrette:

1 1/2 teaspoons dark sesame oil

1/3 cup rice vinegar

1/3 cup soy sauce

juice & zests from one lime

2 tbsp brown sugar or honey

2 cloves garlic, minced

2 teaspoons red pepper flakes, or to taste or 2 tbsp prepared Chile-Garlic Sauce

1 small fresh ginger, grated

Mix all ingredients for vinaigrette. Prepare herbs, clean and cut vegetables. In boiling, salted water, blanch snap peas 3 minutes.

Remove from water with slotted spoon and chill in ice water to stop cooking. Drop soba noodles into boiling water. Stir with tongs to ensure that noodles do not stick together. Cook 4-5 minutes until al dente. Watch closely so as to not overcook. Strain noodles and chill under cold running water.

Toss noodles, vegetables and herbs in vinaigrette. Top with matchstick radishes and nuts, if desired.

SWEET PEA PESTO

**GREAT TO SPREAD ON WHOLE GRAIN CRACKERS OR A SPOONFUL TO ADD TO PASTA, TRADITIONAL RISOTTO OR SPELT RISOTTO. WHAT ABOUT STUFFING SOME SQUASH WITH A SWEET PEA SPELT RISOTTO?*

2 CUPS SWEET PEAS, COOKED IN BOILING WATER THEN CHILLED

1 CUP (LESS OR MORE) LOOSELY PACKED ITALIAN PARSLEY, BASIL OR OTHER LEAFY GREEN

2 GARLIC CLOVES
JUICE AND ZEST OF ONE LEMON

1/4 CUPS PARMESAN

1/2 CUP (OR MORE) OF OLIVE OIL SLOWLY INCORPORATED INTO TUBE OF FOOD PROCESSOR TO BRING PESTO TOGETHER

1 TSP SUGAR OR AGAVE NECTAR

1/4 CUP TOASTED ALMONDS OR PISTACHIOS, ADDED AT THE END FOR COARSE TEXTURE

Simon's Wine Pairing (Sweet Pea Pesto): Who wants to get NAKED? My gut reaction for this dish is to serve a well balanced, lightly oaked Chardonnay. My suggestion here will be the Snoqualmie NAKED Chardonnay. Made of certified organic grapes grown in the State of Washington, this Chardonnay has gorgeous layers of toasted nuts, ripe Bartlett pears and lemon oil. The wine has just enough body to withstand garlic and salt and a crisp finish to fight with the parmesan and olive oil. YUM. Find this for around \$14 in your favorite independent wine shop.

Chilled Sweet Pea Shell and Radish Top Soup

2 lbs pea shells, strings removed
(Include Sweet peas also for deeper sweet pea flavor)
1 medium onion, chopped
1 cup celery diced (or sub with other aromatic seasonal vegetable)
1 tsp chopped fresh garlic
1 small bunch radish leaves
1 cup white wine
1/2 cup fresh mint, flat-leaf parsley or chive
1 1/2 cups vegetable broth
1/2 cup sour cream, buttermilk, Greek yogurt
1 1/4 teaspoons kosher salt
1/4 teaspoon black pepper

Optional: 1 cucumber peeled and finely chopped to blend into soup & also garnish

Optional: 1/4 cup mild soft goat cheese to blend in
Optional: a few drops of truffle oil

Recipe continued...

Sauté the onions, celery and garlic on medium heat with salt and pepper until translucent. Add snow pea shells and radish greens. Deglaze with white wine and reduce by half. Add stock. Simmer 10-15 minutes. Remove from heat and chill to room temperature over ice bath.

Add fresh herbs and cream or yogurt. Using a top blender or immersion blender, puree in batches. Season to taste.

Chill at least 3-4 hours or ideally overnight. Serve in Chilled Martini glasses or bowls, garnish with a dollop of cream &/or relish of blanched sweet peas, matchstick radishes and mini diced cucumber.

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