

## Crème de la Crop

### Tomatillo Salsa

Yield 32 fl oz

20 oz tomatillos  
5 oz jalapenos, seeded, coarsely  
chopped  
4 large garlic cloves  
8 fl oz water  
salt, to taste  
ground black pepper, to taste  
1 bunch cilantro, cleaned and  
stemmed

Cut the tomatillos into wedges  
and place in a saucepan with  
the jalapeno, garlic, and water.

Cover and bring to a boil,  
reduce to a simmer, and cook  
for about 20 minutes, or until  
the tomatillos are olive green in  
color.

Put the tomatillo mixture into a  
food processor and process  
until fully blended. Taste the  
mixture to check the heat and  
adjust the seasoning with salt.  
Cool slightly.

After the mixture is cool, add  
the cilantro to the processor  
and pulse to chop and combine.  
Add salt and pepper to taste.

Serve with love.

### Summer Squash Salsa

Yield 32 fl oz

1 yellow squash, seeded, small dice  
1 zucchini, seeded, small dice  
1.5 oz carrots, small dice  
6.5 oz plum tomatoes, small dice  
3 oz tomatillos, small dice  
3 oz red onion, small dice  
.5 oz chipotle chilies, minced  
1.5 tsp marjoram, coarsely chopped  
1.5 tsp cilantro, coarsely chopped  
1 fl oz extra virgin olive oil  
1 fl oz white wine vinegar  
.5 tsp sugar  
salt, as needed  
black pepper, as needed

Blanch the squash, zucchini, and  
carrots, separately, in boiling  
water until just tender. Shock in  
an ice bath and drain.

Combine with the remaining  
ingredients and mix well. Adjust  
seasoning with salt and pepper.  
Serve with love.

### Grilled Vegetable Appetizer with Balsamic Vinaigrette

Yield 10 servings

4 fl oz olive oil  
½ bunch thyme, leaves only  
salt, as needed  
ground black pepper, as needed  
1 lb eggplant, sliced into ½ inch rounds  
1 lb zucchini, sliced on the bias into ½ inch  
ovals  
1 lb yellow squash, sliced on the bias into ½  
inch ovals  
1.5 lbs red peppers, cut into eights  
12 oz yellow peppers, cut into eights  
1 lb Portobello mushrooms, stems removed  
5 plum tomatoes, cored and halved  
10 green onions, trimmed  
Balsamic vinaigrette (from week one  
newsletter)

Combine the oil with the thyme, salt  
and pepper. Brush the vegetables  
with the mixture. Grill the eggplant  
until very soft and cooked through.

Grill or broil the remaining  
vegetables to mark on all sides; they  
should be tender and very hot. Slice  
the portabellas as necessary to make  
10 servings.

Assembly: for each serving, arrange  
2 to 3 slices of each eggplant,  
zucchini, and yellow squash on a  
plate. Add 2 strips red pepper and 1  
strip yellow pepper, a grilled tomato  
half, and a green onion. Drizzle with  
vinaigrette and serve warm or at  
room temperature.

# Southern Braised Kale

Yield 5 Servings

2 lbs Kale  
2 oz minced bacon  
8 oz minced onions  
3 garlic cloves, minced  
5 fl oz white wine  
1 ham hock  
5 fl oz chicken stock  
salt and black pepper, as needed

Strip the leaves from the kale. Cut into bite-size pieces. Blanch the greens in salted water. Shock in an ice bath, drain, and squeeze out excess moisture.

In a large skillet, render the bacon over medium heat. When bacon is a light golden, add the onions and garlic and sweat until aromatic. Add the blanched greens, deglaze with the wine, and reduce by half.

Add the ham hock and stock. Season with salt and pepper. Braise in a 350 oven until tender, 30-45 minutes.

Remove the greens from the pan and reduce the liquid. Add the liquid back to the greens and adjust seasoning with salt and pepper. Serve with love.

# Smoked Trout and Sorrel Salad

Yield 4 servings

12 quails' eggs  
4 onions, thinly sliced  
7 oz smoked trout, skinned and flaked  
7 oz sorrel

For the sauce:

1 orange  
¼ cup heavy cream  
2 tsp Dijon Mustard  
Salt and Pepper, to taste

Put the quails' eggs into a pan, add water to cover, and bring to a boil. Boil for 1.5 minutes, and then drain into the pan. Put the eggs into a bowl of cold water and let them cool completely.

To make the sauce, peel the orange, removing all the bitter white pith, and then halve it. Squeeze the juice from one half the orange into a bowl, stir in the cream and mustard, and season with salt and black pepper.

Cut the second orange into segments, slicing between the membranes, and set the segments aside. Shell the quails' eggs and put them into a salad bowl with the reserved orange segments and the onions, trout, and sorrel.

Pour the dressing over the salad and let stand in a cool place for 5 minutes before serving with love.