

Crème de la Crop

SWEET PICKLE CHIPS

YIELD: 1 QUART

INGREDIENTS

2 LB. CUCUMBERS
½ LB. ONIONS
1.5 CUPS CIDER VINEGAR
½ TSP. SALT
1 TSP. MUSTARD SEEDS
1 QT. WATER
2 CUPS SUGAR
1 ¼ CUPS WHITE VINEGAR
1 TBSP. CELERY SEED
½ TBSP. ALLSPICE, WHOLE CRUSHED
1 TSP. TURMERIC

WASH THE CUCUMBERS AND SLICE
1/4 INCH THICK. SLICE THE
ONIONS ¼ INCH THICK.

COMBINE THE CUCUMBERS AND
ONIONS WITH CIDER VINEGAR,
SALT, MUSTARD SEEDS, 1
TABLESPOON OF THE SUGAR,
AND THE WATER.

SIMMER FOR 10 MINUTES AND
DRAIN. DISCARD THIS LIQUID.

BRING THE WHITE VINEGAR, CELERY
SEED, ALLSPICE, TURMERIC,
AND REMAINING SUGAR TO
BOIL.

POUR THE PICKLE MIXTURE OVER
THE CUCUMBERS AND ONIONS
AND LET REST UNDER
REFRIGERATION FOR 3 TO 4
DAYS BEFORE SERVING. HOLD
UNDER REFRIGERATION FOR
UP TO 4 WEEKS. SERVE WITH
LOVE.

APPLE BUTTER

Yield: 1 Pint

Ingredients

3 qt. Apples, peeled and sliced
12 fl. oz. Apple cider
9 oz. Sugar
½ Cinnamon stick
½ tsp. Ground cardamom
½ tsp. Lemon zest
¼ tsp. Salt

Method

Combine apples and apple cider in
a saucepan and bring to a
slow simmer over medium
heat. Reduce heat, cover the
pan, and let simmer, stirring
occasionally, until apples are
soft and pulpy, about 30
minutes.

Remove from heat and purée the
apples with a food mill or a
sieve into a clean saucepan.
Add the sugar, cinnamon,
cardamom, lemon zest, and
salt to the apple purée and
simmer over low heat, stirring
frequently, until very thick
and deep brown, about 2
hours.

Transfer the apple butter to a bowl
set in an ice bath and cool,
stirring occasionally.

Zucchini, goat cheese, and black olive frittata

Serves 6

3 Tablespoons olive oil
21 oz zucchini, thinly sliced into rounds
1 sprig, thyme
8 eggs
1 pinch curry powder
7 oz goat cheese, crumbled
1 cup Parmesan cheese
3 Tablespoons parsley chopped
1 Tablespoon chives
1 Tablespoon chervil
¾ cup black olives, pitted and halved
Salt and pepper

Heat the oil in a large skillet. Add the
zucchini and thyme and cook over
medium heat, stirring and turning
occasionally, until the zucchini have
softened and the moisture has
evaporated. Season with salt and
pepper, remove and discard the
thyme.

Beat the eggs with the curry powder
and season with salt and black
pepper. Stir in the goat cheese,
Parmesan, parsley, chives, chervil
and olives.

Add this mixture into the hot pan
with the zucchini and cook for an
estimated 5 minutes or until the
eggs have set.

Turn off the heat, and slide the
frittata onto a serving plate. Slice
into 6 pieces and serve with love.

