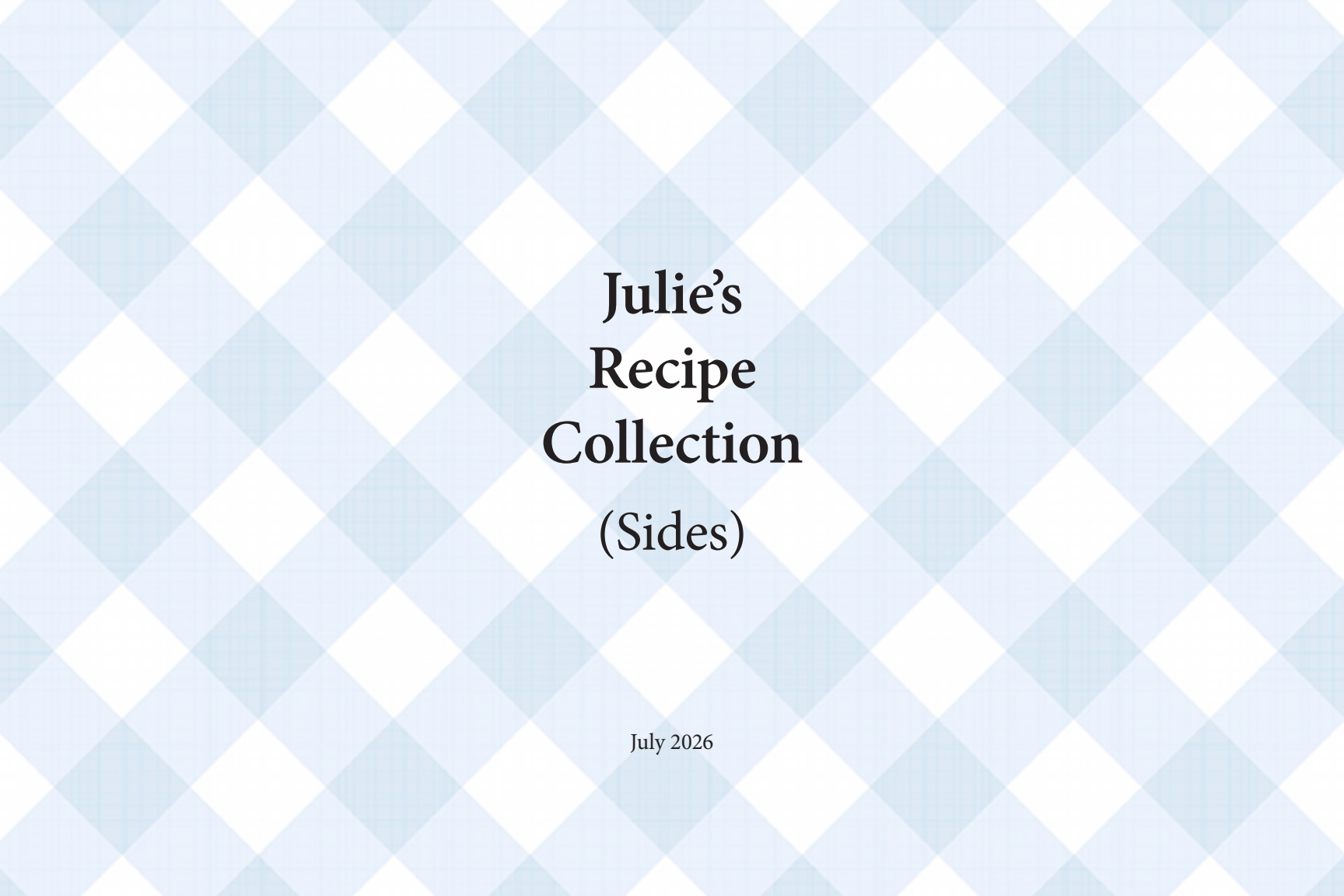




Julie's Recipe Collection (Sides)

July 2026

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Sources:

Mary Mary Weber
Jane Jane Gallagher
Ed Ed Gallagher
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Sue Sue Moeslein
Kathryn Kathryn Weber

Carrie Carrie Kourkoumelis
Rhona Rhona Rader Hayes
AR AllRecipes.com
ATK America's Test Kitchen
BA Bon Appétit
CC Cooks Country

FA Old Farmer's Almanac
JO Jamie Oliver
MS Milk Street
Martha Martha Stewart
YM Yankee Magazine

Sides



Stuffing, Blossom Bread | Globe

Serves 10 Preheat 375°

- | | |
|---------------------------------|---|
| 1 stick butter, room temp | ½ t onion powder |
| 2 cloves garlic, finely chopped | ½ t celery salt |
| 2 T finely chopped sage leaves | ¼ t black pepper |
| 2 T finely chopped thyme leaves | 1 teaspoon Worcestershire sauce |
| ¼ c finely chopped parsley | 1 round sourdough or country
boule (1½ lb) |
| ½ t fennel seed, ground | |

In a bowl, mash together the butter, garlic, sage, thyme, parsley, fennel, onion powder, celery salt, pepper, and Worcestershire sauce. The consistency of the mixture should be like thick yogurt.

Cut the bread: Without going all the way through to the bottom crust, make a crosshatch pattern, cutting the perpendicular lines about 1½" apart. Place the bread on top

of a small inverted bowl to splay the loaf and make the buttering job easier. Butter all four sides of each section and brush any extra butter over the top of the loaf. Wrap in foil.

Place the bread directly on the middle oven rack for 25 min. Open up the foil. Continue baking for 5 min, or until the bread is lightly browned. Transfer the bread to a platter or board and serve hot.



Stuffing, Brown Bread–Cornbread Stuffing | YM

Preheat 325°

4 c cubed cornbread	½ t pepper
2 c cubed brown (or white) bread	8 oz cooked spicy sausage, ½" pieces
4 T butter	1 c parsley leaves, roughly chopped
1 med onion, diced	2 large eggs
2 med carrots, diced	2 c chicken stock
2 med celery stalks, diced	
1 t salt	



Arrange the cornbread and brown bread cubes on a large rimmed baking sheet. Transfer to the oven and cook until toasted, 15 min. Set aside.

Increase temp to 375°. Melt the butter in a large skillet, then add the onion, carrots, celery, salt, and pepper. Cook, stirring often, until softened, 6 min, then add the sausage and cook 5 min. Add parsley, stir, then remove from heat.

In a med bowl, whisk the eggs and chicken stock until blended.

Put the bread cubes into a large bowl, then add the sausage mixture and toss to combine. Pour the chicken stock and eggs over all and gently toss together. Pour the mixture into a greased 9×13" baking dish, cover with plastic wrap, and let sit for at least 45 min. Bake until cooked through and crispy on top, 40–45 min.

Stuffing, Cornbread Dressing | AR

Preheat 375°

3 c crumbled cornbread

2 T butter

1 small onion, diced

½ c chopped celery

2 large eggs, beaten

2 c chicken stock

1 T dried sage, or to taste

salt and pepper to taste

Place crumbled cornbread in a large bowl.

Melt butter in a large skillet over medium heat. Add onion and celery and sauté until soft, 5 to 7 minutes.

Add sautéed onion and celery to the crumbled cornbread. Stir in chicken stock, eggs, sage, salt, and pepper. Pour into a greased 7×11" baking dish.

Bake until dressing starts to turn golden brown around the edges, 30 min.



Stuffing, Herbed Stuffing | MS

Preheat 375°

1 c finely chopped celery

1 stick butter, melted

8 oz shallots, peeled

⅓ c fresh sage leaves

2 T fresh thyme leaves

1½ t salt

1 t pepper

1½ lb sandwich bread, ¾" cubes

3 c low-sodium chicken broth

½ c heavy cream

½ c chopped fresh flat-leaf parsley



In a bowl, toss the celery with 1 T butter; set aside. In a food processor, combine the shallots, sage, thyme, salt, pepper and remaining butter. Process to form a smooth paste, 30 sec, scraping the bowl as needed. In a large bowl, combine the bread and shallot-herb paste, tossing gently.

Fold in the celery, then divide the mixture between 2 baking sheets. Bake until the celery is tender and bread is crisp and golden, 50–60 min, stirring the bread and switching and rotating the pans halfway through. Let cool slightly. At this stage the bread mixture can be cooled, bagged and stored for a day. When ready to proceed, increase the heat to 400°.

Transfer the bread mixture to a large bowl, scraping any browned bits off the sheet pans. Fold in the broth, cream, and parsley; let sit for 10 min, stirring occasionally.

Transfer to a 13×9" baking dish and spread evenly. Bake on the upper middle rack until well browned on top, 40–45 min, rotating the dish halfway through. Let sit for 20 min before serving.

Stuffing, Mushroom-Herb Stuffing | MS

Preheat 500°

1 lb portobello mushroom caps,
halved and thinly sliced

1 lb shiitake mushrooms, sliced

½ c olive oil

salt and pepper

1 c finely chopped celery

1 T poultry seasoning

2 sticks butter, melted, divided

8 oz shallots, peeled and halved

½ c fresh sage leaves

3 T fresh thyme leaves

2 T soy sauce

1 t pepper

2 lb sandwich bread, ¾" cubes

3 c low-sodium chicken broth

1 c chopped flat-leaf parsley leaves



In a large bowl, toss mushrooms, olive oil and ½ t salt. Spread the mushrooms on a baking sheet. Roast on the upper rack until the mushrooms begin to brown, 20 min, stirring halfway through. Set aside.

Lower the temp to 325°. In a bowl, toss the celery and poultry seasoning with 1 T melted butter; set aside. In a food processor, combine the shallots, sage, thyme, soy sauce, pepper and 7 T melted butter. Process to a smooth paste, 30 sec. Add 1 c roasted mushrooms and process until the mushrooms are coarsely chopped, 4–6 pulses.

In a large bowl, combine the bread and the shallot-herb paste. Fold in the celery mixture; divide between 2 baking sheets. Bake until the bread is deep golden brown, 1 hr. Let cool slightly. Increase the temp to 400°.

Transfer the bread to a large bowl. Add the broth, parsley and remaining mushrooms. Let sit 10–15 min until no liquid remains at the bottom. Meanwhile, grease a 13×9" baking dish with 2 T melted butter. Transfer stuffing to the prepared baking dish. Brush the surface with 6 T melted butter. Bake on the upper rack until well browned, 40–45 min.

Stuffing, Potato Bread Stuffing with Apple and Sausage | YM

Preheat 350°

1½ lb potato buns	3 T minced fresh sage leaves
5 T butter	2½ c low-sodium chicken or turkey stock, divided
1 lb sweet Italian sausage, casings removed	1 c med-sweet hard cider
1½ c diced yellow onion	2 large eggs
2/3 c diced celery	1½ t salt
2 large firm-sweet apples, ½" cubes	½ t pepper

Separate the buns and lay them, cut-side down, on 2 foil-lined baking sheets. Bake until toasted and dry, 20–30 min. Let cool, then cut into 1" cubes. Transfer them to a very large bowl.

Melt 5 T butter in a large skillet, then add the sausage. Break the sausage into small pieces as it cooks. Cook until crumbled and lightly browned, 8–10 min. Add the onion and celery and cook, stirring, 6 min, then stir in the apples and sage and cook 3 min. Add 1 c stock to the pan and remove from the heat.

In a med bowl, whisk the remaining 1½ c stock and the cider with the eggs. Add the salt and pepper. Pour this mixture in with the sausage mixture, then pour all over the bread cubes. Stir well to combine. Transfer to a greased 9×13" baking dish, cover with foil, and bake 40 min.

Remove the foil and bake until the top is nicely browned, 10–15 min.

Note: If you prefer not to use the hard cider, substitute an additional cup of stock.



Side, Cornmeal Mush | AR

Yield: 4 servings

3 c water

1 t salt

1 c yellow cornmeal

1 T unsalted butter



Bring 2 c water to a boil. In a small bowl, combine cornmeal with 1 c water and salt. Stir into the boiling water slowly. Stir constantly until thickened.

Transfer mixture to lined 9×5" loaf pan. Cover and refrigerate overnight.

Slice cornmeal mush into 1-inch-wide slices. Melt butter in a skillet over med-hi. Fry the slices until golden brown on both sides. (Dust the mush with cornmeal or flour for extra crispiness prior to frying)

Variations: To bake, slice about ½" thick, pat dry. Lay slices on a greased baking sheet and place in a 400° oven. Bake 30–40 min per side, depending on the level of crispiness preferred.

Seasonings: Try a dash of garlic powder, onion powder, or cayenne.

Sweet Version: Omit the salt and add 1 T sugar. After frying, sprinkle the slices with cinnamon and sugar.

Cheese: Add a cup of shredded cheddar or parmesan to the cornmeal mixture for a deliciously savory flavor.

Top with peanut butter over hot mush.

Side, Polenta, Baked with Mushroom Sauce and Ricotta

1 egg, large

1 T water

1 18-oz tube Polenta, prepared

2 T olive oil

¼ c seasoned breadcrumbs

¼ c Parmesan cheese, grated



Slice the tube of polenta into ½" slices.

Beat the egg and water in a small bowl. Mix the breadcrumbs and parmesan in a second small bowl. Submerge one slice at a time in the egg mixture, then press it into the breadcrumb mixture until coated.

Heat oil in a large skillet over med. Add a single layer of slices, leaving space between them. Pan fry in batches. Cook until the bottom is golden-brown. Flip and repeat. Transfer to a paper-towel lined plate to absorb oil.

Serve warm with mushroom sauce and ricotta cheese.

Mushroom Sauce (3 cups):

2 T unsalted butter

½ T olive oil

10 oz mushrooms, sliced

Salt and pepper

2 garlic cloves , minced

¼ c white wine

½ c chicken broth

1 c heavy cream

½ c parmesan cheese, finely grated

2 t thyme leaves (½ t dried)

Heat oil and butter in a skillet over med-hi. Cook mushrooms 4–5 min.

Add the garlic and a pinch of salt and pepper. Cook until garlic is golden, 1 min. Add wine. Stir 1 min until evaporated.

Stir in broth, cream and parmesan. Lower heat to med. Stir occasionally and simmer for 2–3 min until thickened.

Stir in thyme, adjust salt and pepper to taste.

Note: With low fat cream, mix 1 t cornstarch with ¼ c low fat cream, then mix in remaining cream.

Side, Polenta, Fried | MS

8" square firm, chilled soft polenta

⅓ c flour

salt and pepper

6 T olive oil, divided

Remove the polenta from the baking dish. Cut into 9 squares. In a shallow dish, whisk the flour and ½ t each salt and pepper, then use to lightly coat all sides of each square, shaking off excess.

In a 12" nonstick skillet over med-high, heat 3 T oil until barely smoking. Add 4 or 5 of the squares and cook until lightly browned, 4 min. Flip each square and cook until lightly browned on the second side, 3–4 min. Transfer to a large plate and wipe out the skillet. Repeat with the rest of the polenta.



Side, Polenta | MS

Preheat 375°

2 c coarse yellow cornmeal

salt and pepper

In a large Dutch oven, whisk cornmeal, 1 T salt and 1 l c water. Simmer over med-high, stirring frequently to prevent clumping. Transfer uncovered to the oven and bake 1 hr.

Remove the pot from the oven. Whisk until smooth. Return uncovered to the oven and cook until the cornmeal is thick and creamy and the granules are tender, 10–30 min.

Remove the pot from the oven. Vigorously whisk the polenta until smooth and scrape the bottom, sides and corners of the pot. Let stand for 5 min. The polenta should thicken just enough for a spoon to leave a brief trail when dragged through; whisk in additional water if needed to adjust the consistency. Season with salt and pepper. Serve immediately.

Side, Rice Pilaf | New Yorker

Preheat 350°

1½ c long-grain rice

3 c chicken stock

2 shallots or 1 med onion, finely
diced

2–4 T white-wine vinegar

3–4 oz white wine

3 oz butter

Salt



Bring chicken stock to a boil and keep warm.

Cut parchment into a circle to fit a med pot. Butter one side.

Heat the pot over med. Melt 1 oz butter, add shallot, reduce to low, and cook for 1–2 min, stirring continuously.

Add rice to the pot and stir. If there is not enough butter to coat the rice, add a little more. Add white vinegar, if using. Slowly reduce until almost all of the liquid has evaporated. Then add the white wine and reduce again.

Add chicken stock and salt to taste. Turn up to high. When stock starts to boil, stir once, then cover pot with lid and reduce to low. Cook 2 min.

Remove pot from heat. Replace the lid with circle of parchment paper and put pot into oven.

After 15 min, test to see if it is cooked through. If needed, cook for another 3–5 min.

Remove from oven and fluff rice gently with a fork. Add butter. Cool with parchment paper on top.

Side, Tofu, Fried | thespruceeats

1 block extra-firm tofu, previously frozen and thawed	½ t salt
2 T flour	½ t pepper
2 t garlic powder	2 T olive oil



Press the tofu by placing paper towels underneath and on top of the block and weighing it down for 10 minutes.

Slice the pressed tofu into ½" cubes.

In a small bowl, combine the tofu with the flour, garlic powder, salt, and pepper. Place all ingredients in a zip-lock bag and shake well.

In a skillet, heat the oil over med. Add the tofu. Cook 4–6 min, turning occasionally, until golden brown and lightly crispy.

If you would like a firmer and “chewier” version of tofu for this recipe, freeze it for 30 min after you press and cut it.

Air Fryer version

1 lb extra firm tofu, previously frozen, thawed, and pressed	Marinade:	1 T rice wine vinegar
1 T cornstarch	⅓ c reduced sodium soy sauce	1 t fresh ginger, minced
	1 T sesame oil	1 clove garlic, minced

Combine marinade ingredients. Break the block of tofu apart with your hands into organically-shaped, bite-sized pieces. Toss the pieces in the marinade, and set aside for at least 20 minutes or up to 8 hours.

Remove the tofu from the marinade, and, in a mixing bowl, toss with cornstarch to coat. Place the tofu in a single layer in the basket of an air fryer, and air fry at 400° for 10–15 min, flipping halfway through.

Side, Yorkshire Pudding | FA

Preheat 425°

2 c beaten eggs

1 c flour

$\frac{3}{4}$ c milk

$\frac{1}{2}$ c water

2 T beef drippings

$\frac{1}{2}$ t salt

$\frac{1}{2}$ t pepper



Place a sieve over a large mixing bowl, then sift the flour in. Make a hole in the center of the flour and slowly whisk the beaten eggs into the flour. Add salt and pepper.

Add the milk and water, whisking continuously to get the batter smooth and airy.

(Optional: Cover and leave batter to rest for 1 hr. Before cooking, whisk thoroughly again to break down lumps and add some air.)

Using a 12-cup muffin tin, brush the drippings into the bottom (1 t per cup). Heat the pan and drippings in the oven for 2 min. Remove the warmed tins. Pour the batter into the tins with the drippings and quickly return to the oven (middle or high shelf).

Bake 20–30 min until the puddings have risen and are golden brown. Do not open the oven door in the first 10–15 min or they will collapse.

Serve the puddings at once with the roast and hot gravy.

Vegetables



Veg, Asparagus Vinaigrette | YM

Yield: 4-6 servings

1 lb asparagus, trimmed and
peeled*

1½ t salt

½ t pepper

3 T lemon juice

½ t dry mustard

¼ c olive oil

1 shallot, minced

1 t dried chervil or 2 t minced
fresh chervil



Fill a 3- to 4-quart saucepan with about 1½" of water and set a steamer basket in the bottom. Add asparagus, cover, and set over high heat. Steam until crisp-tender, 5-10 min. Submerge the stalks in cold water. When cool, drain and transfer to absorbent paper. Pat dry and arrange in a large serving dish. Sprinkle with salt and pepper.

In a small bowl, whisk the lemon juice and mustard until the mustard is dissolved. Whisk in the olive oil. Stir in the

shallot and chervil. Pour over the asparagus and turn to coat the stalks. Cover the dish with plastic wrap.

Refrigerate until thoroughly chilled, 45 min, turning the asparagus occasionally. Arrange on plates and spoon dressing over the top.

*Peeling the asparagus makes it more tender and refined, but is not essential to the success of the dish.

Veg, Asparagus Pan-roasted with Browned Butter Vinaigrette | MS

2 T neutral oil

2 lb asparagus, trimmed

salt

In a 12" skillet over high, heat the oil until shimmering. Add the asparagus, sprinkle with $\frac{1}{2}$ t salt and cook, tossing once or twice, until lightly charred in spots, 2–4 min.

Add 1 T water, cover and reduce to med. Cook until crisp-tender, 1–2 min. Transfer to a platter, leaving any remaining water in the skillet.



Vinaigrette:

4 T butter

salt

$\frac{1}{4}$ c flat-leaf parsley,
finely chopped

1 medium garlic clove, minced

1 t grated lemon zest

1 T rosemary, chopped

2 T lemon juice

After transferring the asparagus, wipe out the pan, then heat 4 T butter over medium. Cook, stirring, until the milk solids are deep golden brown and the mixture has a nutty aroma, 4–5 min.

Remove from the heat and whisk in garlic clove, rosemary, and a pinch of salt, followed by lemon zest, lemon juice and parsley. Pour over the asparagus and sprinkle with salt.

Notes: Don't use extra-thick asparagus, as it requires longer cooking. Look for spears that are no larger than $\frac{1}{2}$ " in diameter. Don't use ultra-thin asparagus; it will end up overdone.

Veg, Broccoli with Garlic, Pepper Flakes and Basil | MS

2 T butter, cut in 2–3 pieces

½ t red pepper flakes

4 med garlic cloves, grated

2 bay leaves

salt and pepper

1 lb broccoli, stems sliced to ½”,

florets in 1” pieces

1 T chopped basil



In a dutch oven over med, melt the butter. Stir in the pepper flakes and garlic, cook until fragrant, 30 sec. Stir in 1 c water, the bay and ¾ t salt; bring to a boil over med-high. Stir in the broccoli, cover and cook until just tender, 6 min, stirring once halfway through.

Uncover and cook over high, stirring occasionally, until the broccoli begins to sizzle, about 5 min. Off heat, remove and discard the bay, then stir in the basil. Taste and season with salt and pepper.

Veg, Broccoli Roasted with Garlic and Lemon | AR

Yield: 6 servings Preheat 350°

2 heads broccoli, florets

2 t olive oil

1 t sea salt

½ t ground black pepper

1 clove garlic, minced

½ t lemon juice

Toss broccoli florets with oil, salt, pepper, and garlic. Spread out in an even layer on a baking sheet.

Bake 15–20 min. Squeeze lemon juice over broccoli before serving.

Veg, Carrot Soufflé | FA

Yield: 6 servings Preheat 350°

1 lb carrots (3 c), 1" pieces

1 stick butter, melted

3 eggs

½ c sugar*

3 t flour

1 t baking powder

1 t vanilla



Place carrots in saucepan and cover with salted water. Bring to a boil, then reduce heat and simmer, uncovered, 20 min until carrots are tender. Drain and set aside.

In a food processor, combine eggs, butter, sugar, flour, baking powder, and vanilla. Add carrots a little at a time and puree.

Pour mixture into an 8" greased square baking dish. Bake 45 min until firm. Let stand 5 min before serving.

*You can reduce the sugar to half if you wish; carrots are naturally sweet.

Note: This may be prepared a day ahead and refrigerated. Bring to room temperature before cooking.

Veg, Corn Pudding | AR

Preheat 400°

5 large eggs

⅓ c butter, melted, slightly cooled

¼ c sugar

½ c milk

¼ c cornstarch

1 can whole kernel corn, drained

2 (cans cream-style corn

Whisk eggs lightly in a large bowl. Whisk in milk, melted butter, sugar, and cornstarch. Stir in drained corn and cream-style corn until fully blended.

Pour mixture into a 2-qt greased casserole dish.

Bake until golden brown, 1 hr.

Let the pudding rest for 10 min before serving.



Veg, Green Beans in Ginger-Soy Sauce | Globe

1 T sesame seeds

Salt

3 lb green beans

$\frac{1}{3}$ c vegetable oil

2 t chile powder

2 t ground cumin

2 t ground coriander

1" piece fresh ginger, grated

2 cloves garlic, finely chopped

$\frac{1}{3}$ c soy sauce

$\frac{1}{4}$ c rice vinegar

$\frac{1}{2}$ c water

1 T cornstarch mixed to a paste
with 2 T cold water



Line a large rimmed baking sheet with paper towels.

In a small dry skillet, toast the sesame seeds for 4–5 min until they are lightly browned and aromatic.

Bring a large saucepan of salted water to a boil.

Trim the beans and cut them in half. Drop half the beans into the water and let the water bubble steadily for 3 min. With tongs, move the beans to a bowl of cold water. Let the cold tap run into the bowl until the beans are no longer hot. Transfer the beans to the baking sheet. Repeat with the remaining beans.

In a Dutch oven over med, heat the oil. Add the chile powder, cumin, and coriander; cook 1 min. Add the ginger and garlic and cook 1 min more.

Pour the soy sauce and vinegar into the pan and cook 2 min. Add the water and bring to a boil.

Add the cornstarch paste and simmer 1 min until it thickens. Add all the beans and a generous pinch of salt. Fold the beans into the sauce. Transfer the beans to a serving dish and sprinkle with sesame seeds.

Veg, Green Beans and Mushrooms with Crispy Garlic | YM

Yield: 8 to 10 servings

4 T plus 3 T salted butter

10 garlic cloves, thinly sliced, plus

1 garlic clove, minced

$\frac{3}{4}$ lb white mushrooms, sliced

$\frac{1}{2}$ c dry white wine

1 c heavy cream

$\frac{1}{2}$ t plus $\frac{1}{2}$ c salt

$\frac{1}{2}$ t pepper

$1\frac{1}{2}$ lb green beans, ends trimmed



In a small saucepan over med-low heat, melt 4 T butter. Add the sliced garlic. The butter should bubble but not smoke. Cook the garlic, swirling often and keeping a close eye on it, until very light golden brown, 2–3 min. Remove the garlic and drain on paper towels. Save the garlic-infused melted butter for future use.

In a large skillet over med-high heat, melt 3 T butter, then add the minced garlic, mushrooms, $\frac{1}{2}$ t salt, and pepper. Cook, stirring often, until the mushrooms brown at the

edges, 7–9 min. Add the wine, scraping the bottom, and simmer until reduced, 3–5 min. Add the cream and reduce to med. Simmer until thickened, 3–5 min. Set aside and keep warm.

In a pot, bring 4 qt water and $\frac{1}{2}$ c salt to a boil. Add the beans and cook until bright green and just tender, 5–7 min. Drain and transfer to a serving platter. Pour the sauce over the beans and sprinkle with the crispy garlic. Serve warm.

Veg, Green Beans Sweet-and-Spicy with Ginger | MS

2 T light brown sugar

1 T fish sauce

1 T soy sauce

3 T vegetable oil, divided

1 lb green beans, halved on the
bias

¼ c water

1 T grated fresh ginger

½ t red pepper flakes

2 T rice vinegar

white pepper



In a small bowl, mix the sugar, fish sauce and soy sauce. Set aside.

In a dutch oven or 12" skillet over med-high, heat 2 T oil until beginning to smoke. Add the beans and cook until beginning to color, about 3 min. Add the water, cover and cook until beans are bright green and barely tender, 2 min.

Clear a space in the center of the pan, then add the remaining 1 T oil to the clearing. Stir in the ginger and pepper flakes and cook until fragrant, 30 sec. Pour the sauce mixture into the skillet and cook, stirring occasionally until the liquid has thickened and coats the beans, 1 min.

Off the heat, stir in the vinegar. Season with pepper.

Veg, Green Beans with Mushrooms and Mustard Vinaigrette | MS

4 T olive oil, divided
¼ c sherry vinegar
1 ½ T dijon mustard
1 T soy sauce
1 t grated lemon zest
salt and pepper

¾ lb cremini mushrooms, ½
chopped, ½ thinly sliced
4 medium shallots, thinly sliced
1 lb green beans, halved and
blanched



In a small bowl, whisk 2 T oil, vinegar, mustard, soy sauce, lemon zest and 1 t pepper; set aside.

In a 12" skillet over med, heat the remaining 2 T oil until shimmering. Add mushrooms, shallots and 1 t salt; stir to combine. Cover and cook, stirring occasionally, until mushrooms release their moisture, 5 min. Uncover and continue to cook, stirring occasionally, until the mushrooms and shallots are well browned, 5–7 min.

Pour in ¼ c water and scrape up browned bits. Add the green beans and cook, stirring occasionally, until the beans are heated, 5 min.

Off heat, stir in the dressing and toss until the beans are well coated. Season with salt and pepper. Transfer to a dish and serve warm or at room temp.

Veg, Napa Cabbage and Cucumber Slaw | Bon Appetit

6 c thinly shaved or sliced
cucumbers and Napa cabbage
¼ red or white onion, thinly sliced

¼ cup seasoned rice vinegar
2 T extra-virgin olive oil



Combine vegetables and onion in a medium bowl; season generously with salt. Let sit until they start to release their water, 8–10 min, then begin to massage, gently at first so they don't break, then harder as they begin to expel their liquid, until softened to about the texture of coleslaw. Pour off excess liquid and add vinegar and oil; toss to coat. Taste and season with more salt if needed.

Slaw can be made 3 days ahead. Cover and chill.

If you make this slaw ahead, the vegetables will continue to soften as they sit and become more like pickles, which isn't a bad thing at all.

Veg, Potatoes au Gratin | NYT

Preheat 400°

3–4 lb potatoes, $\frac{1}{4}$ " slices

Salt and pepper

2 T butter

2–3 c half-and-half or heavy
cream

$\frac{1}{4}$ c grated Parmesan or Gruyère

Pinch of nutmeg



Seasoning each layer with salt and pepper as you go, layer the potatoes in a 12" ovenproof skillet.

Dot the top with 2 T butter. Pour in half-and-half $\frac{3}{4}$ of the way to the top.

Bring to a boil over medium-high heat. Reduce to low and cook 10 min, uncovered, until the liquid has reduced by half.

Transfer to the oven and bake until the top is golden brown, 10 min. Reduce heat to 300° and cook until the potatoes are fork tender and the top is nicely browned, 8 min. Top with grated cheese and return to the oven until the cheese is melty and golden brown, 3–5 min. Sprinkle with a pinch of nutmeg and serve.

Veg, Potatoes, Cheesy | AR

Yield: 12 servings Preheat 350°

1 lb med yellow potatoes, 1" cubes	¼ c sour cream
1 lb red potatoes, 1" cubes	¼ c plain yogurt
1 c shredded mozzarella cheese	4 T butter, small pieces
¼ c each, shredded Cheddar, Asiago and Parmesan	

Place yellow and red potatoes into a large pot and cover with salted water; bring to a boil. Cook until soft, about 10 minutes. Drain.

Combine mozzarella cheese, Cheddar cheese, sour cream, and mayonnaise in a large bowl; mix well. Slowly add potatoes and toss; use a wooden spoon or flat spatula to avoid mashing potatoes.

Pour potatoes into a greased 9×13" baking dish. Dot butter over the top and cover with aluminum foil.

Bake 25–30 min. Remove from the oven.

Uncover, return to the oven, and broil until the top is golden brown, 5 min.



Veg, Potato Latkes | ATK

Preheat 200°

2 lb russet potatoes, unpeeled and shredded

½ c grated onion

Salt and pepper

2 large eggs, lightly beaten

2 t minced fresh parsley

Vegetable oil



Toss potatoes, onion, and 1 t salt in bowl. Place half of potato mixture in center of dish towel. Twist tightly to drain as much liquid as possible, reserving liquid in a measuring cup. Repeat process with remaining mixture. Let potato liquid stand so starch settles to bottom, 5 min.

Cover mixture and microwave until warmed through, 1–2 min, stirring mixture every 30 sec. Spread evenly over second baking sheet and let cool 10 min. Don't wash bowl.

Pour off water from reserved potato liquid, leaving potato starch in cup. Add eggs and stir until smooth. Return cooled potato mixture to bowl. Add parsley, ¼ t pepper, and potato starch mixture; toss until combined.

Line wire rack on rimmed baking sheet with triple layer of paper towels. Heat ¼" depth of oil in 12" skillet over med-

high until shimmering. Place ¼ c of potato mixture in oil and press into ½"-thick disk. Repeat until 5 latkes are in pan. Cook, adjusting heat so fat bubbles around latke edges, until golden brown on bottom, 3 min. Turn and cook until golden brown on second side, 3 min. Drain on towels and transfer to baking sheet in oven. Repeat with remaining potato mixture. Season with salt and pepper and serve immediately.

To make ahead: Cooled latkes can be covered loosely with plastic wrap and held at room temperature for up to 4 hours. Alternatively, they can be frozen on baking sheet until firm, transferred to zipper-lock bag, and frozen for up to 1 month. Reheat latkes in 375° oven until crisp and hot, 3 min per side for room-temp latkes, 6 min per side for frozen latkes.

Veg, Potatoes Mashed with Horseradish | Stop & Shop

3 lb russet potatoes

$\frac{3}{4}$ c half & half

3 T butter, divided

1 c sour cream

3 T horseradish

2 t Worcestershire sauce

$\frac{1}{4}$ c chopped chives



Peel and cut potatoes into chunks. Add potatoes and salt to a large pot of cold water. Heat to a boil on med-hi. Reduce heat and simmer 15 min. until fork-tender.

Drain potatoes; return to pot. Microwave half & half and 2 T butter for 30 sec until very warm. Add to pot with potatoes; add sour cream, horseradish, and Worcestershire sauce.

Mash potatoes until creamy and smooth. Heat on low until heated through. Top with remaining butter; garnish with chives.

Veg, Potatoes Mashed with Basil and Garlic | NYT

2 lb thin-skin potatoes
(Yukon Gold), ¼" thick
3 large cloves garlic, peeled
½ c chopped fresh basil leaves
1 c buttermilk*, warmed
Salt and pepper

Scrub and peel potatoes. Cook in water to cover, with garlic, until tender, 10 min. Mash potatoes. Stir in the basil and buttermilk; season with salt and pepper, and serve.

**Note:* If you don't have buttermilk on hand, just add 1 T lemon juice or white vinegar to 1 c milk and let stand 10 min before using.

Veg, Potatoes Mashed with Buttermilk | NYT

1¼ lb potatoes,
peeled and sliced
1 t salt
½ c buttermilk*, warmed
½ t baking soda
2 t butter
Salt and pepper



Place the potatoes and salt in a saucepan and add enough water to cover. Bring to a boil. Reduce the heat and simmer until the potatoes can be pierced easily with a fork, 10 min. Drain, reserving some of the cooking liquid.

Place the potatoes in a large bowl and mash partly. Add the buttermilk and baking soda to the potatoes and mash completely.

Stir in the butter, salt and pepper to taste. If you like very creamy mashed potatoes, add the reserved cooking liquid. Serve immediately.

Veg, Potatoes, Roasted | AR

Yield: 4 servings Preheat 450°

2 lb red potatoes, quartered	½ t pepper
2 T vegetable oil	½ t dried rosemary, crushed
1 t salt	



Spread out potatoes in a single layer in a large roasting pan and toss with oil, salt, pepper, and rosemary.

Bake, stirring occasionally, 20 min. Serve warm.

Veg, Potatoes, Scalloped | FA

Yield: 8 to 10 servings Preheat 350°

9 medium potatoes, thinly sliced	1 large onion, sliced
4 T butter	4 T flour
14 slices baked ham (⅛")	1½ c milk
14 slices cheddar/Swiss cheese (⅛")	salt and pepper to taste



Liberal grease the bottom and sides of a 9×13" baking dish.

Place one-third of potatoes in bottom of dish and dot with 2 T butter. Spread 7 slices ham, 5 slices cheese, and half the onions on top. Sprinkle with 2 T flour, salt and pepper.

Repeat layering but reserve half of the potatoes and 4 slices of cheese. For last layer, add remaining potatoes and cheese.

Pour milk over layers. Cover baking dish loosely with foil. Bake until potatoes are tender, 1½ hr. Remove foil after 40 min.

Veg, Potatoes, Parmesan Roasted | YM

Yield: 8 servings Preheat 400°

3 qt water

¼ c salt

¾ t baking soda

5 lb Yukon Gold potatoes,
2" chunks

¼ c extra-virgin olive oil

3 T butter

2 sprigs thyme

5 large cloves garlic, smashed

Black pepper

Grated Parmesan cheese

Minced fresh parsley leaves



In a large pot over hi, salt the water and bring to a boil. Stir in the baking soda, then carefully add the potatoes to the pot. Return to a boil, then simmer until the potatoes are tender, 10–12 minutes.

Meanwhile, simmer the olive oil, butter, thyme sprigs, and garlic cloves in a small pot over med-lo. Reduce to low and cook 10 min. Strain out the solids, reserving the oil.

When potatoes are cooked, drain the water. Return to the (unlit) burner and let any remaining liquid evaporate.

Holding the lid firmly on the pot, shake vigorously for 15 sec

to break the edges of the potatoes. This loose starch makes the delicious crust.

Pour the potatoes into a large bowl and drizzle with the flavored oil. Sprinkle with pepper to taste, then stir to coat the potatoes.

Spread the potatoes out on a large rimmed baking sheet. Roast 20 min, then turn and roast 15 min more. Turn the potatoes once more and roast until browned, 15–20 min. Transfer to a serving dish and sprinkle generously with Parmesan and parsley.

Veg, Potatoes with Lemon | Bobby Flay

Meyer Lemon Vinaigrette:

2 T Meyer lemon juice

1½ t Dijon mustard

¼ c olive oil

Salt and pepper

1 t finely chopped flat-leaf parsley
leaves

½ t finely chopped oregano

In a med bowl, whisk lemon juice and mustard. Slowly add olive oil.
Season to taste with salt and pepper. Stir in parsley and oregano; set aside.

Potatoes:

2 lb Yukon Gold potatoes, diced

Salt

½ c crème fraîche

Zest of 1 Meyer lemon

2 T finely chopped flat leaf parsley

2 t finely chopped oregano

2 t finely chopped chives

Pepper

Put potatoes in a med saucepan, cover with cold water and add 1 T salt. Bring to a boil, reduce to simmer, cover and cook until fork-tender, 20 min. Drain well, return potatoes to the pan over low heat to dry well. Remove from heat.

Add crème fraîche, lemon zest, parsley, oregano and chives. Season with salt and pepper. Crush with a potato masher until combined. Potatoes may be covered and kept in a warm oven for up to 30 min. To serve, transfer to a bowl and drizzle with Meyer lemon vinaigrette while hot.

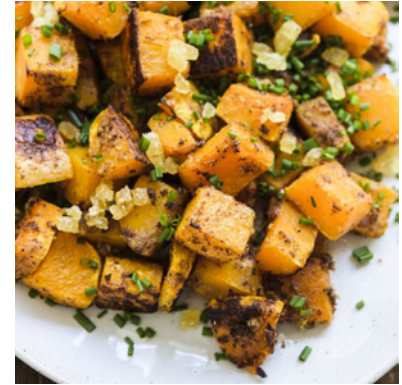


Veg, Butternut Squash with Ginger and Five-spice | MS

Preheat 500°

4 lb butternut squash, 1" chunks
3 T butter, melted
2 T grated fresh ginger
1½ t chinese five-spice powder

salt and pepper
¼ c chopped chives
2 T finely chopped crystallized
ginger



Line 2 rimmed baking sheets with foil.

In a large bowl, toss the squash with the butter, ginger, five-spice powder, 2 t salt and ½ t pepper. Divide evenly between the prepared baking sheets and distribute in even

layers. Roast, switching and rotating the pans halfway through, until well browned, 25–35 min.

Taste and season with salt and pepper. Transfer to a platter, sprinkle with the chives and crystallized ginger. Serve warm.

Veg, Butternut Squash and Cranberries | thespruceeats

Preheat 425°

1 pound butternut squash	¼ teaspoon garlic powder
¼ c extra-virgin olive oil	1 T maple syrup
Salt and pepper	½ c dried cranberries

Cut the butternut squash into ½" cubes. Put 4 cups into a large bowl. Drizzle the olive oil over the squash and gently toss or stir to coat.

Arrange the squash on an oiled rimmed baking sheet and sprinkle lightly with salt, pepper, and garlic powder.

Bake for 10 min; turn the vegetables. Bake for 10–15 min until browned around the edges and tender.

Transfer to a large bowl. Drizzle with maple syrup. Add the dried cranberries and toss gently to combine.

Veg, Butternut Squash with Rosemary | AR

Preheat 400°

1 butternut squash, cubed	2 tablespoons olive oil, or to taste
2 cloves garlic, minced	salt and pepper
2 sprigs fresh rosemary, chopped	



Mix butternut squash cubes, garlic, rosemary, olive oil, salt, and black pepper until well coated. Spread mixture into a large baking dish.

Bake in preheated oven until squash is caramelized and golden brown, 45–50 min.

Veg, Squash Maple Casserole | FA

Preheat 350°

3 c cooked winter squash
(or 2 packages frozen squash,
thawed)
¼ c milk
3 T flour

3 eggs, beaten
½ t salt
¼ t nutmeg
pepper
3 T maple syrup

Combine all ingredients except pecans and beat well. Spoon into a buttered 1-qt casserole. Bake 35 min until top is golden. Top with warm maple syrup and chopped pecans.



Veg, Squash with Browned Butter–Orange Vinaigrette | MS

Preheat 475°

1½-2 lb winter or acorn squash,
cut in 1" half rings

5 T butter, 1-T pieces

1 T butter, chilled

Salt

⅓ c orange juice

⅓ c white wine vinegar

⅓ c toasted sliced almonds

2 T chopped parsley



Line a rimmed baking sheet with parchment. Place the squash in a large bowl. Melt the butter in a small saucepan over med. Drizzle 1 T butter over the squash; set the pan with the remaining melted butter aside. Season the squash with salt. Arrange on the baking sheet, then roast until well browned on both sides, 25–30 min, flipping halfway.

Set the pan with the melted butter over med and cook until golden brown, 3 min. Add the orange juice and vinegar, then bring to a boil over med-high. Reduced by half, maintaining a steady simmer, 5–6 min. Season with salt, then set aside.

Use a spatula to transfer the squash to a platter, then sprinkle with almonds. Rewarm the sauce over low. Whisk in 1 T chilled butter and the parsley. Drizzle the sauce over the squash.

Tip: Don't add the parsley or the final tablespoon of cold butter to the sauce until ready to serve. The parsley will darken if added in advance and the last bit of butter ensures the sauce is emulsified.

Veg, Zucchini Chips, Baked | AR.com

Yield: 4 servings Preheat 400°

3 small zucchini, ¼" rounds

2 T olive oil

½ c Italian-seasoned bread crumbs

2 T grated Parmesan cheese

2 t fresh oregano

Place zucchini in a bowl. Drizzle olive oil over zucchini and stir to coat; add bread crumbs and toss to coat.

Spread coated zucchini onto a baking sheet. Sprinkle Parmesan cheese and oregano over coated zucchini.

Bake in the preheated oven until zucchini chips are tender and cheese is browned, 30 min.



Vegs, Zucchini Rounds, Fried | FA

1 c Italian-style bread crumbs

½ c grated Parmesan cheese

2 t dried oregano

2 t dried parsley

3 large eggs, lightly beaten

4 or 5 splashes hot-pepper sauce

½ c flour

6 zucchini

salt and pepper

vegetable oil

1 –2 c pasta sauce, heated



In a pie plate or shallow dish, combine the bread crumbs, Parmesan cheese, oregano, and parsley. Mix lightly.

In a bowl, whisk the eggs and hot pepper sauce.

Spread the flour on a plate.

Rinse and dry the zucchini. Slice into ¼” slices. Put into a large bowl, sprinkle with salt and pepper, to taste, and toss lightly.

Warm a large skillet over med-lo and add just enough oil to coat the bottom. Working quickly in batches, dredge each zucchini slice in the flour, dunk in egg, and dredge in the crumbs. Lay each slice in the skillet in a single layer until it is almost full.

Cook 3 min on each side until golden brown. Serve immediately or hold in a 300° oven until ready to serve.

Pass the pasta sauce and Parmesan cheese at the table.

Veg, Zucchini, Baked

½ stick kielbasa

1.5 lb zucchini or squash, sliced

½ stick butter, melted, divided

¼ c chopped onion

2 eggs, lightly beaten

1 t salt

½ t pepper

1 c fresh bread crumbs



Boil or steam squash until tender. Drain, lightly mash, and set aside.

Slice and brown the kielbasa slices. Set aside.

Preheat oven to 375°F. Butter a 2-quart casserole.

In a bowl, combine squash with half of the melted butter, onions, eggs, sugar, salt, and pepper. Place mixture in casserole. Mix in the kielbasa

In a separate bowl, combine bread crumbs with remaining butter and sprinkle over squash. Bake 45 min and serve hot.

Veg, Zucchini Fritters | YM

Yield: 18 fritters

Fritters

3–4 (6 c) med zucchini, grated

½ c onion, grated

1 t salt

2 large eggs, beaten

1 garlic clove, minced

1 T chopped dill

1 T chopped basil

Pepper, to taste

⅓ c flour

½ t baking powder

Zest of 1 lemon

Oil, for frying

Sea salt, for serving

Place the grated zucchini and onion in a colander over a bowl or sink and sprinkle with the salt. After 10 min, drain and transfer to a towel, squeezing to remove liquid.

Whisk the eggs in a large bowl. Add the grated zucchini and onion, garlic, dill, basil, pepper, flour, baking powder, and lemon zest. Mix well. If too loose, add flour, 1 T at a time.

Line a plate with a paper towel. Heat 2 T oil in a large skillet over med-hi.

Working in batches, drop 2-T portions into the pan. Flatten each into a pancake. Cook, flipping once, until browned, 3–4 min per side.



Transfer to the plate and sprinkle with flaky salt. Repeat with the remaining batter, adding 2 T oil before each batch. Serve immediately with the yogurt sauce for dipping. Reheat under a broiler for 1–2 min.

Yogurt sauce

1 c Greek yogurt

Juice and zest of ½ lemon

Salt

In a med bowl, whisk the yogurt, lemon juice and zest, and a pinch of salt and refrigerate.

Dips, Snacks, Sandwiches



Dip, Cheddar-Ale Dip | YM

3 T butter

3 T flour

12 oz blond or brown ale

1 T Dijon mustard

2 t Worcestershire sauce

1–2 canned chipotle chilies
in adobo sauce, finely chopped,
plus 1–2 t sauce

1½ t brown sugar

Black pepper

20 oz extra-sharp cheddar cheese,
shredded

Chopped scallions



Melt butter in a big skillet over medium. Whisk in flour. Cook, whisking continuously, about 1 min (don't let mixture brown). Add ale very slowly, still whisking, then add mustard, Worcestershire sauce, chilies and sauce, brown sugar, and pepper to taste. Cook over medium heat, whisking continuously, until mixture is thickened and bubbly, about 5 min. Remove from heat. Add cheese, whisk until melted. Top with scallions, if desired, and serve with tortilla chips or crusty bread.

Note: The darker brew you choose, the stronger the flavor will be. Avoid using pre-shredded cheddar, which is coated with an anti-caking agent that will make the dip very thick.

Dip, Feta Dip | MS

8 oz feta cheese

2 T lemon juice

1 garlic clove, peeled and smashed

3 oz cream cheese, room
temperature

⅓ c extra-virgin olive oil

½ t smoked paprika

½ t red pepper flakes

¼ t pepper

2 T chopped fresh mint

2 T chopped mild peppadew
peppers



In a medium bowl, cover the feta with water and let sit for 10 min. In a small bowl, combine the lemon juice and garlic and let sit for 10 min. Discard the garlic clove. Drain the feta and pat dry, then crumble.

In a food processor, combine the feta and cream cheese. Process until smooth, 30 sec. Add the oil, lemon juice,

paprika, pepper flakes and black pepper. Process until well mixed, 30 sec. Scrape the bowl, add the mint and Peppadews, then pulse until combined.

Taste and season with pepper flakes and black pepper. Refrigerate at least 30 min before serving.

Dip, Guacamole | Alton Brown

3 Haas avocados	½ jalapeno pepper,
1 lime, juiced	minced
½ t kosher salt	2 Roma tomatoes,
½ t ground cumin	diced
½ t cayenne	1 T chopped cilantro
½ medium onion, diced	1 clove garlic, minced

Place the avocado pulp and lime juice in a large bowl, toss to coat. Drain, and reserve the lime juice, after all of the avocados have been coated. Using a potato masher add the salt, cumin, and cayenne and mash. Fold in the onions, tomatoes, cilantro, and garlic. Add 1 T lime juice. Let sit at room temperature for 1 hr and serve.

Dip, Guacamole | FA

1 c mashed	1 t salt
avocado (2	1 T lemon
med)	or lime
1½ t grated	juice
onion	



Mix together all the ingredients. Serve at once or chill in an airtight container for a few hours, then serve. Pass chips or crackers on the side.

Note: For a little variety, try adding chopped tomato, curry powder, chili powder, or Tabasco sauce.

Dip, Tzatziki | MS

2 english cucumbers, halved crosswise	3 med garlic cloves, finely grated
salt	3 T chopped fresh mint
1¾ c whole-milk Greek yogurt	3 T chopped fresh dill
½ c olive oil	4 t red wine vinegar

Set a colander in a medium bowl, then set a box grater in the colander. Grate the cucumber halves on the grater's large holes, rotating and grating only down to the seedy core. Discard the cores. Sprinkle the shredded cucumber with 2 t salt and toss. Set aside to drain for 10 min.

In a medium bowl, whisk the yogurt, oil, garlic, mint, dill and vinegar.

A handful at a time, squeeze the shredded cucumber to remove as much liquid as possible, then set on a cutting board; reserve 2 t of the cucumber liquid. Finely chop the squeezed cucumber, then stir into the yogurt mixture. Stir in the reserved cucumber liquid and ½ t salt. Transfer to a serving bowl and sprinkle with additional mint and dill.



Dip, Tzatziki | FA

2 c whole-milk Greek yogurt
2 med cucumber, peeled
3 cloves garlic, minced
1 T dried dill
½ t salt
2 T lemon juice

Slice the cucumbers in half lengthwise. Discard the seeds. Grate the cucumber coarsely in a med bowl and squeeze out any excess liquid. Stir in yogurt, garlic, dill, lemon juice, and salt. Chill 30 min.

Snack, Goat Cheese Blueberry Crostini | Wyman's

Yield: 10 servings Preheat 400°F.

1 c frozen Wild Blueberries,
thawed

1 French baguette

2 T olive oil

4 oz goat cheese, softened

4 oz cream cheese, softened

1 T honey

½ t salt

3 T granulated sugar

2 T water

1 T fresh lemon juice

Balsamic glaze

Fresh chopped thyme, for garnish



Slice the baguette into ½” slices. Lightly brush both sides of each baguette slice with olive oil. Arrange the slices in a single layer on a baking sheet.

Bake 6-8 min until lightly golden-brown.

In a mixer, beat the goat cheese and cream cheese until smooth and creamy. Add the honey and salt, and mix.

Heat the blueberries, sugar, water and lemon juice in a small saucepan over med for 8–10 min until the mixture is thickened. Remove from the heat and allow to cool 5 min.

Spread the goat cheese mixture over each baguette slice and top with the blueberry compote. Drizzle with balsamic glaze and garnish with thyme. Serve immediately.

Snack, Goat Cheese Tartlets | FA

Preheat 400°

1-1/2 c soft herbed goat cheese

2 large eggs

salt and pepper

30 prebaked phyllo or puff pastry
shells, thawed

Whisk together cheese and eggs. Season with salt and pepper.

Arrange pastry shells on a baking sheet and place a heaping teaspoon of cheese filling into each cup.

Bake until puffed and golden, 15 min.

To brown the tops further, place under the broiler 1–2 min.

Serve hot, while still puffed (they will deflate a bit, but are also delicious cold).

Garnish with fresh chopped fresh chives, thyme, or parsley.



Snack, Mushroom Toasts | YM

Yield: 4 servings

1 T butter

1 T extra-virgin olive oil

1½ lb mushrooms, stemmed and
sliced

1 t chopped fresh thyme

Salt and pepper

4 slices crusty bread, toasted and
lightly buttered

4 large eggs

Fresh thyme leaves, for garnish

In a large skillet, melt butter in olive oil over high heat. Quickly add mushrooms and cook, stirring often, until they begin to brown, 5–7 min. Add thyme, salt, and pepper, and cook, stirring, until the mushrooms are caramelized and crisp at the edges, 2–3 min more. Remove pan from heat and spoon the mushrooms over the toasted bread slices. Return skillet to heat and fry the eggs to your desired doneness.

Serve the eggs atop the mushrooms and garnish with thyme leaves.

Notes: Substitute a warmed slice of mushroom brie (TJ's) for the egg. Add other spices to the sauté. Top with Melted gruyere or other cheese.



Snack, Chex Party Mix

Preheat 250°

9 c Chex cereals (Corn, Rice,
Wheat)
1 c peanuts or mixed nuts
5 c add-ins (bite-size pretzels,
bagel chips, crackers)

6 T butter, melted
2 T Worcestershire sauce
3/4 t garlic powder
1/2 t onion powder
1 1/2 t seasoned salt

Place the cereals, nuts, and add-ins in a large bowl and mix together. In a separate bowl, mix the butter, Worcestershire sauce, and seasonings.

Distribute the cereal mixture into one large or two small roasting pans, then drizzle the melted butter mixture over the cereal and toss to coat.

Bake for an hour, stirring every 15 min. Spread on paper towels to cool for 15 min. Store in airtight containers.



Notes: Choose your favorite nuts, swap in and out crunchy ingredients like sourdough pretzel bites, cheesy goldfish crackers, popcorn or caramel corn, or broken tortilla chips. Or stir up a new flavor of melted butter to tie the mix together with dried herbs, a strong dash of hot pepper sauce, or a squeeze of lemon juice with some grated zest.

Snack, Tomato and Ricotta Toast | YM

Yield: 20 toasts Preheat 350°

Crostini

1 baguette, sliced on the bias into
⅓"-thick slices

Extra-virgin olive oil

Kosher salt and freshly ground
black pepper, to taste

1 clove garlic, peeled

Brush each bread slice with olive oil on both sides, season with salt and pepper, and arrange on a baking sheet. Bake until crisp but not brown, 7–10 min. Remove from oven and rub each toast with garlic. Let cool.

Topping

1 lb small tomatoes, cored and
halved, or cherry tomatoes,
halved

¼ c extra-virgin olive oil

2 cloves garlic, peeled and slivered
salt and pepper

2 sprigs fresh thyme, plus more for
garnish

1 c whole-milk ricotta

½ t lemon zest

Increase oven temperature to 375°. Put the tomatoes in a baking dish, cut side down, and drizzle with olive oil. Tuck garlic in between the tomatoes and season with salt and pepper. Add thyme sprigs. Bake until tomatoes are soft and slumped, 30 min. For cherry tomatoes, begin checking after 15 min; they won't take as long. Remove from oven and cool.

In a small bowl, mix the ricotta and lemon zest. Season with salt and pepper. Spoon ricotta onto each crostini, top with tomatoes and their juices, and garnish with thyme.

Note: Crostini are best the same day they're made.

The tomatoes can sit at room temperature for a few hr or covered and refrigerated up to three days.



Snack, Zucchini Sausage Squares | FA

Preheat 375°

12 oz pork sausage	½ c bread crumbs
¾ c chopped onion	1 t dried basil
2 cloves garlic, minced	½ t dried oregano
4 large eggs	¼ t salt
2 large zucchinis, grated	⅛ t pepper
½ c grated Parmesan	1 c shredded sharp cheddar

Grease an 11×7” baking dish.

In a pan over med, cook sausage, onions, and garlic. Drain fat.

In a bowl, beat eggs until frothy, then stir in zucchini, Parmesan, bread crumbs, seasonings, and sausage.

Pour into the baking dish, smooth the top, and bake 25 min.

Sprinkle cheddar on top and bake 15 min.



Sandwich, Cucumber Sandwiches | seriouseats.com

$\frac{2}{3}$ c unpeeled English cucumber
 $\frac{1}{2}$ t kosher salt (1/4 t table salt)
1 t lemon juice

$1\frac{1}{2}$ t fresh dill
8 thin slices of white bread
 $\frac{1}{3}$ c whipped cream cheese



Slice cucumber into $\frac{1}{8}$ " rounds. In a colander, toss cukes with salt and set over a bowl; let stand at room temp for 20 min. Drain and gently pat cucumbers dry. In a bowl, toss dried cucumber slices with the lemon juice and dill. Set aside.

Trim crusts from bread slices into 2.5"×2.5" bread squares.

Spread cream cheese on 1 side of each slice. Top half the slices with cucumber (6 slices per bread slice). Top with the remaining bread, buttered sides down. Cut each sandwich into triangles. Serve immediately.

Sandwich, Grilled Cheese with Apple & Mustard | YM

Yield: 2 sandwiches

1½ T butter, room temp

4 slices sourdough bread

2 t whole-grain mustard

⅓ large firm-tart apple, sliced thin

4 oz sharp Cheddar, aged Gouda,
Gruyère, or Havarti, thinly
sliced



Use one large skillet and one medium-size one, preferably cast-iron. Set both skillets over medium to heat.

Butter one side of each bread slice and lay slices butter side down on a cutting board. Spread equal portions of mustard on two slices. Divide apple slices into two portions and lay on top of mustard. Lay cheese slices over apples. Top sandwiches with bread slices, buttered side up.

Lay sandwiches in the large skillet. Cook until bottoms are browned, 3–4 min, then flip. Set the preheated medium-size skillet on top as a press. Cook until both sides are browned, 2 min more.

Notes: Use whatever apple variety you have on hand, but a firm-tart apple (Granny Smith) goes well with mustard and cheese. Serve with Bread-&-Butter Apple Pickles.

Sandwich, Grilled Ham, Cheddar, & Apple | YM

Yield: 2 sandwiches

4 large slices crusty bread
(sourdough)

1½ T butter, softened

2 t honey mustard

2 slices deli ham

½ large firm-tart apple, thinly
sliced

6 ounces sharp cheddar, thinly
sliced

6 fresh sage leaves



Take one large skillet and one med skillet and set both on the stovetop over med heat or preheat a panini press to 350°.

Butter one side of each slice of bread, then lay them butter-side down on a cutting board. Spread 1 t mustard over each piece, followed by a slice of ham, then half of the apple slices, then half of the cheddar. Top with the remaining slices of bread, then butter their tops and press three sage leaves into each one.

Place the sandwiches, sage-side down, into the large skillet. Set the smaller skillet on top. (If needed, weigh it down with a filled kettle.) Remove this skillet “press” after 2 min, then flip the sandwiches and cook until the bottoms are nicely browned, 2–3 min more. If using a panini press, cook until the sandwiches are golden brown and the cheese is melted, 4–6 min.

Sandwich, Croque Monsieur | Globe

Yield: 4 sandwiches Preheat 400°

½ c creme fraiche

2 T Dijon mustard

½ t nutmeg

1½ c (6 oz) gruyere cheese,
shredded

Salt and pepper

6 oz thinly sliced deli ham

12 slices sturdy white bread

4 T butter, room temp



In a small bowl, whisk the creme fraiche, mustard, nutmeg, and ¼ t salt and pepper. Stir in the cheese; set aside. Divide the ham into 4 stacks.

Spread one side of each slice of bread with the butter. Place 4 slices, buttered side down, on a rimmed baking sheet. Spread 1 T cheese mixture and top each with half of a ham stack.

Place a slice of unbuttered bread on top of the layer. Repeat the layering of cheese and remaining ham, then top with the remaining bread with buttered sides facing up. Bake 10 min.

Flip each sandwich. Bake until the tops are lightly browned, 7–9 min.

Remove the baking sheet from the oven, and heat the broiler.

Spread each sandwich with the remaining cheese mixture.

Broil until bubbling and spotty brown, 1–1½ min.

Transfer the sandwiches to a wire rack and cool 5 min. To serve, cut each sandwich in half.

Pickles



Pickled Eggs and Red Beets | Mary

2 c (1 lb) young beets

¼ c brown sugar

½ c vinegar

½ c cold water

½ t salt

small piece stick cinnamon

3–4 whole cloves

6 hard-cooked eggs

Wash, trim beets, leaving 1" of root end. Cook beets til tender; drain and skin.

Boil remaining ingredients except eggs for 10 min. Let beets stand in this liquid in refrigerator for several days.

Add whole hard-cooked, shelled eggs to liquid; let stand in refrigerator for 2 days.



Pickles, 14-day Sweet Pickles | Mary

In crock, soak 75–100 cucumbers (medium size, not seedy) in salt water solution that will carry an egg (1 gal boiling water, 1 c salt; cool water before covering pickles)

Cover pickles; let stand for 1 week, stirring every day.

8th day: Drain crock; cover pickles with boiling water.

9th day: Drain crock; cut pickles into thick slices; place sliced pickles back in crock. Add alum the size of a walnut for each gallon of boiling water (optional: 1 root horseradish). Cover with boiling water.

10th day: Drain crock. Make syrup of: 2 qt vinegar, 18 c sugar, $\frac{1}{2}$ box cinnamon bark, $\frac{1}{2}$ box whole cloves, $\frac{1}{2}$ box celery seed. Boil in saucepan; pour over pickles.

11, 12, 13th days: Drain crock, save solution. Bring solution to a boil, pour over pickles.

14th day: Drain crock, save solution. Bring solution to a boil. Pack pickles in jars, cover with boiled solution, add pinch of alum to each jar and can.



Pickles, Bread and Butter Pickles | FA

6 qt thinly sliced, unpeeled
cucumbers

1 qt thinly sliced small onions

$\frac{1}{2}$ c pickling salt

3 c cider vinegar

6 c sugar

$\frac{1}{4}$ c mustard seed

2 T whole cloves

1 T celery seed

1 t turmeric

Combine sliced cucumbers and onions in a large shallow pan. Sprinkle pickling salt over all and mix in with your hands. Cover with ice and let sit for 3 hr or more. Drain. Rinse in cold water. Drain again thoroughly.

Make a brine of vinegar, sugar, and spices and bring to a boil. Add drained vegetables and bring to a boil again for 3–4 min. Pack in hot sterilized jars and process 10 min in a boiling water bath.



Pickles, Bread & Butter Apple Pickles | YM

Yield: 4 c

Equipment: Mandoline, 1½" biscuit cutter

1 English cucumber, unpeeled	½ c water
1 T kosher salt	½ c honey
2 large firm-sweet apples (1 lb), halved lengthwise	1 T sugar
2 medium shallots	1 cinnamon stick
1 c rice vinegar	1 sprig fresh tarragon, in 4 pieces

Prep the cucumber: Cut off the ends and discard, then slice on a mandoline. Put in a colander and toss with the salt. Let sit at least 20 min.

Prep the apples: Core each apple half, then set, cut-side down, on a cutting board. Use a biscuit cutter to extract two cylinders from each half. Thinly slice each cylinder on the mandoline. Slice the shallots on the mandoline, then put in a medium bowl with the apples.

In a small bowl, whisk the vinegar, water, honey, and sugar until the sugar dissolves. Add the cinnamon stick and tarragon; pour the mixture over the apples.

Rinse the cucumbers well and lightly blot with paper towels. Add the cucumber slices to the apples and stir well. Let sit for at least 30 min. Refrigerate for up to two weeks.

Notes: Keep in the refrigerator for up to 2 weeks. Red-skinned apples look prettiest.



Pickles, Refrigerator Dill Pickles | FA

3½ c water

1¼ c white or cider vinegar
(at least 5% acidity)

1 T canning or kosher salt
(NOT table salt)

1 T sugar

4 c cucumbers, sliced into disks

2 cloves garlic (whole)

3 heads fresh dill (or 1–2 T whole dill seed)

Boil the water, vinegar, sugar, and salt in a saucepan for one min. Cool.

Put cucumbers, garlic, and dill in a medium plastic or glass bowl (not metal). Cover with the cooled liquid. Refrigerate for 3–4 days; store for up to one month.

Note: Use the pickling liquid for other veggies, from beets to carrots.



Pickles, Sour Mustard Pickles | YM

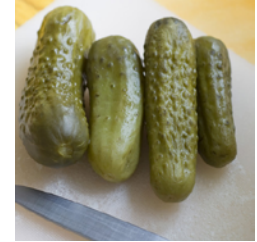
1 c salt

1 c dry mustard

1 gal white vinegar

pinch of alum

1 dozen med pickling cucumbers



In a 2-gal jar, stir salt, mustard, vinegar, and alum. Add cucumbers and cover. The pickles will be ready to eat in 2–3 days. The longer they sit, the spicier they get.

Note: Keep as refrigerator pickles. Just stir up the pickles from time to time, and they last through the summer and fall. You can also add fresh cucumbers to the brine, and they'll turn into pickles.

Pickles, Radish-Cucumber Pickle | MS

- ½ c unseasoned rice vinegar
- 1 T white sugar
- 1½ t fish sauce
- 1 t chili-garlic sauce
- 4 radishes, halved and thinly sliced
- ½ english cucumber, quartered and thinly sliced on the bias

In a medium bowl, whisk the vinegar, sugar, fish sauce and chili-garlic sauce until the sugar dissolves. Stir in the radishes and cucumber. Cover and refrigerate for 30 min up to 24 hr.



Pickles, Pickled Ginger | MS

- ¾ c unseasoned rice vinegar
- ¼ c water
- 2 T sugar
- 1 t salt
- 4 oz fresh ginger, peeled and sliced paper thin



In a small bowl, stir together the vinegar, water, sugar and salt. Stir in the ginger. Cover and refrigerate for 30 min. Keeps for up to 1 week.

Pickles, Pickled Fruits | MS

Pickle Brine:

1½ c unseasoned rice vinegar
¾ c white sugar
1 T salt
6 wide strips lime zest, plus 1½ T
lime juice

4 wide strips lemon zest, plus ¼ c
lemon juice
3 white or green cardamom pods
1 pound fruit of your choice



Fruit:

apples, unpeeled, ¼" wedges
grapes, seedless, stemmed and
kept whole

melon, 1" chunks
pineapple, 1" chunks

plums, ½" wedges
strawberries, hulled and kept
whole

In a small nonreactive saucepan, combine the vinegar, sugar, salt, lime zest and juice, lemon zest and juice and cardamom. Bring to a boil over high, stirring to dissolve the sugar. Remove from the heat and cool to room temp.

Place the fruit in a nonreactive 2-qt container with a tight-fitting lid. Pour the cooled vinegar mixture over the fruit and press down on the pieces to submerge. Cover and let stand at room temp for 48 hr, then refrigerate.

Salads, Dressings





Salad, Cranberry Gelatin Mold | YM

First Layer

- 2 6-oz packages cherry gelatin
- 2 c boiling water
- 1 16-oz can whole berry cranberry sauce
- 1 16-oz can crushed pineapple with juice
- ½ c chopped nuts



Dissolve gelatin in boiling water, add cranberry sauce, pineapple, and nuts, and mix well. Rinse large glass bowl with cold water, then pour in mixture. Chill until firm.

Second Layer (optional)

- 1 3-oz package cherry gelatin
- 1 c boiling water
- 1 c cranberry juice
- 1 c sour cream

Dissolve gelatin in boiling water, stir in juice and sour cream, and mix well. Pour on top of set first layer. Chill until firm.

Salad, Cranberry Salad | Mary

- 2 packages Jello (lemon, cherry, other)
- 1 c fresh cranberries, cooked (or 1 can whole jelled cranberries)
- 1 orange, ground
- ½ orange peel, ground
- 1 c apples, diced fine
- ½ c sugar
- (Optional: ½ c walnuts)



Prepare Jello with half the amount of water. Add fruit. Refrigerate. Stir frequently so fruit doesn't settle until set.

Cut into 2–3" squares and serve on a lettuce leaf at Christmas dinner.

See also [Julie's Cranberry Sauce](#).

Salad, Apple, Pear, and Cucumber Salad | Metrowest

Yield: 4 servings

1 T white sugar

Salt and white pepper

6 T unseasoned rice vinegar

1 English cucumber, quartered
lengthwise, sliced on the bias

1 firm pear, quartered, cored and
thinly sliced crosswise

1 thinly sliced crisp apple

1 T toasted sesame seeds



Combine the vinegar, sugar, and 1 t salt in a bowl. Stir in the apple, cucumber, and pear. Cover and refrigerate 10–15 min.

Drain the mixture and transfer to a platter. Sprinkle with the sesame seeds.

Variation: Serve on a bed of mixed greens.

Alternate dressing:

2 T whole grain mustard

2 T fresh dill, chopped (or
2 tsp dried)

2 T apple cider vinegar

½ t brown sugar

4 T olive oil

Salad, Asian Cucumber Salad | AR

Yield: 6 servings

1¼ lb cucumber, sliced into ½"
rounds

1 t salt

2 T soy sauce

2 T rice vinegar

2 cloves garlic, minced

1½ t sugar

1½ t toasted sesame oil

1½ t chili oil

Place cucumbers in a large bowl. Sprinkle with salt and let stand 30 min.

Rinse cucumbers with water; pat dry with paper towels.

In a bowl whisk soy sauce, vinegar, garlic, sugar, sesame oil, and chili oil.

Add cucumber slices to the mixture; stir to combine. Let stand 10 min.

Serve immediately.



Salad, Asparagus Vinaigrette | FA

2 lb fresh asparagus, trimmed
3–4 handfuls fresh baby spinach
handful fresh Italian parsley
salt and pepper

1 c Mustard Vinaigrette, divided
1 hard-boiled egg, finely chopped
1 c herb-flavored croutons
Parmesan cheese shavings

Steam asparagus in $\frac{1}{2}$ " of water for 3 min until the spears are bright green. Transfer onto cold plates. Set aside to cool or cover and refrigerate for 1–2 hr before serving.

Mix the spinach and parsley and arrange in a bed on a large platter. Season with salt and pepper. Lay the asparagus over the greens. Drizzle with $\frac{1}{4}$ c vinaigrette and top with egg, croutons, and Parmesan cheese.



Mustard Vinaigrette

$\frac{1}{4}$ c balsamic or red-wine vinegar
2–3 t Dijon-style mustard

1 clove garlic, minced
2–3 t light-brown sugar

$\frac{3}{4}$ c olive oil
salt and pepper

Combine the vinegar, mustard, garlic, and brown sugar in a bowl and whisk well. Add the olive oil in a slow, steady stream. Add salt, pepper.

Alternatively, combine ingredients in a small jar with a tight lid and shake vigorously.

Variations

Tomato Vinaigrette: Whisk 1 T tomato paste into Mustard Vinaigrette after adding the olive oil. Taste and adjust the seasonings with a pinch of brown or regular sugar.

Herb Vinaigrette: Add up to 1 T fresh or $\frac{3}{4}$ t of dried basil, oregano, or thyme to Mustard Vinaigrette when you add the salt and pepper.

Salad, Asparagus Romaine with Green Goddess Tofu Dressing | MS

4 hard-cooked large eggs, peeled,
whites and yolks separate

2 med heads romaine lettuce,
2" pieces

2 lb asparagus, bias cut 2" lengths,
steamed

2 med heads belgian endive,
2" pieces

6 med radishes, trimmed and
thinly sliced

salt and pepper



Use the med holes of a box grater to grate the egg whites into a bowl. Into a separate bowl, grate the yolks. Set aside. In a large bowl, combine the romaine, asparagus, endive and radishes. Drizzle with $\frac{3}{4}$ c dressing and gently toss to coat. Taste and season with salt and pepper, then toss again.

Mound the salad onto a large serving platter. Sprinkle the grated egg whites and yolks over the top, season the eggs with salt, then serve with the remaining dressing on the side.

Green Goddess Tofu Dressing:

2 T white balsamic vinegar

1 small garlic clove, chopped

8 oz drained silken tofu

$\frac{3}{4}$ c flat-leaf parsley leaves

$\frac{1}{3}$ c chopped fresh chives

$\frac{1}{4}$ c neutral oil

2 T chopped fresh tarragon

$1\frac{1}{2}$ t grated lemon zest

1 anchovy fillet

salt and pepper

In a blender, combine all ingredients. Blend until the dressing is smooth and uniformly pale green, 1–2 min. Transfer to a jar and refrigerate for at least 1 hr.

Salad, Potato Salad, Austrian | MS

2 lb yukon gold potatoes, peeled,
¼" thick

2 c low-sodium chicken broth

¼ c finely chopped cornichons,
plus 1 T brine

2 T red wine vinegar, divided
salt and pepper

½ c diced red onion

½ t caraway seeds

¼ c neutral oil

1 T dijon mustard

½ c diced celery

2 hard-boiled eggs, chopped

¼ c chopped fresh dill



In a medium saucepan, combine the potatoes, broth and 2 t salt. Add enough water to just cover the potatoes. Bring to a boil over medium-high. Reduce the heat to med-low and simmer until just tender, 8–10 min. Drain, reserving ½ c cooking liquid, and transfer to a large bowl. Sprinkle with the cornichon brine, 1 T vinegar and ½ t pepper.

In the empty pan, combine the reserved cooking liquid with the onion and caraway seeds and bring to a simmer over med-high. Pour the mixture over the potatoes and stir well.

Let sit, stirring occasionally, until the liquid is absorbed and thickened, 10 min.

Whisk together the oil, mustard, 1 T vinegar, ¾ t salt and ½ t pepper until emulsified. Add the dressing, celery, eggs, cornichons and dill to the potatoes and fold until evenly coated. Season with salt and pepper. Serve at room temperature.

Salad, Avocado and Mango Salad | MS

2 c fresh flat-leaf parsley

4 scallions, roughly chopped

2 med garlic cloves, peeled

1 habañero chili, seeded

salt and pepper

1 t grated lime zest + ¼ c lime juice

¼ c roasted peanut oil

2 14–16-oz ripe mangoes, thinly
sliced

2 ripe avocados, sliced

1 c grape tomatoes, halved

In a food processor, combine the parsley, scallions, garlic, habañero, 1 t salt and ½ t pepper. Process until finely chopped, about 1 minute. Add the lime zest and juice and peanut oil and process until smooth, 30 sec.

In a med bowl, combine the mango slices with 3 T of the dressing and gently toss. Marinate at room temperature for 30 min.

Lay the mango slices on a serving platter; do not wash the bowl. Halve, pit, peel and thinly slice the avocados. Arrange the avocados on top of the mangoes. Sprinkle lightly with salt and drizzle with 3 T dressing. In the same bowl used for the mangos, toss together the tomatoes and 1 T dressing. Scatter the mixture over the mangoes and avocados. Serve with the remaining dressing on the side.



Salad, Beet and Greens Salad with Crispy Goat Cheese | YM

Preheat 400°

3 large beets with greens attached,
preferably in multiple colors

12 oz goat cheese

5 oz baby spinach

10 stems fresh mint leaves, sliced

2 large egg whites, beaten well

1 c panko bread crumbs

Vegetable oil

Rinse the beets well; remove the leaves, cutting ¼" off the top of each root. Trim the stems off and discard them. Wrap the beet roots in foil and roast, 30–40 min.

Divide the goat cheese into 8 portions. Form into small disks, set on a baking sheet with parchment and freeze, 15 min.

When the beets are cool, rub with paper towels to remove the skins. Cut into ¼" half-moon shapes. Set aside.

Stack the beet leaves lengthwise into a pile and julienne. Toss in a bowl with the spinach and mint. Make the dressing.

Remove the disks from the freezer. Dip each into the egg whites, then into the panko, pressing the crumbs into the disk.

Pour enough vegetable oil into a skillet to a depth of ¼". Set over med-high and bring to a simmer. Lay 3–4 disks in the oil. After 15–20 sec, turn and brown the other side. Remove onto paper towels to drain.

Pour the dressing over the greens and toss well. Divide the greens among four bowls; add the beet slices. Top each salad with 2 goat cheese disks.



Dressing:

¼ c olive oil

Juice of 1 orange

1½ T red wine vinegar

1 med shallot, minced

¼ t salt

¼ t pepper

Shake together all ingredients in a jar with a tight-fitting lid.

Salad, Butter Lettuce Salad With Cherries & Goat Cheese | YM

Vinaigrette:

1 t honey mustard	¼ t pepper
1 small shallot, minced	2 T red-wine vinegar
1 small garlic clove, minced	1 t finely chopped fresh tarragon
½ t salt	5 T olive oil

Combine the mustard, shallot, garlic, salt, and pepper. Stir in the red-wine vinegar and tarragon. Add the oil in a thin stream, whisking continuously; set aside.

Salad:

¼ c sliced almonds	1 head butter lettuce (Boston or Bibb)	4 oz goat cheese, crumbled
1 small fennel bulb		24 cherries, halved
4 radishes	8 small slices prosciutto	1 T finely chopped chives

Add the almonds to a pan over medium-low heat and cook until golden, 2–4 min. Set aside.

Using a mandoline, slice the fennel bulb and radishes very thinly. Set aside.

Make a bed of lettuce in four soup bowls. Add fennel and radish slices, two slices of prosciutto, goat cheese, and cherries. Add the dressing. Toss and top with chopped almonds and chives.



Salad, Caesar Potato Salad | Metrowest

Yield: 8 servings

5 c sliced cooked red-skinned
potatoes (about 2 lb)

5 T plain low-fat Greek yogurt

2 T olive oil

1 T skim milk

1 T red wine vinegar

1 t Dijon mustard

½ t Worcestershire sauce

½ t sugar

1 clove garlic, minced

¼ t anchovy paste

½ teaspoon salt

¼ t pepper

2 T grated Parmesan cheese

1 T snipped fresh parsley (garnish)



Place sliced cooked potatoes in a bowl and chill in the refrigerator 1 hr.

In a separate bowl, whisk yogurt, oil, milk, vinegar, mustard, Worcestershire sauce, sugar, garlic, anchovy paste, salt and pepper.

Pour dressing over chilled potatoes and gently toss to combine.

Transfer potato salad to a serving bowl, sprinkle with Parmesan cheese and garnish with snipped parsley if desired.

131 calories (27% from fat), 4 grams fat (1 gram sat. fat, 0 grams trans fat), 20 grams carbohydrates, 4 grams protein, 173 mg sodium, 2 mg cholesterol, 27 mg calcium, 1 gram fiber. Food exchanges: 1 starch, 1 fat

Salad, Caesar Salad with Green Beans | CC

4 q water, 1.5 t salt, boil

1.5 lb green beans, trimmed

Cook beans 5–7 min. Drain, dry spread out on cloth to cool.

Croutons

3 oz cut bread

2 T oil

¼ t pepper

Stir to coat, toast in pan 5 min, place in large bowl.



Dressing (no egg)

3 anchovy fillets, minced

1 T Dijon mustard

3 t olive oil

1.5 T lemon juice

3 cloves minced garlic

2 oz grated parmesan cheese.

1 T worcestershire sauce

salt and pepper

Whisk together everything except the oil. Whisk the oil into the mixture.

Place in a serving bowl. Add dressing and toss with 1 oz grated parmesan cheese. Top with parmesan and croutons.

Salad, Chicken Asian Salad | FA

Asian Ginger-Garlic dressing	½ c thinly sliced almonds
2–3 c size cooked chicken pieces	¼ c chopped fresh Italian parsley
2 c frozen shelled edamame	1 T sugar
2 c thinly sliced green cabbage	2 T apple cider vinegar
2 c grated carrot	¼ t salt
5 scallion whites, thinly sliced	2 c chow mein noodles

Pour ⅓ c of dressing into a bowl. Add the chicken, stir to coat, then refrigerate.

Prepare the edamame according to the package directions. Drain, then transfer to a paper towel-lined plate to dry.

In a large bowl, combine the cabbage, carrot, scallions, almonds, parsley, and edamame. Add the sugar, vinegar, and salt and mix well. Cover and refrigerate for 30 minutes, stirring once or twice.

Just before serving, add the chicken and noodles and toss to combine. Mix in only as many noodles as will be eaten at each service. Noodles that sit in the salad will get soggy. Pass the remaining dressing at the table.



Asian Ginger-Garlic Dressing

- ½ c smooth peanut butter
- ¼ c vegetable oil
- ¼ c water
- 3 T apple cider vinegar
- 2 T sugar
- 1½ T soy sauce
- 1½ T hoisin sauce
- 1 T chopped fresh ginger
- ½ t salt
- 2 cloves garlic, chopped
- dash of cayenne pepper

Purée ingredients in a blender.

Salad, Chicken Asian Salad | AR

Yield: 6 servings

Dressing:

½ c vegetable oil
3 T rice vinegar
2 T brown sugar
1 T sesame oil
2 T soy sauce

Salad:

1 head iceberg lettuce, chopped
1 cooked chicken breast, shredded
3 green onions, chopped
1 tangerine, slices
1 T sesame seeds, toasted
1 ½ T olive oil
8 oz dried rice noodles



Shake oil, vinegar, brown sugar, sesame oil, and soy sauce together in a small lidded container. Set aside.

Combine lettuce, chicken, onions, and sesame seeds in a bowl. Cover and chill 10 min.

Heat oil in a skillet over med-lo. Break rice noodles into pieces and fry in small batches, 15–25 sec.

Remove to a paper towel-lined plate to drain.

Portion salad into bowls, top with fried rice noodles, and drizzle dressing over top.

Salad, Chicken Salad, Sweet and Chunky | AR

Yield: 4 servings

10 oz shredded chicken

2 T mayo

⅓ c chopped dill pickle

⅓ c chopped onion

2 T sunflower seeds

¼ c Craisins

Place chicken into a med bowl. Stir in mayo, pickle, onion, sunflower seeds, and cranberries. Mix until well blended.



Salad, Chicken Hawaiian Salad | AR

Yield: 6 servings

2 3-oz pkg cream cheese, softened

⅓ c mayo

1 8-oz can pineapple tidbits,
juice reserved

3 5-oz chicken, chopped

1 c blanched slivered almonds

1½ c seedless grapes, halved

Beat cream cheese in a med bowl . Mix in dressing and 2 T pineapple juice. Stir in pineapple tidbits, chicken, almonds, and grapes. Chill until serving.



Salad, Chicken Cranberry Salad | AR

Yield: 4 servings

1 cooked chicken breast, chopped

½ c mayo

2 green onions, chopped

½ c Craisins

¼ green apple, shredded

¼ c chopped pecans

1 T lime juice

¼ t dried dill weed

salt and pepper

Stir chicken and mayo in a med bowl. Stir in onions, cranberries, apple, pecans, lime juice, dill, salt, and pepper.

Chill before serving.



Salad, Chicken, Peach, and Arugula Salad | AR

Yield: 6 servings

5 T olive oil, divided

1 T balsamic vinegar

1 T shallot, chopped

1 t Dijon mustard

½ t salt

4 peaches, halved

Rotisserie chicken, sliced

8 c baby arugula



Whisk 4 T olive oil, balsamic vinegar, shallot, mustard, and ½ t salt in a bowl.

Brush 1 t olive oil onto cut-side of peaches. Place peaches, cut-side down, onto preheated griddle, and cook until heated through, 4 min. Transfer peaches to a plate; cut peaches into ½" thick pieces.

Brush remaining oil onto both sides of chicken breasts; season with salt.

Brown chicken slices on the griddle. Slice into thin pieces.

Toss arugula and shallot vinegar dressing in a bowl. Divide among plates; top with peaches and chicken.

Salad, Chicken Miso-Ginger Salad | MS

½ c water

½ c white miso

1 2" piece fresh ginger, thinly
sliced

⅔ c slivered almonds, toasted,
divided

⅓ c lime juice

1 t dijon mustard

1 t honey

salt and white pepper

½ c neutral oil

3 c shredded cooked chicken

6 medscallions, thinly sliced

½ c loosely packed cilantro leaves,
finely chopped

½ english cucumber, halved
lengthwise, seeded and thinly
sliced



In a blender, combine the water, miso, ginger, ⅓ c almonds, lime juice, mustard, honey and ½ t white pepper. Blend until smooth, 1 min. Add the oil and blend until the dressing is thick, 1 min. Transfer to a jar, cover and refrigerate for 30 min or up to 4 days.

In a large bowl, combine the chicken, scallions, cilantro, cucumber and remaining ⅓ c almonds. Add 1 c of the dressing and toss to combine. Season with salt and pepper. Serve with remaining dressing on the side.

Salad, Chicken Salad With Romaine and Herb Dressing | MS

Yield: 4 servings

1¼ c flat-leaf parsley

⅓ c cilantro

½ c tahini

½ c lime juice

¼ c extra virgin olive oil

1 T honey

1 large garlic clove, chopped

Salt and pepper

3 c shredded cooked chicken

2 med celery stalks, thinly sliced

1 med apple, thinly sliced

1 small head romaine, 1" pieces



In a blender, combine ½ c water, parsley, cilantro, tahini, lime juice, oil, honey, garlic, and ½ t each salt and pepper. Blend until smooth, 1 min. In a large bowl, toss the chicken,

celery, and apple. Add the herb puree; fold until well combined. Add the romaine and toss to combine. Taste and season with salt and pepper.

Salad, Chicken Tzatziki Salad | Globe

Chicken

4 c water

Juice of ½ lemon

1 clove garlic, crushed

2 t salt

2 skinless boneless split chicken breasts

In a large saucepan, combine the water, lemon juice, garlic, and salt. Bring to a boil over high heat.

Add the chicken breasts, and return the water to a boil. Lower the heat, cover the pan, and simmer 5 min.

Remove the pan from the heat with the cover on and set aside for 15 min. Transfer the chicken to a bowl and cool. Cover and refrigerate until cold.

Chop the chicken into ½" pieces.

Tzatziki

1 c plain Greek yogurt

Juice of ½ lemon

2 T olive oil

2 cloves garlic, grated

Salt and pepper

1 English cucumber,
finely chopped

2 T dill

2 T parsley

2 scallions, thinly sliced

Large handful lettuce leaves

In a bowl, combine the yogurt, lemon juice, olive oil, garlic, and a generous pinch each of salt and pepper. Stir well.

Add the cucumber, dill, parsley, scallions, and chicken. Toss gently.

Arrange the lettuce and chicken salad on a platter.



Salad, Cucumber Salad with Dill | Whitneys

2 large cucumbers, thinly sliced
1 t salt
1 c plain yogurt
1 T onion, finely chopped
½ t sugar
Dash Tabasco sauce

1 T finely chopped fresh dill
or 1 t dried dill
Lettuce leaves
2 tomatoes, peeled and cut into
wedges



Toss cucumbers with salt, place in colander for 1 hr. Rinse well, drain.

Combine yogurt, onion, sugar, tabasco, and dill in bowl. Pat cucumbers dry, add yogurt dressing. Serve on lettuce leaves, garnish with tomato wedges.

Salad, Cucumber Sandwiches | seriouseats.com

⅔ c unpeeled English cucumber
½ t kosher salt (¼ t table salt)

1 t lemon juice
1½ t fresh dill

8 thin slices of white bread
⅓ c whipped cream cheese

Slice cucumber into ⅛" rounds. In a colander, toss cukes with salt and set over a bowl; let stand at room temp for 20 min. Drain and gently pat cucumbers dry. In a bowl, toss dried cucumber slices with the lemon juice and dill. Set aside.

Trim crusts from bread slices to form 2.5"×2.5" bread squares.

Spread cream cheese on 1 side of each slice. Top half the slices with cucumber (6 slices per bread slice). Top with the remaining bread, buttered sides down. Cut each sandwich into triangles. Serve immediately.

Salad, Fruit Salsa | AR

- | | |
|---------------------------------|---------------------|
| 16 oz strawberries, quartered | 8 oz raspberries |
| 2 med apples - peeled and diced | 3 T fruit preserves |
| ½ pineapple, diced | 1 T brown sugar |

Mix strawberries, apples, kiwis, raspberries, preserves, and brown sugar in a large bowl. Cover and chill in the refrigerator.



Salad, Watermelon Fruit Bowl | AR

- | | |
|----------------------------------|-------------------------------|
| 1 large seedless watermelon | 2 c halved fresh strawberries |
| 1 cantaloupe, halved | 2 c seedless grapes |
| 1 honeydew melon, halved | ½ c water |
| 2 cans mandarin oranges, drained | ¼ c white sugar |
| 2 cans pineapple chunks, drained | 2 T grated lemon zest |

Remove the top quarters of the watermelon. With a melon baller, scoop the inside of the watermelon. Scoop cantaloupe and honeydew. Refrigerate fruits separately.

Bring water and sugar to a boil over med-hi. Remove from heat and stir until sugar has completely dissolved. Stir in lemon zest. Set aside to cool.

Place chilled fruits in a large bowl. Toss in syrup. Transfer to watermelon bowl.



Salad, Pesto Pasta Salad | AR

Yield: 6 servings

12 oz fusilli pasta	¼ c shredded Parmesan
2 c cherry tomatoes, halved	2 T plain yogurt
2 c arugula or spinach	1 T lemon juice
1 c pesto	¼ t salt
½ c pearl mozzarella balls	¼ t pepper

Cook fusilli in boiling water, 12 min. Reserve ½ c of pasta water.
Rinse pasta under cold water to cool.

Combine pasta, tomatoes, arugula, pesto, mozzarella, Parmesan, yogurt, and lemon juice in a large bowl.

Add reserved pasta water as needed to thin out the pesto.
Season with salt and pepper.

Serve immediately, or cover and store in the refrigerator
for up to 3 days.



Salad, Pasta Salad with Lemon and Basil | YM

Dressing:

- 2 cloves crushed garlic
- 1 c sliced fresh basil
- 1 T honey
- Juice of 1 lemon
- Zest of 1 lemon
- $\frac{3}{4}$ c mayonnaise
- 1 c Greek yogurt
- 1 t salt
- $\frac{1}{3}$ t pepper

Combine the garlic, basil, honey, lemon juice, lemon zest, mayonnaise, and yogurt in a food processor. Pulse until well combined. Season with salt and pepper to taste. Refrigerate until ready to serve.

Topping:

- $\frac{1}{2}$ c panko
- 2 T butter

Melt the butter in a saucepan over med-hi. Add the bread crumbs and reduce med. Toast the bread crumbs until golden brown, 3 min.

Salad:

- 1 lb rigatoni
- 2 T olive oil
- 1 c sliced snow pea pods
- 1 c baby arugula leaves

Put the rigatoni into a pot of boiling salted water and cook until al dente, stirring occasionally. Drain and transfer to a large bowl. Toss with olive oil and refrigerate until cool.



To assemble the salad, add the pea pods and arugula to the chilled pasta. Just before serving, add dressing and toss to combine. Top with toasted bread crumbs and garnish with basil.

Salad, Pasta Salad with Tuna, Corn, and Tomatoes | Globe

1 lb cavatappi or other pasta

2 t olive oil

2 cloves garlic, finely chopped

1 pt cherry tomatoes, halved

3 ears corn, kernels removed

10–12 oz tuna packed in oil,
drained

Salt and pepper,

Grated rind of 1 lemon

10 leaves fresh basil, thin shreds



Cook pasta in a large pot of salted water for 8 min. Do not drain the pasta.

Add the oil and garlic to a large cold skillet, then heat to med. Let the garlic sizzle for 1 min. Add the cherry tomatoes and corn. Cook, stirring occasionally, 4–5 min, until the tomatoes start to soften.

Add the tuna in large chunks with the lemon rind and a generous sprinkle of pepper.

Transfer the pasta to the skillet. Stir gently. Add pasta water, $\frac{1}{4}$ c at a time, if the pasta seems dry. Stir in the shredded basil leaves.

Spoon the pasta into shallow bowls and sprinkle with basil. Serve hot or at room temp.

Salad, Strawberry and Spinach Salad | FA

1 t dry mustard

1 t salt

⅓ c sugar

⅓ c Strawberry Vinegar

¾ c oil

¼ t Worcestershire sauce

1 lb baby spinach

1 pt fresh strawberries, thinly
sliced

1½ T poppy seeds



In a med bowl, combine mustard, salt, sugar, and strawberry vinegar. Whisk 2–3 T oil into mix. Whisk in remaining oil in a thin, steady stream. Add spinach and strawberries; toss well to coat. Sprinkle poppy seeds over the top.

Strawberry Vinegar

1½ c chopped strawberries

1½ c white wine vinegar

½ c sugar

Place strawberries and vinegar in a jar with a tight-fitting lid. Simmer over low heat for 10 min. Cool and pour into a clean bottle. Store in a cool, dry place or in the refrigerator. Let stand in a sunny window for 3–4 days. Strain into a small saucepan and discard berries. Stir in sugar and heat over med until mixture comes to a boil. Makes 2 cups.

Salad, Strawberry Salad | AR.com

Yield: 4 servings

1 ½ c walnut pieces or other nuts

1 pt strawberries, quartered

1 10-oz bag iceberg salad

1 5-oz bag baby spinach

4 oz crumbled feta cheese

1 small red onion, thinly sliced
into rings

vinaigrette dressing

black pepper to taste

Toast nuts until golden brown, 5–7 min Let cool 5 min.

Toss nuts, strawberries, iceberg lettuce, baby spinach, feta cheese, red onion, and black pepper together in a large bowl.



Salad, Smoked Salmon Salad | MS

¼ c lemon juice
2 T whole-grain mustard
1 T honey
½ t salt and pepper
6 T olive oil

8 oz hot-smoked salmon
½ c toasted, salted pepitas,
chopped
2 avocados
10 oz baby arugula

In a bowl, whisk the lemon juice, mustard, honey, salt and pepper. Whisking constantly, add the oil until emulsified.

In another bowl, flake the salmon into large chunks. Add half of the chopped pepitas and 2 T dressing.

Cut the avocado into ½" chunks and add to the salmon. Stir to combine. Season with salt and pepper.

Add the greens to the bowl with the remaining dressing and toss. Transfer the arugula to a serving dish and top with the salmon mixture and remaining pumpkin seeds.



Salad, Tofu Salad | AR

Yield: 4 servings

1 T sweet chili sauce

½ t grated fresh ginger root

2 cloves garlic, crushed

1 T dark soy sauce

1 T sesame oil

16 oz extra-firm tofu, diced

1 c snow peas

2 small carrots, grated

1 c finely shredded red cabbage

2 T chopped peanuts



In a bowl, mix the chili sauce, ginger, garlic, soy sauce, and sesame oil. Place tofu in the mixture, and marinate 1 hr in the refrigerator.

Bring a pot of water to a boil. Immerse the snow peas for 1–2 min, then immerse in a bowl of cold water. Drain, set aside.

Toss the peas, carrots, cabbage, and peanuts with the tofu and marinade to serve.

Note: Substitute dry sherry for rice wine. Add sautéed shrimp.

Nutrition Facts Per Serving:

145 calories; protein 8.2g; carbohydrates 10.1g; fat 9.1g; sodium 295.3mg

Salad, German Potato Salad | FA

5 strips bacon

2 lb cooked potatoes

½ c cider vinegar

1 medium red onion, chopped

½ c fresh parsley

salt and pepper



In a large skillet, fry the bacon until crisp, then remove, cut into small pieces, and set aside. Slice cooked potatoes while still warm, and sprinkle with vinegar. Add onion to bacon drippings; cook until soft. Toss with warm sliced potatoes.

Add bacon pieces and parsley. Add salt and pepper to taste. Serve warm or at room temperature.

Note: Neither Mother nor Grandma wrote down a recipe but this is as close as I've found to their potato salad.

Salad, Potato Pesto Salad | YM

6–8 medium eggs

1¾ lb small new potatoes

1 c frozen petite peas

1 c fresh basil leaves

½ c parsley leaves

⅓ c pine nuts

½ c grated Parmesan cheese

2 crushed garlic cloves

1 c olive oil

½ t white wine vinegar

1 bunch shredded mint leaves

salt and pepper



Put the eggs in a large saucepan, cover with cold water, and bring to a boil. Turn off the heat and let the eggs sit in the hot water for 15 min. Drain the water and roll the eggs around in the pan to crack the shells slightly, then put the eggs in ice water for a few minutes.

In a pot, cover potatoes with water and bring to a gentle boil. cook until tender, 10–15 min, adding the peas for the last minute. Drain and set aside.

While the potatoes are cooking, place the basil, parsley, pine nuts, Parmesan, and garlic in a food processor and blend to a

paste. Add the oil and pulse until you get a runny pesto. Pour into a large bowl.

Once the potatoes are warm enough to handle, cut them in half. Toss with pesto, vinegar, sorrel, and peas. Mix well, crush the potatoes slightly so the flavors mix. Adjust the seasoning; be generous with the pepper.

Quarter the eggs and arrange around the salad. Garnish with chopped parsley.

Salad, Potato Salad with Green Beans and Chicken | FA

Serves 6

½ c olive oil

¼ c white-wine vinegar

1 clove minced garlic
salt and pepper

2 lb potatoes, cooked and still
warm

½ c parsley

½ c onion

6 grilled chicken breast halves,
sliced

1 lb cooked green beans
cherry tomato halves



Combine olive oil, vinegar, garlic, and salt and pepper and blend until smooth.

Slice potatoes and place in another bowl. Pour dressing over potatoes and toss gently. Sprinkle with parsley and red

onions and toss again. Taste and add salt and pepper if desired. Add chicken and green beans to potatoes and mix gently. Garnish with tomatoes.



Salad, Jerusha Peach Mold | Wayside Inn

Yield: serves 12

12 canned peach halves, drained
(reserve juice)

½ c vinegar

¼ c sugar

4 pc cinnamon bark, 1 T whole
cloves (tied in cheesecloth bag)

1 6-oz pkg orange gelatin

Boston or Bibb lettuce leaves



In med saucepan, combine peach syrup, vinegar, sugar, cinnamon/clove bag, and water to make 1 qt. Bring to a boil. Reduce heat, simmer 10 min. Place gelatin in bowl, strain liquid over it, stir until dissolved.

Place peach halves in 12 cups, pour in gelatin, chill until set. Unmold on lettuce leaves, serve with whipped cream.

Dressing, Avocado Dressing | FA

1 large avocado	3 T vegetable oil	Black pepper, to taste
2 garlic cloves, sliced	3 T lemon juice	½ green chili, minced
3 green onions, white portion only, sliced	¾ t ground cumin	1 c water
	¾ t salt	

Combine the avocado, garlic, and onions in the container of a food processor, then blend until smooth. Add the oil, lemon juice, cumin, salt, and pepper, and water and blend briefly. Stir in the green chili. Refrigerate and pour over 4 individual salads.



Dressing, Sweet and Sour Celery Seed Dressing | English Tea Room

¼ c vinegar	⅝ t dry mustard
¼ c oil	2 T celery seed
½ c sugar	1 onion, chopped
¼ t salt	



Dressing, Potato Salad Dressing | Mary

3 strips bacon

2 T vinegar

$\frac{1}{4}$ c water

2 eggs

$\frac{1}{4}$ c sugar

salt to taste

Cook bacon. Pour grease off bacon and crumble bacon.

Mix ingredients in pan, stir until thickened



Dressing, Caesar Dressing | BA

3 oil-packed anchovy fillets,
chopped

1 large garlic clove, chopped

$\frac{3}{4}$ t salt

(1 large egg yolk)

2 T fresh lemon juice

$\frac{3}{4}$ t Dijon mustard

$\frac{1}{4}$ c plus 2 T vegetable oil

3 T Parmesan, finely grated



Place anchovies, garlic, and salt on a cutting board. With a chef's knife, mash and chop until well combined, then continue to work mixture, holding knife until a smooth paste forms. (Or use a mortar and pestle or a mini chopper.)

Whisk egg yolk, lemon juice, and mustard in a med bowl. Place a kitchen towel in a medium saucepan, then place bowl in pan. The cloth holds the bowl in place while you whisk with one hand and pour oil with the other.

Adding drop by drop and whisking constantly, drizzle oil into the yolk mixture. Continue until mixture looks slightly thickened and glossy. Continue to whisk, adding oil slowly, until all oil has been used and the mixture looks like mayonnaise. Add a dash of water and whisk, adding more water if needed, until dressing is the consistency of heavy cream. Add anchovy mixture and Parmesan; whisk until smooth. Taste and adjust seasoning with salt.

Dressing, Feta-Herb Vinaigrette | MS

$\frac{2}{3}$ c olive oil

$\frac{1}{3}$ c lemon juice

1 oz crumbled feta cheese

1 T fresh oregano, minced

1 med garlic clove, finely grated
salt and pepper



In a small jar with a tight-fitting lid, combine the oil, lemon juice, feta cheese, oregano, garlic, salt, and pepper. Seal the jar and shake vigorously.

Dressing, Honey, Mustard and Ginger Vinaigrette | MS

$\frac{2}{3}$ c olive oil

$\frac{1}{3}$ c lemon juice

2 t dijon mustard

2 t honey

1 t finely grated fresh ginger
salt and pepper



In a small jar with a tight-fitting lid, combine the oil, lemon juice, mustard, honey, ginger, salt and pepper. Seal the jar and shake vigorously.

Sauces



Sauce, Barbecue Sauce for Spare Ribs

2 T minced onion
1 c (+) tomato sauce
3 T vinegar
2 T worcester sauce
1 t chili powder
1 t paprica
salt and pepper
¼ t cinnamon
dash cloves

Simmer over med heat until done, about a half hour.



Sauce, Basil Pesto | FA

3 cloves garlic
2 c fresh basil leaves
¼ c pine nuts
1½ t salt
¼ t pepper
½ c olive oil
3 oz Parmesan cheese, grated

In a food processor, combine garlic, basil, nuts, salt, pepper, and half of the oil. Puree, then slowly add remaining oil. If using immediately, stir in Parmesan; if not, freeze mixture in a resealable plastic bag, squeezing out any air. (Pesto turns brown when exposed to air.) Add Parmesan before serving.

Note: To minimize browning, blanch basil for 20–30 sec before using.



Sauce, Béchamel | AR

5 T butter
¼ c flour
1 qt milk
1 t salt
¼ t nutmeg



Melt butter in a saucepan over med. Whisk flour into the butter. Stir until flour turns a light, golden, 7 min.

Increase heat to med-hi and slowly whisk in milk until thickened. Bring to a simmer, then reduce to med-lo. Continue simmering, 10–20 min.

Season to taste with salt and nutmeg. Serve hot.

Sauce, Ginger-Chili Dipping Sauce | MS

- ½ c reserved chicken cooking liquid, warmed
- ¼ c soy sauce
- 1 t grated fresh ginger
- 1 t sugar
- 1 t chili-garlic sauce
- ¼ t white pepper
- 1 T chopped scallion greens

In a med bowl, whisk the chicken cooking liquid, soy sauce, ginger, sugar, chili-garlic sauce, and pepper. Stir in the scallions.



Sauce, Horseradish Sauce | MS

- 1 c sour cream
- ½ c grated horseradish root (3" piece)
- 2 T white wine vinegar
- 2 t minced fresh rosemary
- 1 t salt



In a small bowl, combine the sour cream, horseradish, vinegar, rosemary, salt, and 1 T water. Use immediately or cover and refrigerate for up to 2 days.

Sauce, Blueberry Cream Cheese | Wyman's

Yield: 1¾ cups

¾ c frozen Wild Blueberries,
thawed
4 c whole milk

2½ T lemon juice
¼ t salt



Line a large sieve with a cheesecloth. Thaw the wild blueberries and pat dry to remove any excess moisture.

Heat the milk in a med saucepan over med-high and bring to a simmer, stirring constantly, until temp reaches 185°. Reduce to med and pour in the lemon juice. Cook 2–3 min, stirring constantly, until the milk curdles. Remove from heat and allow to rest at least 10–15 min.

Pour the curd mixture into the cheesecloth. Strain out all the liquid and allow to sit for 20 min. Gently squeeze any excess liquid.

Transfer the curd mixture to a food processor and add the salt. Blend until smooth and creamy.

Fold in the wild blueberries just until combined.

Note: When cooking the milk and lemon juice, look for the curdles to form on top and a yellow-green liquid at the bottom of the saucepan.

Sauce, Cranberry-Apple Chutney | FA

2 T canola oil	½ c maple syrup
1 small leek, cut into thin slices	¼ c cider vinegar
½ t cinnamon	¼ c light-brown sugar
½ t ginger	3–5 T water
¼ t nutmeg	½ t table salt
1 large tart apple, diced	¼ t pepper
1¾ c cranberries	3 dried figs, coarsely chopped



In a med saucepan, warm the oil over low. Add the leeks and cook, stirring, for 5 min. Add the cinnamon, ginger, and nutmeg; cook 1 min. On high, stir in the apple, cranberries, maple syrup, vinegar, brown sugar, 3 T water, salt, and pepper; bring the mixture to a boil. Reduce to a simmer and cook 10 min. If the mixture is too thick, add 2 T water. Add the figs, stir well, and remove from heat. The mixture will thicken as it cools. Adjust the seasoning, adding salt, pepper, cinnamon, ginger, or nutmeg as needed. Refrigerate in a tightly sealed jar for up to 10 days.

Sauce, Cranberry Sauce | Julie

1 pkg fresh or frozen cranberries
½ c sugar
½ c water
2 T frozen OJ concentrate
1 orange, zest, and squeezed juice
1 orange, segmented and diced
1 apple, diced
½ t cinnamon
¼ t nutmeg
¼ t ginger
dash cloves

Bring cranberries, sugar, water, and OJ to a boil in a small pan. Reduce to med; stir in oranges, zest, and spices. Simmer 10 min. Add apples and remove from heat.

Refrigerate in a tightly sealed jar for up to 10 days.

(This is my variation on Grandma's Cranberry Salad, using fresh or frozen cranberries and skipping the Jello.)

See also [Grandma's Cranberry Salad](#).

Sauce, Cranberry Sauce | FA

¾ c fresh orange juice
½ c sugar
¼ c brown sugar
¼ t cinnamon
ground ginger, to taste
zest of 1 orange
4 c cranberries



In a saucepan over med, combine orange juice and sugars. Stir until dissolved.

Add cinnamon, ginger, and orange zest. Add cranberries and stir occasionally for 10–15 min until the cranberries start bursting. Cook for an additional minute or two, then remove from heat.

Allow sauce to cool and thicken before refrigerating.

Sauce, Stem Ginger in Syrup | Larder

2.5 c fresh ginger
2.5 c granulated sugar
2.5 c water

Day 1

Freeze ginger overnight to tenderise.

Day 2

Remove from the freezer and wait for about 5–10 min for ginger to warm slightly, then peel and slice into pieces.

Cook the ginger in a saucepan with the lid on for 2½ hr in 5 c water until tender. Or cook for 40 min in a pressure cooker.

Drain the ginger and reserve the water. Then weigh the water, you will need about 2.5 c, so add water if it's slightly less.

Pour the water back into the saucepan and add the sugar. Bring to a boil.

Add the ginger and bring to a boil, then simmer for 5 min. Remove from heat.



Sauce, Stem Ginger in Syrup | food.com

½ c julienned, peeled fresh ginger	½ c sugar 1 c water
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Bring a pot of water to a boil; blanch ginger for 10 sec. Drain and repeat twice.

In a med pan, bring sugar and water to a boil. Add ginger, simmer 20 min. Remove from heat.

Pour into a container; refrigerate until ready to use.

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