



47th Ave Farm CSA for the week of September 24 2012

From Kimchi to Gazpacho, and Tzatziki (again because I love it so!) to German cabbage and bacon dishes, we're literally all over the map this week. Enjoy!

Tomato Bread Gratin

Gazpacho

Simplest Tomato Sauce

Tzatziki

Napa Cabbage with Hot Bacon Dressing

Kale Notes

Jalapeno Notes

Cilantro, Honey and Jalapeno Vinaigrette

Dill Notes

Kimchi (recipe link and primer)

Tomato Bread Gratin

--Adapted from Ina Garten

You can poach or fry an egg to serve on top of this or just have it with a salad for dinner. We had it for dinner this week with beautiful, steamed artichokes and that was dinner. Leftovers are as good or better than the first round—if you can keep from eating it all.

Serves 4

3-4 cups bread from a good crusty loaf with a fairly open crumb (Grand Central Como or Levain is perfect or other French/Italian style bread—not sandwich bread), cut into 1/2-inch dice
2 1/2 pounds tomatoes (combo of heirloom or slicers would be great but whatever you have lots of), cut into 1/2-inch dice
3 cloves garlic, minced (about 1 tablespoon)
1 tablespoon sugar
2 teaspoons kosher salt
1 teaspoon freshly ground black pepper
1/2 cup thinly slivered basil leaves, lightly packed
3/4 cup freshly grated Parmesan or other hard cheese

Preheat the oven to 350°F. Heat olive oil in a large sauté pan over medium-high. Add the bread cubes and stir so that they are evenly coated with oil. Cook cubes, tossing frequently, until toasty on all sides, about 5 minutes.

Meanwhile, combine tomatoes, garlic, sugar, salt and pepper in a large bowl. When the bread cubes are toasted, add the tomato mixture and cook them together, stirring frequently, for 5 minutes. Remove from heat, and stir in the basil. Pour into a shallow (6 to 8 cup) baking dish and top with Parmesan cheese. Bake 35 to 40 minutes until the top is browned and the tomatoes are bubbly. Serve hot or warm with a big green salad, a bean salad and/or a poached egg.

Gazpacho

There are many, many different version of gazpacho but I particularly like this one. The use of a little bread and the sherry vinegar are distinctively Spanish and are both important to the success of this, but most important are perfectly ripe tomatoes. It does need to chill for at least 3 hours so throw this together in the morning and have it waiting for you for dinner with some good bread or roasted fingerling potatoes or some kind of grilled beef.

½ slice of bread (good crusty bread not sandwich bread and not seedy or very whole grain), crust removed
2 garlic cloves
1 teaspoon sea salt (more to taste)
Scant 2 tablespoons Sherry vinegar (or more to taste). If you don't have Sherry vinegar use half balsamic and half red wine or champagne vinegar
1/2 teaspoon ground coriander seeds (best if you can do this in the mortar and pestle with the garlic, otherwise pre-ground is fine)
2 ½ - 3 lbs tomatoes, cored and quartered
1/3 cup good tasting (not bitter—use the best oil you have) olive oil. The Spanish oil Unio (by Siurana is perfect and available at New Seasons and Pastaworks and is my standard good, oil)

For serving: Finely chopped cucumbers and chopped cilantro and possibly a little finely diced red onion, if you'd like.

Briefly soak the bread in water and squeeze dry really well. Grind the coriander seeds in a mortar and pestle or grind with a spice grinder (or use pre-ground coriander). Add garlic and salt to the coriander in the mortar and pestle (or mince and mash garlic and salt with the side of a chef's knife) and work into a paste.

Put garlic coriander paste, bread, vinegar (and ground coriander if you didn't use whole seeds) and half of tomatoes in a food processor and process until tomatoes are very finely chopped. Add remaining tomatoes with motor running and, when very finely chopped, gradually add oil in a slow stream. You can either leave it a bit chunky or blend it until smooth. I like it fairly smooth. Some people will have you strain the whole thing but I never do.

Transfer to a glass container and chill, covered, until cold, about 3 hours. Taste and adjust seasoning with salt and vinegar. Serve topped with the chopped cilantro, cucumbers and a bit of onion, if using.

Simplest Tomato Sauce

Tomatoes, olive oil, salt. That's it. When the tomatoes are good it's honestly all you need. And I make sauce with slicer and heirloom tomatoes all the time. It takes longer to cook down because they're so juicy but with a little patience and high heat it's perfect.

I made this the other day, in about 15 minutes and I topped pizza dough with it and some mozzarella and basil and had the perfect dinner.

Dice as many tomatoes as you want to use. Add them to a wide skillet to which you've added a generous splash of olive oil. Cook at a lively simmer until it's thickened to your liking. Salt to taste. If the sauce seems too acidic or not quite perfect add a tablespoon or two of butter. Butter is THE "perfecter" of tomato sauce.

More suggestions for use:

- Fill crepes with a few tablespoons, some grated cheese and fresh basil; roll up and bake, topped with a bit more sauce until hot.
- Top a bowl of any kind of rice or cooked beans with the sauce, some more herbs, a generous drizzle of olive oil, some kind of cheese and you've got a simple, delicious meal.

Jalapeno Notes

I have a good jalapeno crop in my garden this year and have been adding them to many dishes.

- Roast them in a dry skillet over medium heat, turning occasionally so they brown and blister on all sides. Cool and peel them and remove seeds and then chop and add to sauces, dressings, soups, egg dishes and salsas.
- Make my new favorite dressing with honey, cilantro and jalapenos (recipe below)
- Remove seeds and membranes and chop finely, raw and add to most anything as well.

Cilantro, Honey and Jalapeno Vinaigrette

--inspired by Bean by Bean by Crescent Dragonwagon

This makes a lot of dressing and it keeps well for a week. I use it with any kind of cooked bean or over enchiladas even or with rice and beans. . . .

1 bunch cilantro, well washed and stems and leaves roughly chopped
½ jalapeno (or more if not terribly spicy – taste first), seeds and membranes removed and chopped
4 cloves garlic, chopped
1/3 cup honey (slightly warmed if not very liquidy)
1/3 cup cider vinegar
Salt and freshly ground pepper
Juice of 1 lime
Scant ¾ cup olive oil

In a food processor or blender, process everything but the oil. When everything is very finely chopped add the oil and process to blend. Taste and adjust seasoning with salt, lime and/or vinegar.

Dill Notes

These things go well with Dill:

- Salmon (poach in equal parts white wine, water with lots of dill) or make a simple sauce of sour cream or Greek yogurt and dill and salt and serve with poached or grilled salmon.
- Bake salmon or other fish fillets en papillote (in parchment paper packets) with thinly sliced onion, chopped or sprigs of dill, a slice of lemon, a drizzle of olive oil and salt and pepper.
- Make a salad of roasted or boiled fingerling potatoes, leftover flaked Salmon and a creamy dressing with lots of dill and maybe chives and plenty of black pepper
- Make a simple slaw with the Napa cabbage, some chopped cucumber and a dressing of rice wine vinegar, garlic, olive oil and dill and plenty of salt and pepper

Napa Cabbage with Hot Bacon Dressing

--adapted from Food52 by Amanda Hesser

This is delicious and maybe my favorite way to eat napa cabbage. Trust that the sauce will come together. The egg works wonders.

Serves 4 to 6

1 Napa cabbage, halved lengthwise and thinly sliced (you'll need 6 to 8 cups)

6 thick slices bacon, cut into 1/4-inch strips

1 tablespoon flour

2 tablespoons red wine or cider vinegar

1/2 cup plus 2 tablespoons water

3/4 teaspoon salt

1 egg, lightly beaten

Place the cabbage in a large mixing bowl. Add the bacon to a medium sauté pan and set over medium heat. Render the bacon fat and brown the bacon, adjusting the heat as needed. Remove the bacon with a slotted spoon to a plate lined with paper towel, then pour off all but 2 tablespoons bacon fat (approximate, don't measure) from the pan.

Set the pan over medium low heat. Add the flour and stir until smooth. Cook for 1 minute. Stir in the vinegar and water and bring to a boil. Season with the salt. Gradually – and slowly! – whisk this mixture into the egg.

Sprinkle the bacon on the cabbage, then pour 3/4 of the dressing over the cabbage and toss to mix. Add more dressing as desired. I think it's good with plenty of dressing. Serve with a big green salad, some roasted potatoes and a cold beer, if you're so inclined.

Kale Notes

- Simply sauté the kale with a bunch of sliced onions and a clove or two of minced garlic in a generous glug of olive oil. Let cook slowly for about 20-30 minutes for the most luscious side dish. You could add 1/2 or more cup of diced tomatoes to the mix towards the beginning and they will create a luscious tomatoe-y coating. Don't forget to season well with sea salt.
- I love bruschetta piled high with slowly cooked kale. Toast or grill good crusty slices of bread. Rub them with a clove of garlic and then pile on the kale that you've cooked for about 20-25 minutes in a bit of olive oil with nothing but salt. Drizzle the whole thing with the best olive oil you have and another sprinkling of good sea salt. Fry an egg and put that on top and call it dinner.

Tzatziki

This cool, creamy Greek side/spread/dip is one of my all time favorite foods. I pile it on toasted bread and I add it to pita or regular sandwiches. I eat it with boiled potatoes or thinly sliced broiled beef and this morning I piled it on toasted baguettes (sliced the length of the loaf) rubbed with garlic and layered with tomatoes and sprinkled with salt and then topped off with tzatziki.

2 medium cucumbers, peeled, seeds scooped out and fairly finely chopped
2 cups Greek yogurt or plain whole milk yogurt strained in cheese cloth of 2-3 hours to remove the whey and make it dense and richer
2 cloves garlic, minced
2 tablespoons olive oil
2 tablespoons chopped dill
1 tablespoon white wine, cider or champagne vinegar (or lemon juice)
Salt and freshly ground pepper

Scooping out the cucumber's seeds may seem silly but you want to remove as much moisture as possible for this dish and keep the firm, fleshed part. Sprinkle with a little salt and set in a strainer over a bowl and let drain for 20 minutes if you have the time.

Mix all the ingredients together. Taste and adjust seasoning. Chill for at least an hour if you can. It keeps well for about 3 days and gets a bit stronger (from the garlic) as it sits.

Kimchi

I've only made kimchi twice and was inspired to do so by this recipe and the perfect instructions, step-by-step photos and good writing of *Tigress in a Pickle*. Instead of rewriting her kimchi primer and recipe here, I'm giving you the link. <http://hungrytigress.com/2011/07/kimchi-primer/> Her recipe gives ratios so you can easily adapt the quantity to suit the amount of cabbage/daikon you have. The only thing I typically change is to make it just a bit less spicy.