

Grilled Onions

2 Large Spanish onions cut crosswise into 1/2 inch rounds
3 tablespoons olive oil
Kosher salt and ground black pepper

Directions:

Thread onions onto metal skewers; place on baking sheet and brush each side with oil. Season each side generously with salt and pepper. Heat grill or grill pan on high, and reduce to medium. Place onions on grill and cover (if outside with aluminum baking pan, if using grill pan, use pan's cover). Grill onions, covered, until onion rounds are deep golden brown and just tender, 15 to 20 minutes, checking onions every 5 minutes and flipping and rotating skewers as needed to ensure even cooking. Transfer onions to platter and remove skewers; discard any outer charred rings. Serve hot, warm, or at room temperature.

Sweet and Sour Grilled Onion Relish with Parsley and Olives:

Whisk together 2 tablespoons red wine vinegar, 2 tablespoons extra-virgin olive oil, 1 teaspoon sugar, and salt and pepper to taste in small bowl; set aside. Place 1 recipe grilled onions, cooled and chopped into 1/2 inch pieces, in medium bowl, along with 1 cup pitted and chopped kalamata olives, 1/2 cup raisins, 1/2 cup chopped fresh parsley, dressing, and additional salt and pepper to taste. Stir to combine. Serve with Tuna.

Grilled Onion Relish with Roquefort and Walnuts:

Whisk together 1 tablespoon balsamic vinegar, 1 tablespoon extra-virgin olive oil, and salt and pepper to taste in small bowl; set aside. Place 1 recipe grilled onions, cooled and chopped into 1/2-inch pieces, in medium bowl along with 6 ounces crumbled Roquefort cheese, 3/4 cup roughly chopped toasted walnuts, 1/2 cup chopped chives, dressing, and additional salt and pepper to taste; stir to combine. Serve immediately.

Orzo with Mushrooms

2 Tbl olive oil
1 Onion or 3 small shallots (chopped)
2 garlic cloves (minced)
8 oz mushrooms (cremini) (sliced)
2 Cups vegetable or chicken broth
1 Cup Orzo
3 Tbl pine nuts (toasted)

Heat oil in large saucepan at medium to high heat. Brown onion, garlic and mushrooms until mushrooms are reduced and golden brown (10 min). Add stock and bring to a boil. Reduce heat to medium low, add Orzo and stir. Cover and let simmer stirring occasionally until water is absorbed and orzo is tender (15 min). Stir in pine nuts and serve immediately.

Peanut Sauce

1 cup rinsed drained canned chickpeas
1/4 cup vegetable broth
1/4 cup creamy natural peanut butter.
1 tbl soy sauce
1 garlic clove, minced
1/4 - 1/2 tsp hot chile paste
1 Tbl minced cilantro (optional)

In food processor or blender, puree chickpeas, broth, peanut butter, soy sauce garlic and chile paste. Add water, a table spoon at a time to achieve desired consistency. Sprinkle with cilantro before serving.

Squash Soup:

| | |
|---|---|
| 5Tbl Butter | 2 1/2 Lbs Butternut squash |
| 2-3 cup Chopped Leeks (White and light green) | 1/2 C. chopped and peeled carrots |
| 1/2 C. Chopped celery | 1 1/2 tsp. dry thyme (more if fresh) |
| 1/2 tsp. Crumbled sage | 2 small g.smith apples (pld, crd, chpd) |
| 5 cups Chicken stock or low salt broth | 1 1/2 cups apple cider |
| 1/2 C. Heavy cream | 2/3 C. sour cream |

Chopped fresh chives or scallions for garnish

Melt butter in heavy sauce pan over medium heat. Add squash, leek, carrot, and celery. Sautee until lightly softened (15 min). Add chicken stock, 1 cup cider, apples, thyme, and sage. Cover and simmer until apples are soft. (30 minutes). Let mixture cool to avoid burning yourself. Working in batches, puree soup in blender or food processor. Return soup to pot.

In a separate small sauce pan, boil 1/2 C. cider for 5 minutes, then let cool. Put sour cream in in a small bowl, and wisk in the cider until you have a mixture that looks like it will stay on top of the soup. (I never add all the cider, but you may want to play with it).

Bring soup to simmer and mix in cream. Ladle soup into bowls, and drizzle with cider cream mixture. Top with garnish.

French Potato Salad

| | |
|---|----------------------------------|
| 1 Lb small white boiling potatoes | 1 Lb small red boiling potatoes |
| 2 Tbl. dry white wine | 2 Tsp chicken stock |
| 3 Tbl. champagne vinegar (may use white) | ¼ Tsp Dijon mustard |
| ¼ Cup chopped scallions (green and white parts) | ¾ Tsp freshly ground pepper |
| 10 Tbl. olive oil | 2 Tbl minced fresh dill |
| 2 Tbl. minced Italian parsley | 2 Tbl fresh basil leaves chopped |

Cook potatoes in a large pot of boiling salted water for 20 to 30 minutes, until just cooked through. Drain in colander and place a towel over them to allow them to steam for 10 more minutes. When you can handle them cut into 1/2s or 1/4s and place in a medium bowl. Toss gently with wine and chicken stock. Let potatoes absorb the liquid. Combine vinegar and ¼ teaspoon pepper and slowly whisk in the oil. It will thicken. Add to the potatoes. Add scallions, dill, parsley, basil and ½ teaspoon pepper. Toss and serve at room temperature. Serves 4 to 6

Skillet-roasted Potatoes

| | |
|---|------------------------|
| 1 1/2 pounds small red bliss potatoes scrubbed and unpeeled | |
| 2 tablespoons olive oil | ¾ teaspoon kosher salt |
| ¼ teaspoon ground black pepper | 2 garlic cloves |
| 2 teaspoons minced fresh rosemary | |

Quarter each potato to create 3/4 to 1 inch chunks. Rinse potatoes in cold water and drain well; spread on clean kitchen towel and thoroughly pat dry.

Heat oil in heavy bottomed 12 inch non-stick skillet over medium-high heat until shimmering. Add potatoes cut side down and in single layer; cook, without stirring, until golden brown, 5-7 minutes. Using tongs, turn potatoes on second cut side; cook, without stirring, until deep golden brown, 5 to 6 minutes longer. Stir potatoes, then redistribute in single layer. Reduce heat to medium-low, cover, and cook until potatoes are tender (paring knife can be inserted into potatoes with no resistance), 6 to 9 minutes. When potatoes are tender, sprinkle with salt and pepper, and toss or stir gently to combine.

Move potatoes to outside of pan and add garlic and rosemary mixture. Cook over medium low heat, mashing with heatproof rubber spatula, until fragrant, about 45 seconds, then stir mixture into potatoes. Serve immediately.

Sweet Potato Fries

2 medium sweet potatoes (yams)
2-3 tablespoons olive oil, salt and pepper to taste.

Directions:

Peel potatoes (or don't!)

Cut into fries, 1/2 inch thick

Toss with oil, salt and pepper.

Bake at 400 for 30-40 minutes

Sweet Potato Side Dish

5 Sweet Potatoes, peeled and cubed

1 ounce chopped pecans

1/4 cup butter, melted

1/2 cup maple syrup

1/2 cup water

Directions:

Preheat oven to 400 degrees

Spread sweet potatoes in a single layer in a 9X13 inch baking dish. Sprinkle with raisins and chopped pecans.

In a small bowl, mix the butter, syrup, and water. Pour the mixture over potatoes.

Cover the baking dish with aluminum foil. Bake in the preheated oven 50 to 60 minutes, until sweet potatoes are tender.

Turkish White Bean Stew

| | |
|--|-------------------------|
| 1 cup great northern beans picked over, rinsed and drained | 2 tsp olive oil |
| 2 onions chopped | 2 carrots chopped |
| 2 celery stalks chopped | 3 garlic cloves minced |
| 1/4 cup tomato paste | 1 tsp sugar |
| Pinch crushed red pepper flakes | 2 Tbl fresh lemon juice |
| 1/2 tsp salt | |

In 5 qt sauce boil ten cups water. Add 1lb dried beans. Return to boil. Remove from heat, cover tightly, set aside for 2-3 hours. Drain and rinse beans. (OR: cover 1lb beans with ten cups water. Cover tightly and refrigerate 6-8 hours. Drain and rinse.)

In medium saucepan, bring beans and 3 cups water to a boil. Reduce the heat and simmer, partially covered, 30 minutes. Drain, leaving beans in saucepan.

In a medium skillet, heat the oil. Add the onions, cook, until soft, about 5 minutes. Add the carrots, celery, and garlic. Cook, stirring as needed, until the celery is golden, about 5 minutes.

In the saucepan, combine beans with onion mixture. Add tomato paste, sugar, pepper flakes and two cups water. Bring to a boil. Reduce heat and simmer about 1 hour. Add half of the parsley, lemon juice, and salt. Cook 10 minutes. Serve, sprinkled with the remaining parsley.