

Celebrating National Farmer's Day



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Apple Cider Sangria – serves 7

2 1/2 c. apple cider

1 c. brandy

1/2 c. fresh clementine or orange juice

1/4 - 1/2 c. fresh lemon juice, depending on desired tartness

1 1-in piece fresh ginger, peeled and very thinly sliced

2 tsp. orange bitters (may substitute angostura bitters)

4 clementines or cara cara oranges, thinly sliced

2 apples (Pink Lady, Honeycrisp or your favorite), very thinly sliced

1 750 milliliters bottle Prosecco or other dry sparkling wine

Ginger beer

Pomegranate seeds, for serving

In a large pitcher, stir together cider, brandy, clementine juice, lemon juice, ginger and bitters. Stir in clementine/oranges and apple slices (you can refrigerate this mixture for up to a day. It will definitely taste better if the fruit has time to flavor the sangria). When ready to serve, add a splash of ginger beer and Prosecco. Serve over ice with a few pomegranate seeds, if desired. The fruit will definitely soak up a lot of the alcohol after 24hrs, so feel free to add more brandy if you prefer a stronger drink.

ROASTED PUMPKIN HUMMUS WITH CRUDITE'

1 2-3 pound sugar pie pumpkin
oil to brush on pumpkin (coconut, avocado, or olive oil)
1 can chickpeas (including liquid in the can)
1 tea. salt
1/2 tea. chili powder
1/2 tea. ground cumin
1 T Extra Virgin Olive Oil
2 T Tahini
2 T fresh lemon juice
2-3 cloves fresh garlic

Garnish

Good quality finishing extra virgin olive oil
pumpkin seeds, shelled
smoked paprika

Cut pumpkin in half, remove seeds, brush flesh side with oil of choice, sprinkle with a little salt, and place cut side down on a parchment-lined baking pan. Pierce skin a few times with the tip of a sharp knife. Bake in a 350 degrees oven for 45-50 minutes. The pumpkin is done when the skin is tender when pierced with a fork. Let pumpkin cool enough to handle. Scoop out the flesh from the skin and put into a food processor. Blend until creamy and smooth, adding a little water if necessary. Remove pumpkin puree and place into a bowl. (see note below)

Place all other ingredients into the food process including 1 cup of the pumpkin puree and process until smooth and creamy. You may want to add a 1/2 cup of the pumpkin at a time and taste it to see if you desire more pumpkin. Add a little water if the hummus is too thick and adjust seasoning to your preference.

Spread hummus in a service bowl, garnish with a drizzling of good finishing olive oil, sprinkle pumpkin seeds on top, and smoked paprika.

Serve with a variety of cut vegetables for a crudité as well as triangular cut pita bread or naan.

NOTE: You can substitute canned pumpkin for the fresh roasted pumpkin. Taste and texture will be different.

Creamy Cauliflower Soup with Crispy Pancetta and Gremolata

Williams-Sonoma Kitchen

A garnish of crispy pancetta and toasted bread crumbs tossed with parsley and lemon zest transforms this creamy soup into a dish that's fit for a special meal.

1 cup fresh bread crumbs
4 Tbs. olive oil
3 Tbs. chopped fresh flat-leaf parsley
1 1/2 tsp. lemon zest
Kosher salt and freshly ground pepper, to taste
6 oz. pancetta, diced
1 yellow onion, diced
4 shallots, sliced
3 celery stalks, diced
1 head cauliflower, trimmed and cut into florets
5 cups chicken or vegetable stock, plus more as needed
1 Tbs. fresh lemon juice
3/4 cup heavy cream (optional)

Preheat an oven to 350 °F.

In a small bowl, toss the bread crumbs with 2 Tbs. of the olive oil and transfer to a baking sheet. Bake, stirring occasionally, until the bread crumbs are golden brown and crisp, 15 to 20 minutes. Let cool to room temperature. In a bowl, toss the bread crumbs with the parsley and lemon zest, and season with salt and pepper. Set the gremolata aside.

In a nonstick fry pan over medium heat, cook the pancetta, stirring occasionally, until the fat has rendered and the pancetta is browned and crispy, 8 to 10 minutes. Using a slotted spoon, transfer the pancetta to a paper towel-lined plate. Set aside.

In a Dutch oven over medium heat, warm the remaining 2 Tbs. olive oil. Add the onion, shallots and celery and cook, stirring occasionally, until softened, 8 to 10 minutes. Add the cauliflower and cook, stirring occasionally, for 1 to 2 minutes. Season with salt and pepper. Add the 5 cups stock, increase the heat to medium-high and bring to a boil. Reduce the heat to medium-low, cover and simmer until the cauliflower is tender, about 30 minutes.

Using an immersion blender, puree the soup until smooth. Adjust the seasonings with salt and pepper. Add more stock if needed to reach the desired consistency. Stir in the lemon juice and cream. Ladle the soup into warmed bowls. Top with the crispy pancetta and gremolata and serve immediately.

Serves 6.

Bacon Cheddar Scones - kingarthurbaking.com

2 cups (240g) all purpose flour
1/2 teaspoon salt
1 tablespoon (14g) baking powder
2 teaspoons granulated sugar
4 tablespoons (57g) butter, cold
1 cup (113g) cheddar cheese, very coarsely grated or diced
1/3 cup (about 14g) snipped fresh chives or 1/3 cup (21g) finely diced scallion tops
1/2 pound (227g) bacon, cooked, cooled, and crumbled (about 1 cup)
3/4 cup + 2 tablespoons (198g) heavy or whipping cream, enough to make the dough cohesive

Preheat the oven to 425°F with a rack in the middle to upper third. Lightly grease a baking sheet, or line it with parchment.

Whisk together the flour, salt, baking powder, and sugar. Work the butter into the flour until the mixture is unevenly crumbly, with some of the butter remaining in larger pieces.

Mix in the cheese, chives, and bacon until evenly distributed.

Add 3/4 cup of the cream, stirring to combine. Squeeze the dough together; if it won't hang together, or if there are crumbs remaining in the bottom of the bowl, add 1 TBSP cream at a time until the dough comes together. Transfer the shaggy dough to a well-floured work surface.

Pat the dough into a smooth 7" disk about 3/4" thick. Transfer the disk to the prepared baking sheet. Use a knife or bench knife to cut the disk into 8 wedges, spreading the wedges apart a bit on the pan. Brush the scones with a bit of cream; this will help their crust brown.

Bake the scones in the middle or upper third of the oven for 22 to 24 minutes, until they're golden brown. Remove them from the oven, and cool right on the pan. Serve warm, or at room temperature. Refrigerate any leftover scones, well wrapped, for several days; reheat before serving. Freeze for longer storage.

To freeze and bake later: Make scones up to the point they're on the baking sheet, cut and ready to bake; don't brush them with cream. Freeze, then remove from the sheet, and wrap airtight in a plastic bag. When you're ready to bake, remove however many you want to bake from the freezer, place on a baking sheet, brush with cream, and bake in a preheated 425°F oven for 35 to 40 minutes, until golden brown.

To make mini-scones: Divide the dough in half, and roll each half into a 5" round. Cut each round into 8 wedges. Bake in a preheated 425°F oven until golden brown, 18 to 20 minutes; or for about 25 minutes if frozen.

Lemon Tarragon Roast Cornish Hens

Makes 4 main-course servings

2 (1 1/4- to 1 1/2-lb) Cornish hens, halved lengthwise and backbones removed with kitchen shears

1/2 stick (1/4 cup) unsalted butter, softened

2 tablespoons finely chopped shallot

1 tablespoon finely grated fresh lemon zest

1 tablespoon chopped fresh tarragon

1/2 teaspoon salt

1/4 teaspoon black pepper

Preheat oven to 450°F.

Rinse hens and pat dry, then arrange, skin sides up, in a large shallow baking pan (1 inch deep). Stir together butter, shallot, zest, tarragon, 1/4 teaspoon salt, and 1/8 teaspoon pepper in a small bowl.

Loosen skin from meat all over hens (including thighs and legs) with your fingers, being careful not to tear skin. Rub half of butter under skin and remaining half on top. Sprinkle hens with remaining 1/4 teaspoon salt and 1/8 teaspoon pepper. Roast hens in middle of oven until cooked through and skin is golden brown, 25 to 30 minutes.

Savory Apple Compote

1 Tablespoon minced Vidalia or other sweet onion

4 Empire apples, peeled and finely chopped

1 1/2 teaspoons minced crystallized ginger

3 fresh sage leaves, thinly julienne sliced

2 Tablespoons apple cider vinegar

2 Tablespoons sugar

1/4 cup water

1/4 teaspoon salt

Melt the butter in a large saucepan. Add the onion and cook over moderate heat, stirring, until softened, about 4 minutes. Add the apples, ginger, sage, vinegar, sugar and 1/4 cup of water and bring to a boil. Cover and cook over low heat until the apples are very tender, stirring and mashing occasionally, about 10 minutes. Season compote with salt. Serve at room temperature.

Pilaf of Wild Rice

3 cups chicken stock
3/4 cups wild rice, rinsed
1 small bay leaf
1 tsp salt
1/2 cup butter
1 cup thinly sliced shallots
1/2 lb mushrooms, sliced
1/2 tsp dried thyme
Salt and freshly ground pepper
1/4 cup minced parsley

Bring stock to a boil in a saucepan over medium heat. Stir in rice, bay leaf, and 1 tsp salt. Cover, reduce heat, and simmer for 30-40 minutes until rice is tender. Remove and drain, discarding bay leaf.

Meanwhile, melt butter in a wide frying pan over medium heat. Add shallots and mushrooms and cook, stirring occasionally, for 5 minutes until soft. Stir in Thyme and cooked rice until heated through. Season to taste with salt and pepper. Sprinkle with parsley and toss to serve.

Makes 4-6 servings

Kohlrabi Apple Slaw – loveandlemons.com, adapted from Local Dirt by Andrea Bemis

1/4 cup extra-virgin olive oil or hazelnut oil
1 tablespoon apple cider vinegar
2 teaspoons honey
1 teaspoon whole grain mustard
1/2 teaspoon fine sea salt
1 large apple, cored and cut into matchsticks
1 medium kohlrabi, peeled and cut into matchsticks
1/4 cup thinly sliced red onion
1/4 cup toasted chopped hazelnuts
1/4 cup finely chopped parsley, more for garnish
Freshly ground black pepper

In the bottom of a large bowl, whisk together the oil, vinegar, honey, mustard, and salt. Add the apple, kohlrabi, onion, hazelnuts, and parsley, and toss to coat. Season to taste with salt and pepper, garnish with additional parsley, and serve.

Spiced Pecans – Alton Brown

1 teaspoon kosher salt
1/2 teaspoon ground cumin
1 teaspoon cayenne pepper
1/2 teaspoon ground cinnamon
1/2 teaspoon dried ground orange peel (or fresh orange zest)
1 pound pecan halves
4 tablespoons unsalted butter
1/4 cup lightly packed light brown sugar
2 tablespoons (1/8 cup) lightly packed dark brown sugar
2 tablespoons water

Line a half sheet pan with parchment paper and set aside. Mix the salt, cumin, cayenne, cinnamon and orange peel together in a small bowl and set aside. If using fresh zest, do not add to spices or they will clump.

Place the nuts in a 10-inch cast iron skillet and set over medium heat. Cook, stirring frequently, for 4 to 5 minutes until they just start to brown and smell toasted. Add the butter and stir until it melts. Add the spice mixture (and fresh orange zest) and stir to combine. Once combined, add both sugars and water, stirring until the mixture thickens and coats the nuts, approximately 2 to 3 minutes.

Transfer the nuts to the prepared sheet pan and separate them with a fork or spatula. Allow the nuts to cool completely before transferring to an airtight container for storage. Can be stored up to 3 weeks.

Pear Ginger Sorbet – adapted from froghollow.com

6 - 8 cups peeled and cored frozen Warren or Bartlett Pears

½ cup Fever Tree Ginger Beer

¼ cup sugar

*Optional: 1 tablespoon corn syrup or 1/3 cup champagne or prosecco

Put 4 cups of the pears and all the water and sugar in a blender (Vitamix preferred). Using the variable setting start at low and gradually turn the dial up to 7 or 8 and up. It will be pretty slushy but assuming you have good movement, the mass isn't stuck and there is a vortex at the top, add 2 more cups of the pears and the alcohol or corn syrup. The finished consistency should be cohesive, not chalky but not slushy either. (Note: if you use prosecco* or champagne, it will foam up quite a bit and you may need to let that subside in order to really get an idea of what the consistency is like.) Take it off the base and stir with a spoon or spatula.

Pour into a pre-chilled metal bowl. If you can fit it into your freezer, it's best to use a wider, shallower container. Freeze until it is firm throughout. The edges will freeze first, so if you think about it you can stir it into the rest of the sorbet. Within a couple of hours it will be firm enough to eat and after several hours it will be rock hard.

Let sit out at room temperature and check it after 20 minutes; it should be soft enough to serve. If not, let sit until it is, checking it often. With an ice cream scoop, scrape across the top of the sorbet instead of digging into it; this will make for lighter scoops that aren't chunky. That's why a wide container works better than a deeper or narrow bowl.

Note: Corn syrup is helpful in caramel sauces and sorbets in keeping sugar crystals from binding and preventing crystallization. It will keep the sorbet softer and easier to scoop after several hours or even a day in the freezer. Use only a small amount as too much and it will create a chewy texture. Alcohol is optional as well in small amounts it will keep your sorbet from getting rock hard and will add another flavor dimension. Too much, and it will be slushy. If you like you can make the sorbet without it, then pour a little chilled prosecco over the sorbet before serving."

Iced Spiced Hermits

Dorie Greenspan, Baking with Dorie: Sweet, Salty and Simple

2 cups all purpose flour
1 1/2 ground cinnamon
1 1/2 ground ginger
1/2 tea. salt
3/4 tea. baking soda
1/2 tea. nutmeg
1/4 tea. baking powder
1/4 tea. freshly ground black pepper
1 cup packed light brown sugar
1/2 (1 stick) unsalted butter, room temperature
1 large egg
1/4 cup mild flavored light molasses
1/2 cup golden raisins

Glaze

1 cup powdered sugar
2 tablespoons milk

Whisk together flour, cinnamon, ginger, salt, baking soda, nutmeg, baking powder, and pepper in a medium bowl.

In an electric or stand mixer, on medium speed, beat brown sugar and butter until light and creamy, about 3 minutes. Beat in egg and molasses, scraping down sides of bowl as needed, until incorporated, about 2 minutes. Reduce speed to low and add dry ingredients; beat until just combined. Add raisins and mix just to evenly distribute. Cover and chill at least 30 minutes and up to 12 hours.

Place a rack in the middle of the oven; preheat to 350 degrees. Divide dough in half and transfer to a parchment lined baking sheet. Using wet hands, shape dough into two, 12" long logs (using parchment or plastic wrap is helpful to roll into logs). Arrange the two logs side by side with 2-3" between the two logs. Lightly flatten the top of each log.

Bake logs until edges are just set but centers are soft, 23-26 minutes (logs will spread and crack). Let cool.

Whisk powdered sugar and milk in a small bowl until smooth. Glaze should be thick but pourable; thin with more milk if needed. Drizzle glaze erratically over logs; let sit until set, at least 30 minutes. Using a serrated knife, slice logs crosswise 1" wide into individual cookies.

Store in an airtight container at room temperature.