



ZUCCHINI PIE

4 ounces unsalted butter, melted
1 1/2 cups all purpose flour
1 Tbsp sugar
1 Tbsp cornstarch
1 tsp salt
3 slender zucchini, sliced very thinly on a mandoline
1/2 medium sweet onion, sliced paper thin on a mandoline
1 cup sharp cheddar cheese, Gouda, Gruyere, Parmesan, Asiago, or a mix
1/3 cup mayonnaise
1 pinch black pepper
fresh thyme leaves
2 Tbsp cheddar cheese
2 Tbsp Ritz cracker crumbs

What to do:

Preheat oven to 350°F.

Toss the flour with the sugar, cornstarch and salt and then drizzle in the melted butter until the mixture becomes crumbly. Make sure all the flour gets moistened.

Pat the crust into a 9 inch tart pan with a removable bottom.

Press it up the sides of the pan. Prick the bottom of the dough all over with a fork. Bake for 12 minutes. Set aside.

Put a layer of onions on the bottom of the crust. Mix the cheese and mayo and spread it over the onions. Top with the zucchini, layering them in a spiral pattern.

Sprinkle with salt and fresh cracked black pepper.

Top with the cheese and the cracker crumbs.

Tent loosely with foil and bake for 20-25 minutes until the cheese is bubbling and browned. If necessary you can run it under the broiler at the end for more color.

Serve hot with a sprinkle of fresh thyme.





TOMATO SANDWICH

Sliced white bread
Warm red tomatoes
Mayonaise
Salt & pepper

What to do:

Spread the mayo on the bread - be sure to get to all the edges
Slice the tomato - be careful
Put the tomato slices on the bread
Add salt and pepper Put more bread on top
Slice and enjoy





HERB BUTTER

½ cup unsalted butter, room temperature

2 garlic cloves, minced

3 Tbsp finely chopped fresh herbs like parsley, chives, thyme, rosemary, dill, tarragon

½ tsp kosher salt

What to do:

In a small bowl, add the butter, minced garlic, chopped herbs, and salt, then stir.

Scoop the butter and pile it horizontally onto a piece of parchment paper or plastic wrap. When forming it into a log, first roll the paper over and slightly tucked under the butter. Then gently roll it into a uniform log. Twist up the ends and refrigerate for at least 2 hours, until it's firm to the touch. Slice and serve. Slice pats of compound butter and top it on anything that needs an herby, buttery touch! With juicy steak it is a classic. Add it to any sort of simple cooked meats such as grilled lamb chops or large slices of roast chicken. Works beautifully on top of baked salmon or thrown into the pan with seared scallops or shrimp.

Cook it with sautéed veggies. Add it to all things potato.

Potato and butter are a match made in heaven — especially creamy mashed potatoes and baked potatoes. Make garlic herb rice. Yes, you can even flavor up plain white rice by cooking it on the stovetop with slabs of this butter.

Store in the fridge: It will last for up to a month in the fridge. Or slice and chill and store in the freezer.





PESTO

$\frac{2}{3}$ cup olive oil, or more as needed
2 tsp lemon juice
 $\frac{1}{4}$ cup raw pine nuts
 $\frac{1}{4}$ cup raw cashews
2 cups packed basil leaves
3 garlic cloves
 $\frac{1}{2}$ tsp kosher salt
black pepper, to taste
 $\frac{1}{4}$ cup Parmigiano Reggiano, optional

What to do:

Toast the pine nuts and cashews. Add the pine nuts and cashews to a skillet on medium-low heat and toss gently for 5 minutes, until lightly toasted. Blend. Add the olive oil, lemon juice, basil leaves, garlic, salt, pepper, and Parmigiano Reggiano cheese. If using a food processor, pulse until the ingredients are mixed. If using a blender, slowly turn the speed to high and use the tamper to push the ingredients into the blades until the pesto is smooth and creamy.





ROAST CHERRY TOMATOES

2 lbs (3 pints) cherry tomatoes
¼ cup extra-virgin olive oil
1½ Tbsp balsamic vinegar
2 tsp sugar
1 tsp salt
½ tsp freshly ground black pepper
2 cloves garlic, minced

What to do:

Preheat the oven to 275°F and set an oven rack in the middle position.

Line a baking sheet with wide heavy-duty aluminum foil.

Directly on the lined baking sheet, using a rubber spatula, toss the tomatoes with the olive oil, vinegar, sugar, salt, pepper, and garlic. Roast for 2 hours, until the tomatoes are soft and beginning to burst. Serve hot or at room temperature.

Make-Ahead/Freezer-Friendly Instructions: The tomatoes will keep in a covered container in the refrigerator for 4-5 days. They can also be frozen for up to 3 months. If freezing them, it's a good idea to divide them into individual portions to thaw as needed.





GREEN GODDESS dressing or dip!

1 cup mayonnaise
1 cup sour cream and/or cream cheese - whatever is in the 'fridge
1 cup of any herbs in your garden, chopped parsley, tarragon, chives, basil, mint - whatever
2 Tbsp fresh lemon juice
1 Tbsp rice vinegar
squirt of anchovy paste (or not)
1 clove garlic, chopped
1 pinch cayenne pepper, or to taste
salt and freshly ground black pepper to taste

What to do:

Process mayonnaise, sour cream, herbs, lemon juice, rice vinegar, anchovy paste, garlic, cayenne pepper, salt, and black pepper in a blender until smooth.





REFRIGERATOR PICKLES

- 1 medium-to-large cucumber or 2 small cucumbers
- ½ cup water, at room temperature or cooler
- ¼ cup rice vinegar plus ¼ apple cider vinegar
- 1 ½ Tbsp maple syrup or sugar
- 1 ½ tsp fine sea salt
- ¼ tsp red pepper flakes (optional, for heat)
- 20 twists of freshly ground black pepper
- 2 leafy sprigs of fresh dill, roughly chopped (about ¼ cup)
- 1 cloves garlic, peeled and smashed
- 1 bay leaf

What to do:

Slice the cucumber into thin rounds, about ⅛-inch thick.

In a liquid measuring cup, combine the water, vinegar, maple syrup, salt, red pepper flakes and black pepper. Stir until most of the salt has dissolved into the liquid, about 30 seconds to 1 minute. Set aside.

Place the cucumbers into a wide-mouth jar tall enough to offer at least 1 inch of extra space on top (for pickle spears, it's important that all the pickles fit snugly, vertically—a wide-mouth pint-sized mason jar would work well).

Top the cucumbers with the dill and garlic. Tuck the bay leaf into the side of the jar. Pour the all of the liquid over the cucumbers so they're fully submerged. Cover and refrigerate for at least 1 hour (for pickle rounds) or at least 3 hours (for pickle spears). The flavor will continue to develop over the next couple of days. These pickles will keep for up to 3 weeks in the refrigerator.





TOMATO PIE

4 shallots, minced
3 garlic cloves, minced
4 Tbsp extra virgin olive oil, divided
1 Tbsp Dijon mustard
9-inch pie shell
1 lb. assorted heirloom tomatoes, sliced 1/4-inch thick
3 oz. goat cheese, crumbled
1/2 oz. fresh basil chiffonade (cut into long, thin ribbons)
1 Tbsp Grenache (red wine or sherry) vinegar
1/2 cup fresh bread crumbs
1 oz. grated Parmesan cheese
Salt and pepper

What to do;

Preheat oven to 400 degrees.

In a small pan, sauté shallots and garlic in 1 tablespoon of olive oil until tender, about 3 minutes. Stir in mustard, and set aside.

Place pastry shell in a 9-inch pie dish. Layer in half of the tomatoes, and season with salt and pepper; spread shallot mixture over top. Add goat cheese and half of the basil, distributing evenly. Layer in remaining tomatoes, and season with salt and pepper. Drizzle 1 Tbsp each of olive oil and vinegar over the tomatoes; top with remaining basil.

In a small bowl, combine bread crumbs, remaining 2 Tbsp of olive oil, and Parmesan cheese. Sprinkle evenly over tomato filling.

Bake 30 minutes, or until topping and crust are golden brown.





GRILLED VEGETABLE NAPOLEON

- 1 Red bell pepper
- 1 Zucchini
- 1 Eggplant (medium)
- 2 Sweet potato
- 2 Portobello mushrooms
- 1 Onion (medium)
- 1 tsp Oregano
- 1 tsp Basil
- 2 Tbsp Olive oil
- 1 tsp Salt
- ¼ tsp Black pepper

What to do:

Clean and remove the stem of the portobello mushrooms.

Wash and slice eggplant approx. 0.5 cm thick. Sprinkle some salt on top and leave it on a paper towel for a couple of minutes. Pat dry.

To build the perfect stack, cut all other veggies to match the size of the mushroom and eggplant discs.

Wash and peel sweet potatoes. Slice horizontally.

Wash zucchini. No need to peel Slice horizontally

Peel and slice the onion to create discs.

Wash and slice the bell pepper to the size of the eggplant.

Grill the vegetables

Mix oil, oregano, and basil to make a quick marinade.

Preheat a grill pan over medium heat. Add a bit of oil.

Add as many vegetables as you can spread in one layer.

Season them with salt and pepper. Brush the top of the vegetables with the marinade. Grill for 4-5 minutes on each side.

Layer the veggies in your preferred order. Top the stack with sprouts or fresh herbs. Serve with pesto.





BEACH PLUM JAM

8 lbs whole beach plums, preferably a mix of ripe with some unripe
4 c10ups water
3.5 lbs granulated sugar
2.5 oz emon juice
4 whole cinnamon sticks
1 whole orange
1 whole vanilla bean split or 1 tablespoon vanilla extract with seeds

What to do:

Wash thoroughly and pick through the beach plums to remove any leaves and stems.

Add the beach plums and water to a large pot and bring them to a boil. Cook until the skins break open and the fruit softens, for about 10 minutes. Using a potato masher mash the plums to break them down. Place a colander over a bowl and scoop the fruit mash into the colander in batches. Use a rubber spatula to press the fruit mash through the colander and into the bowl, leaving the plum skins and stones behind. Discard the skins and stones and repeat the process in batches.

Place the pot on a kitchen scale and zero out the scale. Return the strained fruit mash back to the pot and record the weight of the fruit mash. You will need this weight to calculate the amount of sugar and lemon juice to add. You should end up with about 4 lbs of fruit mash.

Jam requires 50%-100% sugar by weight of fruit. Beach plums can be quite tart so 75% sugar to fruit or a 4:3 ratio of fruit to sugar works well to balance out the tartness of the fruit. Multiply the weight of the strained fruit mash by 0.75 to figure out the amount of sugar to add. You can adjust the percentage from anywhere from 50% to 100% of sugar to fruit mash as a matter of preference. Add the sugar to the pot.

Multiply the weight of the strained fruit mash by 0.03 to figure out the amount of lemon juice to add. Add the lemon juice to the pot.



Add the cinnamon sticks to the pot. Cut the orange in half and squeeze the juice into the pot then add the orange rinds as well. Add vanilla extract add it after the jam is cooked down.

Stir to dissolve the sugar as you bring the mixture to a low boil. Cook the mixture until it sets, stirring occasionally. To check if the jam has been set, chill a small dish or ramekin in the refrigerator or freezer while the jam is cooking. Spoon some of the jam onto the chilled dish and let it sit for a minute. If the spoonful of jam sets up to the consistency of jam, where it is thick and coats the spoon, then the batch is ready to can. If it is still runny, continue cooking the jam, and retest it every 10 minutes or so until it sets up.

While the jam is cooking sterilize the jars and lids.

Fill the sterilized jars with the jam leaving 1/2" of headspace. Place the lids on the jars followed by the lid rings and seal the rings to just finger tight. Do not tighten the lids too much or the air will not be able to escape as the pressure builds up while canning them.

Place the filled jars into the hot water bath and bring the water back to a rolling boil. Cover the pot with the lid cracked and boil the jars for 10 minutes.

Use canning tongs to carefully remove the jars from the hot water bath and let them sit to cool to room temperature. The jars will make a "pop" sound as they seal and the lids will depress.





MINT JULEP

2 oz Bourbon

1/4 oz Simple syrup

10 mint leave chiffonade

A few dashes angostura bitters

Finely crushed is essential

What to do:

Muddle the mint: Place the mint leaves and simple syrup in a sturdy rocks glass. Gently muddle the leaves to release the essential oils, but be careful not to shred them.]

Pour the bourbon into the glass over the muddled mint mixture.

Add ice: Pack the glass entirely with finely crushed ice,

Stir the cocktail vigorously using a bar spoon until the outside of the metal cup frosts over.]

Top with a little more crushed ice to create a dome. Garnish with a fresh mint sprig (give the sprig a quick "smack" against your hand first to wake up the aromatics) and add a few drops of bitters if desired.

