

PANDEMIC PANTRY RECIPES ~ MAY 1, 2021

COOKING WITH HERBS

Asparagus, Goat Cheese, and Tarragon Tart

(serves 4 - 6)

1 cup goat cheese at room temperature
1 large egg at room temperature
4 garlic cloves, finely minced
2TBS fresh tarragon leaves chopped, plus more for serving
1 TBS finely grated lemon zest
½ teaspoon kosher salt
Pinch of nutmeg
1 cup sour cream (or crème fraiche see recipe below)
1 sheet of puff pastry rolled out to a 11" x 13" rectangle
8 ounces fresh asparagus, thin stalks, all trimmed to same size.
Extra virgin olive oil
2 TBS grated parmesan
Freshly ground black pepper
Red pepper flakes (optional)
½ cup parmesan shaved with a vegetable peeler

Heat oven to 425 degrees. In the bowl of a mixer place goat cheese and sour cream. Mix until smooth. Add egg, garlic, tarragon, lemon zest, salt, and nutmeg. Take your puff pastry sheet and score a line ½ around it. Fold it up to make a border. Spread the filling in the shell. Take asparagus spears and line them up over the filling. Brush spears with olive oil and sprinkle with a little salt and the grated parmesan. Bake until golden (about 25 minutes). When out of oven, sprinkle with parmesan shavings, tarragon, and optional pepper flakes. Serve warm or at room temperature. SOOOOOO easy and tasty.

Mexican Street Tacos

(6 servings)

4 TBS reduced sodium soy sauce
4 TBS freshly squeezed lime juice
4 TBS canola oil, divided
8 cloves minced garlic
4 teaspoons chili powder
2 teaspoons ground cumin
2 teaspoons dried oregano
1 ½ pound flank steak cut in half inch pieces
12 mini flour tortillas, warmed
1 cup diced red onion
1 cup fresh cilantro leaves, chopped
1 lime cut into wedges

Stop thinking, "Where's the cheese and salsa?" This is as authentic as anything you can get on the streets of Mexico City (minus the "revenge"). For cheese and salsa go to Taco Bell. Place soy, lime juice, 2 TBS canola oil, garlic, chili powder, cumin, and oregano in

a bowl. In a Ziploc bag, add steak. Pour in the marinade and allow to sit for up to 4 hours or overnight. In a cast iron pan (if available), add 2 TBS canola oil. Turn heat up and add the steak and marinade. Cook to your liking. Spoon this deliciousness into a warm flour tortilla and top with chopped red onion, cilantro, and fresh lime juice. YUM!

Word of Mouth Chicken Salad

(serves 6 - 8)

3 pounds boneless, skinless chicken thighs (poached)
2 cups good quality mayonnaise
1 cup sour cream
¾ cup whole berry cranberry sauce
1 cup raisins poached in apple juice
½ large red onion diced small
1 cup diced celery
1 cup chopped toasted pecans
1 cup chopped fresh dill
Salt and pepper to taste

Poach chicken thighs. Let cool. Cut in half inch pieces. Set aside.
Take all other ingredients in a bowl and mix well. Add chicken. Salt and pepper to taste.
Sprinkle with a little more chopped dill.

Fish Cakes with Herbs and Chiles

(serves 6 - 8)

2 TBS olive oil, plus more for frying
6 garlic cloves, finely minced
1 pound firm white fish fillets (cod, sea bass, hake, flounder)
1 ½ teaspoons kosher salt plus more as needed
½ teaspoon black pepper
¼ cup dry white wine, sherry, or vermouth
¼ cup water
1 pound russet potatoes, peeled and sliced thinly
2 eggs
3 TBS roughly chopped cilantro
3 TBS roughly chopped basil
1 scallion, green and white parts finely chopped
1 jalapeno pepper, seeded and finely chopped
Pinch cayenne
Finely grated zest of 1 lime
12 cup panko bread crumbs
½ cup flour for dusting

Sauce: ½ cup mayonnaise, ¼ cup chopped capers, 2 TBS chopped basil, 2 TBS cilantro, Juice of one lime, pinch cayenne

In a large skillet over medium heat, add olive oil. Add garlic and cook until golden. Season fish with salt and pepper add to the pan and cook for bout 2 minutes, flipping once, Add wine, water. Turn heat to low, cover, and cook until fish is just barely cooked through (about 8 minutes). Remove fish to plate. In same skillet, add potatoes, salt, and water to just cover. Cover and cook until tender, about 15 minutes. Drain and cook a bit

until you can roughly mash them. Flake the fish into the “mashed” potatoes, then add eggs, cilantro, basil, scallion, jalapeno, cayenne, lime zest, and panko. Mix well. Season with more salt if needed. Cover and chill for at least 3 hours. Place flour on a plate. Form generous ¼ cup patties about ½ inch thick. Dip the patties into flour and coat on all sides. In a large non-stick skillet, heat olive oil. Add fish cakes and cook until golden on each side (5 minutes each side). Remove to a platter. Serve the fish cakes with the sauce and lime wedges. OH MY YES!!!!!!

Baked Fish with Tarragon
(Serves 4)

1 pound white fish fillet
¼ cup butter, melted
½ cup crushed Ritz crackers (use panko bread crumbs if you are pretentious)
1 TBS chopped fresh tarragon
1 TBS chopped fresh chives
Salt and Pepper to taste
3 sliced lemons

Preheat oven to 350 degrees. Place a piece of parchment paper on a large baking sheet. Place sliced lemons on the parchment. Place fish on top of lemons. Pour melted butter over fish. Sprinkle with tarragon, chives, and salt and pepper. Cover with crushed crackers. Bake in oven for about 20 minutes.

Lavender Shortbread Cookies
(Makes about 2 dozen)

2 sticks softened unsalted butter
¼ cup granulated sugar, plus extra for dipping
¼ cup powdered sugar
¼ teaspoon kosher salt
1 teaspoon vanilla extract
1 cup all purpose flour
1 cup cake flour
1 TBS organic culinary lavender, chopped (NOT FROM BED BATH & BEYOND)

In the bowl of a mixer, beat the softened butter, add sugars, then vanilla. Scrape down the bowl. Combine flours. Add salt and lavender to flour. Slowly add to the butter mixture. Beat until everything is combined. Turn it out onto a parchment sheet. Fold over the parchment and roll the dough into a rectangle that is about ½ inch thick. Wrap in plastic and refrigerate for at least 4 hours. (don't be impatient...this is very important). Preheat oven to 350 degrees. Cut dough into small bars, dip in granulated sugar, place on a parchment lined baking sheet. Bake until the edges are just golden (about 15 – 20 minutes). Let cool completely before devouring all of them by yourself with a cup of tea in a locked room.

Focaccia with Roasted Red Grapes and Fresh Rosemary
(Seves a football team)

Take a large bunch of red grapes. Lightly toss in olive oil and place on a sheet pan. Bake in a 350 degree oven for 30 minutes. Set aside.

DOUGH:

1 quart warm (110 degrees) water
1 ½ ounces yeast
14 cup granulated sugar
2 ounces kosher salt
1/3 cup chopped rosemary (fresh or dried)
1 ½ pounds bread flour
1 ½ pounds all purpose flour
½ cup olive oil
Olive oil for sheet pan

Place yeast and sugar in warm water and let proof. Add all other ingredients to a large bowl. Add yeast mixture and incorporate into a shaggy dough. You may need to add extra water. Put on a floured counter and knead for ten minutes. In a clean bowl, add olive oil and coat sides of bowl and the dough with it. Cover with a damp towel and allow to rise in a warm place, to double in size, about 1 hour. Punch down dough. Add olive oil to a large baking pan. Place dough on pan and stretch into a rectangle. Cover and let rise again (about 45 minutes) Gently take finger tips and make impressions in the dough. Add a grape to each indentation. Brush oil over the dough. Place in a 350 degree oven for about 45 minutes or until golden. Sprinkle with freshly chopped rosemary and eat with infused olive oil or butter. A heavenly loaf of bread.

Crème Fraiche
(Yield one pint)

2 cups heavy cream
3 TBS cultured buttermilk

Combine cream and buttermilk in a glass jar. Cover tightly with cheesecloth (or any breathable material) and let sit at room temperature (70 to 75 degrees F) for 24 hours. Stir, screw on lid, and refrigerate for 24 hours before using.