



LAVGC Favorite Recipes



Livermore Amador Valley Garden Club

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Favorite Recipes



Livermore Amador Valley Garden Club (LAVGC) members are well-known for the wonderful food they bring to Club activities. Members eagerly look forward to snacking on member-provided goodies during the social part of the general meetings. And many Club activities also include snacks or potlucks. For example:

- The 4th Monday Lunch Bunch includes a potluck lunch each month along with its garden-related project or tour.
- The Edible Garden Group (EGG) activities typically include wonderful snacks and sometimes a potluck. The dishes that the members bring are often made from fruits or vegetables grown in their gardens.
- The last Club meeting of the year in June is a festive occasion with both a program and a potluck.
- In the late summer the popular Tomato Tasting event helps energize members for a new year of activities. Along with bringing tomato samples to be judged, members bring their favorite tomato dishes for a potluck. Members vote for the best tomato dishes.

Members love to share their recipes

This cookbook brings together many of the favorite recipes that LAVGC members have generously shared with each other over the years. If you've been in the Club for a while, you will notice names of members who are no longer with us. Brings back memories.

Here's Lori Martin sharing how she used an unusual squash that she grew. She says:

"I grew Romanesco squash very well this year but one day they're small and next time I look they're the size of a humorous (upper arm) bone. Tonight I sliced them into 2" rings and removed the center seeded area, and laid them on a parchment lined baking sheet. I made a filling of browned chorizo from Lockeford Sausage (no residual grease) and cooked rice. Thought I'd need to add more veggies or spice but the sausage was seasoned perfectly. I spooned the filling into the rings of the large squash, covered with foil, and baked 350° for about 40 minutes and it was absolutely amazing! Don't think those huge squash have to be zucchini bread!"



Members love getting recipes from tomato tasting

Each year members eagerly await the recipes from our annual Tomato Tasting event. You will find tomato recipes from many years of Tomato Tasting in this cookbook. We plan to update this cookbook each year right after Tomato Tasting so that we can include the newest tomato recipes right after the event.



Enjoy and happy cooking!

Jams, Jellies, and Marmalades

Herbed garden marmalade

Award winning!

Ingredients

3 cups chopped, seeded, peeled, cored tomatoes (about 3 pounds)
2 teaspoons slivered lemon peel
1 clove garlic, minced
1 tablespoon minced fresh basil
1 tablespoon minced fresh oregano
1/4 lemon juice
4 1/2 cups sugar
1 package powdered pectin

Directions

Put tomatoes in a large saucepot. Cover; simmer 10 minutes. Measure 3 cups cooked tomatoes.

Combine tomatoes, lemon peel, garlic, herbs, pectin and lemon juice in a large saucepot. Bring to a boil, stirring constantly.

Add sugar; stirring until dissolved. Return to a rolling boil, boil hard one minute, stirring constantly.

Remove from heat. Skim foam if necessary. Ladle hot marmalade into hot jars, leaving 1/4 inch head space. Adjust two-piece caps. Process 10 minutes in a boiling-water canner.

Zucchini and ginger jam

Anne Vincent says that this is a good way to use oversized zucchini. She suggests that you read this recipe all the way through before starting it because there are some steps that require you to be “hands on.”

Ingredients

1 ginormous or 2 medium zucchinis (about 4 pounds)
4 lemons
3 1/2 to 4 pounds white sugar, divided
1/2 box pectin
3 to 5 oz (thumb size piece) fresh root ginger, peeled and coarsely grated. (The ginger flavor will intensify over time.)

Other supplies needed

- A square of muslin about the size of a handkerchief.
- A couple of small plates, which you will put in the freezer to test how well the jam is setting.
- Jam jars and lids, sterilized.

Directions

1. Peel and seed the zucchini, then chop it into fine cubes, about half the size of sugar cubes. Put the zucchini into a large glass bowl with about 1/4 of the sugar and a

splash of lemon juice. Leave the zucchini all morning. (The sugar will pull out a lot of liquid, which will reduce the cooking time.)

2. Remove all the zest from the lemon and put it aside. Then cut the lemons in half. Squeeze the juice into a bowl. Put the lemon seeds and peels (minus the zest) into the muslin square. You can add the zest to the muslin square, if you want more lemon flavor. Add the ginger root to the muslin square. Tie it up, ideally with kitchen string or undyed thread.
3. Sterilize the jars and lids. To sterilize the jars, run them through the dishwasher, then leave them in the oven at its lowest setting. Sterilize the lids in a saucepan with boiling water.
4. Pour the zucchini mixture into a large stainless-steel pan. Mix in the remaining lemon juice and bring the mixture to a boil. Cook the mixture until the cubes are completely softened and translucent, adding back some of the juice as necessary. Stir to avoid sticking.

The cooking time can take from 15- 45 minutes, depending on the zucchini. Put the cooked zucchini to one side to cool it slightly, so that it is not boiling.

5. Look at the cooked zucchini. Does the ratio of cubes to liquid look ok? (This is not about the set but what you want it to look like in the jar). If there are too many cubes for the amount of liquid, add back more liquid. If it is too runny, boil off more water.
6. Stir the pectin into the remaining sugar. (You are distributing the pectin in the remaining sugar before putting it in the zucchini mix so that you avoid lumps.) Add the pectin-sugar mix to the zucchini mix.
7. Add the muslin bag to the zucchini mix. Stir and bring the mixture to a boil very slowly. Make sure all the sugar crystals are completely dissolved before raising the temperature to a rolling boil. (A rolling boil is one that cannot be stirred away with your wooden spoon). Boil the mixture until it is set. To check for set, put a teaspoonful onto a chilled plate. Wait a minute or so until it's cool enough to touch, push it with your finger. If little wrinkles appear on top it's good enough. If liquid seeps from the bottom, it needs more cooking. Test at 5-minute intervals.

Boiling until it is set can take 20 to 45 minutes, depending on the original water content of the zucchini.

8. Cool the jam for 10 minutes. Then give it one final stir and pot it up into the hot jars.

Seville orange marmalade

Anne Vincent says “There are as many methods for making marmalade as there are marmalade cooks the world over. The basic ingredients don’t change though, just bitter Seville oranges, lemons, sugar and water. The ratios between these ingredients are pretty consistent at twice the weight of sugar to the weight of the oranges.”

It’s worth reading the recipe all the way through before starting because it involves an overnight soak.

Delia Smith (deliaonline.com) has a “How to Make Marmalade” video with good illustrations of techniques such as the set test.

Ingredients

4 ½ lbs. white sugar
2 lbs. 4 oz oranges
2 lemons
Added water to make up juice to about 5 pints
Small amount of butter

Other supplies needed

- A very large stainless-steel saucepan
- A crockpot or similar unreactive vessel
- A long-handled wooden spoon
- A square of muslin about the size of a handkerchief.
- A couple of small plates, which you will put in the freezer to test how well the jam is setting.
- Jam jars and lids, sterilized, and labels. (See the Zucchini and ginger jam recipe for tips on how to sterilize the jars and lids.)

Directions

Steps to make the marmalade are spread over two days. On the first day you will prepare the fruit, cover it, and let it sit overnight in the crock pot in a cool place. On the second day you will cook the marmalade and put it in jars.

Day 1:

1. Wash the oranges, removing any stems. Cut the oranges in half around the equator, then squeeze the oranges over a sieve into a large jug. Save everything caught by the sieve. Do the same for the lemons. Discard the lemon skins.
2. This step is to save the orange pulp. Take each half orange segment and cut it in half through the center. Then, using a teaspoon or grapefruit spoon, pull off all the remaining pulp and retain it. Leave the pith on the skin.
3. Stack the skins one on top of another, then cut the stack into pieces by hand. The finer the pieces, the quicker the cooking time and the fresher tasting the marmalade.
4. Put all the pieces into a glass or ceramic pot, like a crock pot. Add enough water so that the juice is 5 pints. Then add this to the crock pot too. Put all the pulp, seeds, and goopy bits into a muslin bag and tie the bag with food grade string. Push the bag under the water in the pot. Leave it overnight.

Day 2:

Make sure you have a sufficient number of sterilized jam jars and lids. Put a couple of small plates into the freezer to do a set test.

1. Butter the base of a large stainless-steel saucepan. Tip in the orange pieces and liquid. Take the muslin bag and tie it to a wooden spoon handle suspended over the pieces and liquid. Make sure it is submerged but not touching the bottom. Bring the fruit to a boil and cook steadily for about 45 minutes with the lid off. Stir from time to time to prevent sticking. Add more water if it looks too dry, or if the bag is in danger of resting on the bottom.

It is cooked when the fruit is completely soft and a cooled piece can be squeezed to nothing between finger and thumb. After the sugar is added the fruit will harden up, so it's really important to cook long enough. Remove the pan from the heat. (The cook time varies by the size of the pieces are and the freshness of the oranges. If the pieces are fine and the oranges were just picked oranges, it can take 25 minutes. It can take 60 minutes for older oranges and they will require more water.)

2. Remove the bag and place in a shallow bowl to cool.
3. Add the sugar to the fruit. Then bring the temperature back up slowly to dissolve the sugar completely. (Leaving sugar crystals in the marmalade results in crystal formation when stored.) Check by looking for sugar crystals on the wooden spoon.
4. Squeeze the muslin bag to remove every drop of pectin liquid. It's easiest to do this by hand. Whisk the liquid back into the partially-cooked marmalade. When the sugar is dissolved and the pectin is in the mixture, raise the temperature to a rolling boil and cook uncovered for about 45 minutes more. Periodically remove the scum and stir to prevent sticking.
5. Test for a set by placing a teaspoon of marmalade onto the chilled plate (that you had put in the freezer). Wait a few minutes, then press it forward with your finger. If it wrinkles it's cooked enough and will set. If it separates with a thin liquid at the base it needs to be cooked longer. It's easy to overcook it at this stage so test every 5 minutes or so.
6. When the mixture is completely cooked, add a very small amount of butter and stir. This will dissipate any remaining scum. Let the mixture rest for 10 minutes, then stir it once more to evenly distribute the pieces of orange.
7. Pour the mixture into sterilized, hot jars while it is hot and lightly screw the sterilized lids in place. Leave the jars to cool, then retighten the lids before storing the jars in a cool dark place. The marmalade will keep for at least a year.

Lemon ginger marmalade

With this recipe from Sue Farr tells you how you can use your canning skills to make a dent in your lemon crop. Sue got this recipe from the *Ball Complete Book of Home Preserving, 2015*. It makes 7 half-pint jars.

Ingredients

6 small lemons
½ tsp. baking soda
2 ½ cups water
1 cup coarsely grated gingerroot
1 (1 ¾ oz.) package regular powdered fruit pectin
6 ½ cups sugar

Directions

Prepare canner, jars, and lids.

Measure sugar and set aside.

Using a vegetable peeler, remove yellow lemon peel in long strips. Cut the strips into slices. Reserve the fruit.

In a large, deep stainless-steel saucepan, combine lemon peel, baking soda, and water. Bring it to a boil over high heat. Reduce heat, cover, and boil gently for 5 minutes until the peel is softened. Remove from heat and set aside.

Using a sharp knife, cut white pith from the lemons. Working over a large bowl to catch the juice, use a sharp knife to separate the lemon segments from the membrane. Place the segments in the bowl and squeeze the membrane to remove as much juice as possible, collecting it in the bowl. Discard the membrane and seeds.

Measure 1 cup of lemon segments and juice. Add it to the softened lemon peel with gingerroot. Whisk in the pectin until it is dissolved.

Bring the mixture to a boil over high heat, stirring constantly. Add sugar all at once and return to a full rolling boil, stirring constantly. Boil hard, stirring constantly, for 1 minute. Remove from heat and skim off the foam.

Ladle hot marmalade into hot jars, leaving ¼-inch headspace. Remove air bubbles and adjust the headspace, if necessary, by adding hot marmalade. Wipe rim. Center lid on the jar. Screw the band down until resistance is met, then increase to fingertip-tight.

Place jars in canner, ensuring they are completely covered by water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool, and store.

Crock pot apple butter

Tina Higashi provided this recipe that she got from Pinterest Barefeet in the Kitchen. Tina says:

Apple butter can be served on toast or muffins, mixed into yogurt or oatmeal, served with pork chops, as a topping for ice cream. I found this year my apples were very sweet so the amount of sugar could have been adjusted.

Ingredients

6 lbs. apples, peeled and roughly chopped

3 cups sugar

2 tsp. cinnamon

1/4 tsp. kosher salt

Directions

Place apples in crock pot and cover with dry ingredients. Cover with lid and set to HIGH. Stir occasionally. After a few hours remove lid and continue to cook until the mixture is dark brown and thickened. When most of the liquid is absorbed (after 8-10 hours) blend with an immersion blender in the crock pot. If the mixture is still too runny, leave on low, uncovered until desired thickness is reached.

Ladle into hot sterilized hot jars. Process for 10 minutes.

Appetizers

Cheese chutney mold

This recipe is from Elivira Herrick.

Ingredients

1 small box of raisins, chopped (I used about $\frac{1}{4}$ - $\frac{1}{3}$ cup)
1 big pkg. cream cheese (8 oz.)
1 small pkg. cream cheese (4 oz.)
3 TBs. sour cream
2 tsp. curry powder (I use Madras brand)
 $\frac{1}{2}$ can cocktail peanuts (small can)
 $\frac{1}{2}$ can bacon bits
 $\frac{1}{2}$ cup chopped green onions.

Directions

Mix all ingredients together and chill. Form into a mold like a log and frost with Sun brand mango chutney - sprinkle with coconut. Delicious with bacon-flavored crackers.

Fresh fava bean dip

Here's a way to use fresh fava beans, from Tina Higashi.

Ingredients

1 $\frac{1}{2}$ cups fresh fava beans
2-3 cloves garlic
 $\frac{1}{4}$ cup fresh dill
3 TB plain Greek-style yogurt
Juice of 2/1 lemon
2 TB olive oil

Directions

Prepare fresh fava beans by blanching and removing outer skins.

In a food processor, process the garlic and fresh dill until fine.

Add fava beans, yogurt, and lemon juice, and process in the food processor until nearly smooth. Lower the speed and drizzle in the olive oil.

Serve with pita chips or veggie sticks. Use as a spread on sandwich.

Options: Change the dill to coriander, add $\frac{1}{2}$ tsp. cumin powder.

Slow roasted tomato hummus

This recipe from Karen Abbruscato is from her dish at the Tomato Tasting in 2010.

Ingredients

1 (15 oz) can garbanzo beans, drained (or (1/2 cup dry beans, soaked overnight, then drained and rinsed.)
1/4 cup Tahini
2 TBs lemon juice
2 -3 cloves garlic
6 slow roasted tomato halves in olive oil (mine were roasted with basil, oregano garlic, salt and pepper)
2 - 3 TBs of olive oil (if possible, use the oil from the roasted tomatoes)

Directions

Makes about 2 cups.

In a food processor add the beans, tahini, lemon juice, garlic and tomatoes. Process for a few seconds to get the mixture started. While the processor runs, begin drizzling the in oil.

Serve with raw vegies, pita bread pieces or baguette slices.

Zucchini hummus

Barbara Stott has provided this recipe.

Ingredients

Zucchini
3 small cloves of garlic
½ teaspoon cumin
2 Tablespoons tahini
Juice of one lemon (can substitute apple cider vinegar)
½ teaspoon of salt

Directions

Chop zucchini into small chunks. Fill the food processor about ¾ full.

Add the remainder of the ingredients. Run the food processor, gradually adding the olive oil.

You can add nasturtium flowers for a fun, peppery addition.

Vernie's hummus

Vernie Laube brought this appetizer to an herb group event. It was a big hit!

Ingredients

1 clove garlic
1 can garbanzo beans, drained & rinsed, reserve liquid
4 T. lemon juice
2 T. Tahini
2 T. olive oil
1/4 c. chopped parsley
Pepper to taste

Directions

Chop garlic & beans in blender. Add lemon juice, Tahini, oil, & pepper, if using. Add reserved liquid if needed.

Blend until smooth.

Rebecca's guacamole

This recipe is from Rebecca Walker. For many years the Club used Rebecca's very large yard for potting parties and for plant storage until the plant sale. Rebecca always made this wonderful guacamole for us. Rebecca shared these tips about avocados:

First: a few hints on getting the "right" avocados. When they are in season (May thru Sept.) it's pretty easy; just give them a feel, they should be firm but not hard. A few soft spots are OK, but if they feel mushy (collapse when you push with your finger) then they are probably too ripe.

In the wintertime, or if they all seem too firm or hard, you need to purchase them at least 3 to 4 days ahead of time and leave them out on the kitchen table to ripen. Remember, the more perfect the avocado, the better the guacamole will be.

Fresh guacamole does not keep long, so make it the same day as the party.

Ingredients

6 ripe avocados (I recommend Haas)
1 medium red onion
1 container of fresh hot salsa (from the refrigerated section)
1 Lemon (fresh or squeeze container)
1 Bag of corn chips

Directions

Take off 2 or 3 layers of red onion skin, cut in half, dice. Pieces should be about ¼-inch square, add to bowl. Cut avocados in half, peel off skin, remove seed (everybody has their own technique, mine is a big cutting knife, whack the seed to embed the knife, and if everything is just right, you can then pull the seed out). Cut out any big brown spots. Cut

remaining avocado into 1-inch pieces and add to bowl. Add about 2-3 heaping tablespoons of the hot salsa. Do not use medium salsa; you have to add too much of it to get any flavor.

Mix and mash; my tool of choice is an old-fashioned potato masher. With this type of masher, you can mix it well and still have some nice chunks of avocado. Now TASTE it. If you are making it for yourself and like it hot, add more salsa. If you are making it for a party, don't make it too hot; you don't want the salsa to overpower the avocado, but you want it to have a little kick.

Scoop out into your favorite serving bowl. If you are going to refrigerate and take to a party later on, sprinkle the surface with the lemon juice and cover with plastic wrap, press the plastic wrap gently onto the surface of the guacamole (this prevents it from turning brown).

Open up that bag of chips and enjoy!

Hot cheddar and apple dip

This recipe was requested by many who tasted this dish at the November 2014 meeting.

Ingredients

1pkg (8 oz.) Cream Cheese
½ cup plain Greek yogurt
1 cup sharp Cheddar Cheese- grated
¼ cup brown sugar
½ tsp. pumpkin pie spice
2 large apples, 1 red & 1 green, not peeled but cored & chopped, divided
¼ cup finely chopped Pecans

Directions

HEAT oven to 375°F.

MIX cream cheese, yogurt, cheddar cheese, sugar and spice in medium bowl until blended. Stir in half the apples.

SPREAD onto bottom of shallow baking dish; top with remaining apples and nuts.

BAKE covered for 20 min. or until heated through.

SERVE while still hot with Wheat Thins or sourdough bread.

Soups

Butternut squash soup

Here's a soup recipe from Tina Higashi. Tina tweaked this recipe from Julie Wente to make it faster to prepare and less fattening.

Ingredients

½ stick butter (4T)
1 chopped onion
6-8 leaves fresh sage, chopped
1 onion, chopped
½ tsp salt
¼ tsp pepper
4 cups chicken broth
Dash of cayenne pepper (or to taste)

Directions

Wash and prick holes in one whole butternut squash, then bake at 350F for 1 hour. Cut, peel, seed and chop the roasted squash into chunks.

Brown the butter, then add the chopped onion, the fresh sage, and the honey.

Brown the butter (4T), then add the chopped onion and the sage. Cook until the onion is soft and the sage is slightly cooked. Add the squash and enough chicken broth to cover, about 4 cups. Add the salt and pepper and a dash of cayenne pepper

Cook the mixture for 30 minutes, then puree it in blender or with hand held blender. Adjust seasonings as needed. Serve warm.

Option #2

- Substitute coriander for sage. Add 1-2 tsp. curry powder with seasonings.
 - Use a combination of coconut milk and broth for liquid.
- The chunked squash can be roasted and frozen to make soups or stews at a later date.

Broccoli soup

This recipe from Barbara Stott is a good way to use your supply of broccoli.

Total: Prep: 10 min; Cook: 3 min; Total 40 min; Serves 3 to 4.

Ingredients

4 Tablespoons butter, room temp

1 ½ pounds fresh broccoli

1 large onion, chopped

1 carrot, chopped

Salt and freshly ground pepper

3 Tablespoons all-purpose flour

4 cups low-sodium chicken broth

½ cup cream

For Homemade Croutons

- Day old French bread
- Olive oil
- Salt and freshly ground pepper

¼ Teaspoon red pepper flakes

Directions

1. Melt 4 Tablespoons butter in a heavy medium pot over medium-high heat. Add broccoli, onion, carrot, salt and pepper. Sauté until onion is translucent, about 6 minutes. Add the flour and cook for one minute, until the flour reaches a blond color. Add stock and bring to a boil.

2. Sumer uncovered until broccoli is tender, about 15 minutes. Pour in cream. With an immersion blender, puree the soup. Add salt and pepper, to taste, and then replace the lid back on the pot. Serve hot with Homemade Croutons.

3. To make Homemade Croutons, preheat the oven to 400 degrees F.

4. Cut bread into cubes and place in a large bowl. Drizzle cubes with olive oil, salt, pepper, and red pepper flakes. Mix well.

5. Spread seasoned bread onto a sheet pan and bake for about 15 minutes.

Yield: 4 to 6 servings of croutons.

Chilled cherry and tomato gazpacho

This recipe from Michelle Tallon easily won first place at Tomato Tasting 2016 for a savory tomato-themed recipe.

Ingredients

1 quart ripe tomatoes, diced
1 quart ripe cherries, pitted, cut in half
1/2 bunch chopped fresh cilantro (about 1/2 cup)
1 cup sweet onions, finely chopped
2 cloves garlic, finely chopped
1 jalapeño, finely chopped, no seeds (about 1 tablespoon)
Juice of 4 lemons
1/4 cup apple cider vinegar
1 tablespoon salt
1/4 cup brown sugar

Directions

Set aside 1 cup diced tomato and 1 cup cherries. Place the remaining tomato and cherries in a food processor and purée. Put the mixture through a sieve to remove any solids. Place the liquid in a large bowl and add the rest of the ingredients, including the diced tomatoes and cherries. Refrigerate. Garnish with thin jalapeño slices if desired.

Salads

Eggplant salad

This recipe is from Cindy Wu and Sunset Magazine.

Ingredients

8 Asian eggplants
2 TBs Asian Sesame oil
2 TBs soy sauce
2 TBs rice vinegar
1 TBs garlic minced
¼ cup green onions, minced

Directions

Place eggplants in a 12" x 15" baking pan. Pierce each eggplant several times with a sharp knife. Bake at 400degrees until very soft, about 40 to 50 minutes.

When the eggplant is cool enough to handle, cut off the stems and slice the eggplant in half lengthwise. Use a fork to remove flesh in long shreds. Discard stems and peels.

In a bowl, mix oil, soy sauce, vinegar and garlic. Add eggplant and mix gently to coat. Cover and chill at least 30 minutes or up to 4 hours. Sprinkle green onions on top when ready to serve.

Kale salad

This recipe is from Karen Abbruscato.

Ingredients

1 bunch Kale, rinsed and cut into 1" pieces, remove tough ribs
1 ½ TBs soy sauce
1 TB Asian sesame oil

Directions

In a 5-to-6-quart pan, bring 1 qt of the water to a boil. Add kale, then cover and cook it until it is slightly wilted, 3 to 5 minutes. Drain.

When the kale is cool, squeeze the excess liquid from it and put it in a bowl. Mix the kale with soy sauce and oil. Serve at room temperature. Add ginger and/or garlic if desired.

Pesto salad

This recipe is from Lori Martin from the Tomato Tasting 2010. She says she rarely cooks pasta dishes like this with a recipe. She just wings it as far as how much of each ingredient to add.

Ingredients

Tomatoes
Olive oil
Garlic
Cooked penne
Prepared pesto
Kalamata olives
Sweet onions
Feta cheese
Toasted pine nuts

Directions

Roast the tomatoes in a 425 degree oven, tossed with a little olive oil and garlic until shriveled down a bit.

Cooked some penne and toss it with a prepared pesto until coated.

Add the roasted tomatoes, some sweet onions, cut kalamata olives, feta cheese and toasted pine nuts.

Toss it all together with a little salt and pepper, fresh oregano, and voila! Nothing fancy, just cooking from the garden Greek style.

Seven tomato salad

This recipe is from Connie DaRocha for a dish she brought to the Tomato Tasting 2010.

Ingredients

Seven different kinds of tomatoes cut in half
Basil Olive Oil
Feta Cheese plain or with Herbs (I did with Feta with Herbs)
Fresh chopped Basil
Croutons (I did homemade with garlic)

Directions

Mix the tomatoes with the Basil Olive Oil sprinkle Feta cheese on top. Then sprinkle chopped fresh Basil leaves then Croutons on top. Depending on taste you can add salt and pepper to tomatoes. I didn't.

Tomato and peach salad

This recipe is probably from the 2010 Tomato Tasting. The source of the recipe is not identified.

Ingredients

¼ cup thinly sliced red onion

1 lb. peaches

1 ½ lb tomatoes of different heirloom varieties and colors, large ones sliced, small halved

Ingredients for the dressing

1 Tb red wine vinegar (she used tangerine vinegar)

3 Tb extra virgin olive oil

1 tsp honey

Salt and pepper to taste

4 oz. crumbled feta (she used gorgonzola cheese)

2 T small basil leaves or cut up large basil leaves

Directions

In a bowl combine the onion, peaches, and tomatoes. Whisk next 4 ingredients together and drizzle on fruit, add feta and basil and gently mix.

Corn, avocado, and tomato salad

This recipe is from Sondra Bierre from the Tomato Tasting in 2010. All ingredients can be varied to suit your taste.

Ingredients

6-8 ears corn

1-2 avocados

heirloom tomatoes

one diced red onion

1/4 cup cilantro

1 to 2 chopped jalapeno peppers to taste (optional)

Ingredients for the dressing

Olive oil

Juice of one lime

Grated lime rind

1/4 cilantro

Salt and pepper

Directions

Add the ears to a large pot of boiling salted water. Cook only until color becomes brighter, about 1 minute. (You can also use the corn raw if you like). Cut corn off cobs into a large bowl, and add the tomato, avocado, onion, jalapeno, and cilantro. Mix together the ingredients in another bowl and pour over the salad and toss to mix. Add fresh basil to the top.

Parsley Salad

Some recipes call for parsley. The problem with buying parsley at the store is that you have to buy it in a bunch—much more than is typically needed for a recipe. Often the rest of the bunch is eventually thrown out. This recipe from Karen Abbruscato will help you use up all that extra parsley.

Hint: This recipe tastes better when made with flat parsley. The curly parsley does not soften with the dressing like the flat parsley does.

Ingredients

About $\frac{3}{4}$ bunch of parsley, preferably flat parsley

2 hardboiled eggs

Half an onion

Creamy dressing. Creamy cucumber dressing is best but any creamy dressing works.

Directions

Wash and drain the parsley, then chop it coarsely, discarding the main stems. Dice the eggs and thinly slice the onion. Add both to the parsley. Add dressing to taste, toss and serve.—Serves 3-4

Meal in a Bowl/Salad

Tina Higashi passes on these tips for how to use a variety of ingredients to make a meal in a bowl. Mix and match ingredients according to what you feel like eating. This is a good way of using up leftovers in your refrigerator before they go to waste.

How to mix and match

Choose a green spinach, kale, arugula, lettuce, mixed greens

Pick a starch rice, quinoa, potatoes, yams, pumpkin or winter squash, farro, barley, corn, bulgur, couscous, garbanzos

Load with color broccoli, cabbage, tomato, carrot, bell pepper, cucumber, summer squash, cauliflower, asparagus, beets, radish, onion, fruit

Add protein edamame, lentils, tofu, beans, meat, fish, shellfish, eggs

Spice it up hot sauce, cilantro, lime juice, garlic, onion, basil, sesame oil, soy, salsa, pesto

Examples:

Asian bowl: spinach, brown rice, carrots, tofu, edamame, sesame seeds, soy, sesame oil, lime juice

Mediterranean bowl: kale, quinoa and farro, tomatoes, bell peppers, summer squash, white beans, balsamic vinaigrette, pesto

Quinoa salad

This recipe is from Karen Abbruscato.

Ingredients

Cooked quinoa, 1 – 2 cups
1/3 cup lemon juice
1/3 cup minced onion, red preferred
¾ tsp. salt
½ to 1 cup chopped cucumber
2 stalks celery, finely chopped
1/3 cup chopped fresh mint

Directions

In a medium sized bowl, stir together the lemon juice, onion and salt. Add the cooked quinoa and mix in the dressing. Add cucumber celery and mint, then toss to combine. Add black pepper if desired.

Serve at room temperature.

Quick quinoa salad

This recipe is from Karen Abbruscato.

Ingredients

2 cups quinoa, cooked
2 TBs extra virgin olive oil
1 medium onion, finely diced
1 small red bell pepper, finely diced
1 clove garlic, minced
¼ cup fresh basil diced
½ tsp. parsley, sage, rosemary or thyme
¼ tsp. salt
¼ tsp. black pepper

Directions

In a medium skillet, heat the oil over medium heat. Add the onion, peppers and garlic and cook until just until tender. Add the quinoa and warm it up, then add the basil and optional herbs. Season with salt and pepper. Serve hot or cold.

Fruits

PERSIMMONS

The two types of persimmons that are commonly found are hachiya and Fuyu persimmons.

- Hachiya persimmons are more elongated and need to go quite soft before they are ready to eat. When fully ripe they should feel squishy like a water balloon or over-ripe tomato. Most people like Hachiya persimmons pureed and baked into breads and pastries.
- Fuyu are sweet, squat-shaped persimmons that are eaten raw while still hard and crisp.

Persimmon salsa

This recipe, provided by Lori Martin, has gotten rave reviews from those who have tried it.

Ingredients

4 Fuyu persimmons, about 1 ¼ pounds (500g)
1 bunch (about 10) green onions, sliced into rings
½ small red onion, finely minced
½ bunch cilantro, minced
1 serrano chili, finely minced
2 tablespoons brown sugar
1 pinch salt
juice of one lime
½ teaspoon vanilla extract

Directions

Mix all the ingredients well and let stand for a few minutes before serving. Feel free to substitute any chilies you like: habaneros are particularly good in this recipe. Yields a bit less than a quart (1 liter) of salsa.

Persimmon chutney

This chutney recipe, provided by Beth McCarthy, originally came from Mudd's Garden Restaurant.

Ingredients

2 red onions, peeled and julienned	1 clove
2 TBs fresh ginger, peeled and minced	1 cinnamon stick
1 cup apple cider vinegar	3 Fuyu persimmons, diced
1 cup white sugar	
1 cup apple juice	
1 cup dried cherries	

Directions

Put all ingredients in a pot EXCEPT the persimmon. Stir well. Simmer until the liquid thickens slightly (reduce by half). Add in persimmons and cook over low heat for 10 minutes, stirring occasionally. Turn off heat and let cool. It will keep in refrigerator up to one month (or longer).

Steamed persimmon pudding (1)

This recipe from Bette Goosman is based on a recipe from Nancy Reagan.

Ingredients

2 TB oil (Canola oil or grapeseed oil)	1 cup raisins
3/4 c sugar	1tsp baking soda
1 cup persimmon puree (3 to 4 ripe Fuyus)	1 cup chopped walnuts
1 T brandy (optional)	1tsp. cinnamon
1 1/4 cup unsifted all-purpose flour	2 eggs
1tsp vanilla	
1/4tsp salt	

Directions

Stir oil into sugar and sift in dry ingredients. Add persimmons, brandy, vanilla and eggs. Mix thoroughly and stir in raisins and nuts. Steam for 2 1/2 hours.

(Bette uses a covered steam pan, which is a common item in South Africa, where Bette is from.)

Serve with the sauce of your choice. Bette has used a light cream sauce made with milk.

Steamed persimmon pudding (2)

This recipe for steamed persimmon pudding is from Liz Johannsen.

Ingredients

About 3 medium sized soft persimmons (more is ok)	1 cup unsifted flour
2 tsp baking soda	1 tsp cinnamon
½ cup (1/4 lb.) butter	¼ tsp salt
1 ½ cups sugar	1 cup raisins (I soften them in water in the microwave)
2 eggs	½ cup chopped pecans
1 tsp lemon juice	
2 tsp vanilla	
2 TBs brandy or milk (I use WAY more brandy, up to 1 Cup)	

Directions

1. Scoop the flesh from the persimmons into a bowl. Stir in the baking soda. Set aside.
2. In a large bowl, cream the butter and sugar until fluffy. Beat in the eggs, lemon juice, vanilla, brandy, and persimmon puree.
3. Sift the flour with cinnamon and salt. Add it to the creamed mixture and mix well. Add the raisins and nuts.
4. Thoroughly grease a 2-quart pudding mold. If you don't have one, you can use a Bundt pan or a heat-proof bowl.
5. Pour the mixture into the mold/bowl, then seal the batter. If your mold comes with a lid, you can use the lid to seal the batter. If your mold doesn't have a lid, you can cover the bowl with several layers of plastic wrap and foil and secure it with a tight rubber band.

Cooking the pudding: You are next going to cook the pudding by steaming it for 2 ½ hours. You will do this by putting the bowl with your batter in a pot with some water. (Use a large enough pot that the bowl will fit.) Put a rack on the bottom of the pot so that the bowl doesn't sit directly on the bottom of the pot. If you don't have a rack, put some folded dish towels on the bottom.

You will most likely need to add more water throughout the steaming process. Do not let it run dry. After 2 ½ hours, remove the bowl from the pot. After it cools for 10 min you can turn the pudding out the from the pan. Or you can keep it in the pan until you are ready to serve. If you keep it wrapped, it will last for a very long time. When you are ready to use it you can re-steam it for a short time to serve it warm. Serve it with brandy butter, whipped cream or vanilla ice cream.

Brandy butter (hard sauce)

Make this brandy butter to serve with the steamed persimmon pudding (1) recipe.

Ingredients

½ cup butter
1 cup sifted powdered sugar
3 T brandy (or more)

Directions

In a small bowl beat the butter until smooth. Slowly add the powdered sugar to the butter. Then add the brandy. Mix all ingredients together until they are blended. Cover until needed.

Makes 1 ¼ Cup.

LEMONS

When our lemons are ripe, we often scramble to figure out what to do with *so many* lemons. Sue Farr has provided us with information about how to freeze them for use later and recipes for using them.

Freezing fresh lemons

Lemons can be frozen. You can freeze them whole, which is the easiest. Or before freezing peel them, zest them, and juice them and package them up for the freezer. If you freeze a lemon whole then you only work with what you need for a specific recipe when you defrost it. For best results freeze a lemon quickly but defrost it slowly.

Thick skinned lemons, such as Eureka or Lisbon, will also be reasonably easy to peel or zest after they are thawed. Thinner skinned lemons, such as Meyer lemons, can be harder to zest. Try zesting while they are still frozen.

Directions for freezing whole lemons

Discard any bruised or damaged fruit or use them immediately. Wash each lemon, gently scrubbing it and removing any attached stem. Dry well. Place the whole lemons on a large baking sheet. Do not overcrowd. Place the baking sheet in the freezer where the air can circulate freely. Allow the lemons to freeze until rock hard (several hours). Repackage the lemons in vacuumed or zippered plastic bags. Return them to the freezer.

Lemon curd

You can combine fresh lemons with butter and egg yolks for a delicious curd you can freeze for up to one year. Use it in tarts or your favorite recipe. The full recipe fills one 16 oz. freezer jar; a plastic jar was mentioned in the original recipe.

This recipe is from the UCCE Master Food Preserver Program of Sacramento County.

Ingredients

6 large egg yolks
3/4 cup sugar
Grated peel of one large lemon
1 cup fresh lemon juice (about 5 medium)
1/2 cup (1/4 lb.) cold unsalted butter, cut into 8 pieces

Directions

Press the egg yolks through a sieve set over a heavy saucepan to remove all egg whites. Add sugar, lemon peel and lemon juice. Whisk just to combine.

Cook over medium heat, stirring constantly with a wooden spoon. Make sure to stir down the sides of the saucepan. Cook until mixture coats the back of the wooden spoon, about 20 minutes. Remove from heat.

Add butter, one piece at a time, stirring after each addition to assure the mixture is smooth.

Ladle the lemon curd into clean jars to fill line. Chill until set, about 1 hour. Twist on lids. Label. Freeze up to 1 year.

Lemon curd (microwave)

With this recipe from Tina Higashi, you can make lemon curd in the microwave. You can freeze it for later.

Ingredients

3 eggs
1 1/4 cups sugar
2 TBs. finely grated lemon rind
1/3 cup lemon juice
4 TBs. unsalted butter

Directions

In a 2-quart microwavable bowl, whip the eggs until they are thick and lemon colored. Stir in the sugar and lemon rind. Microwave at 50% for 2-3 minutes until the lemon mixture is dissolved, stirring once.

Add the lemon juice and butter, stirring rapidly to mix. Microwave at 50% until slightly thick, 4-6 minutes, stirring twice.

Let it cool. Then ladle into jars with lids and store in the refrigerator. Makes 2 cups.

Veggies

Broccoli galette with Feta and onion

This recipe from Barbara Stott is a good way to use your supply of broccoli. Hands-on time is 20 minutes. Total time is 1 hour. Serves 4

Ingredients

¼ cup olive oil
2 large onions, sliced
Kosher salt and black pepper
1 small head broccoli, roughly chopped
3 oz Feta, crumbled (about ¾ cup)
1 tsp chopped rosemary
1 9-inch refrigerated rolled piecrust (from a 15-oz packaged)
All-purpose flour, for rolling the dough
1 TB Dijon mustard
Green salad, for serving

Directions

Heat the oven to 400 degrees F.

Heat the oil in a large pot over medium heat. Add the onions and ¾ teaspoon each salt and pepper. Cook the onions, stirring occasionally, until golden brown and completely soft, for 15 to 20 minutes. Add 1 to 2 Tablespoons water, if needed, while cooking to scrape up any browned bits. Add the broccoli, half the Feta, and the rosemary.

Meanwhile, roll the piecrust on a floured surface into a 14-inch circle. Place on a parchment paper-lined baking sheet. Brush the crust with the mustard, leaving a clear 1 ½ inch border.

Top the piecrust with the broccoli mixture, leaving the same border. Fold the edges of the piecrust over toward the center, overlapping slightly and covering the filling by about 1 inch. Top the filling with the remaining Feta.

Bake until golden brown, for 30 to 35 minutes. Serve warm, with the salad.

Dilly beans

Dan Reasor shares this recipe from America's test kitchen, *Foolproof Preserving*. Prep: 20 minutes, Cook: 30 minutes, Process: 10-25 minutes. Yield: four 1-pint jars

Ingredients

¼ cup canning and pickling salt
2 lbs. green beans, trimmed and cut into 4" lengths
2 cups chopped dill
3 cups distilled white vinegar
3 cups water
6 TBs sugar
1 TB black peppercorns
6 garlic cloves

Directions

Fill large bowl with ice water. Bring 6 quarts of water and 1 TB salt to boil in a Dutch oven over high heat. Add beans and cook until crisp-tender but still crunchy at the core, about 1 minute. Transfer the beans to ice water and let cool for 2 minutes. Drain well, discard ice, pat dry with paper towels.

Bundle dill in cheesecloth and secure with kitchen twine. Bring dill sachet, vinegar, water, sugar, peppercorns, and remaining 3 T salt to boil in large saucepan over medium-high heat. Cover, remove from heat, let steep for 15 minutes; discard sachet.

Meanwhile, set a canning rack in large pot, place four 1-pint jars in rack, add water to cover by 1 inch. Bring to simmer over medium-high heat, then turn heat off and cover to keep hot.

Place a dish towel flat on counter. Using jar lifter, remove jars from pot, draining water back into pot. Place jars upside down on towel and let dry for 1 minute. Distribute garlic evenly among jars, then pack tightly with beans.

Return the brine to brief boil. Using a funnel and a ladle, pour hot brine over beans to cover, distributing peppercorns evenly and leaving ½ inch headspace. Slide wooden skewer along inside of jar, pressing slightly on beans to remove air bubbles, and add extra brine as needed.

For short term storage: Let jars cool to room temperature, cover with lids, and refrigerate for at least 1 week before serving. (Beans can be refrigerated for up to 3 months; flavor will continue to mature over time.)

For long-term storage: While jars are warm, wipe rims clean, add lids, and screw on rings until fingertip-tight; do not over tighten. Return pot of water with canning rack to boil. Lower jars into water, cover, bring water back to boil, then start timer. Cooking time will depend on your altitude.

Boil 10 minutes for up to 1,000 feet. Turn off the heat and let the jars sit in the pot for 5 minutes. Remove the jars from the pot and let them cool for 24 hours. Remove rings, check seal, and clean rims. (Sealed jars can be stored for up to 1 year.)

Flatbread pizza with eggplant and arugula

This recipe from Tina Higashi makes 4 servings.

Ingredients

1 1/2 lb. eggplant, peeled and cubed into 1/2 inch cubes
Freshly ground pepper, salt
4 eight-inch whole wheat lavash bread
1 cup cherry tomatoes, halved
1/2 cup scallions
1/2 cup coarsely-grated mozzarella
1/4 cup finely grated parmesan
1 TB oregano
1 tsp crushed red pepper flakes
1 TB olive oil
Arugula

Directions

1. Soak the eggplant in salted water for 10 minutes, rinse, and blot dry.
2. Toss the prepared eggplant with oil and seasonings. Spread on a rimmed baking sheet. Roast in preheated oven at 450 degrees until soft and browned, about 15 minutes. Set aside.
3. Brush four 8" soft whole wheat lavash bread with olive oil. Arrange on baking sheets. Mix the eggplant, cherry tomatoes, scallions, mozzarella, parmesan, oregano, and crushed red pepper flakes. Divide evenly over lavash. Bake until the cheese melts, about 5 minutes.
4. Toss the arugula with the olive oil and some salt and pepper. Cut each lavash bread into 4 pieces and top with arugula.

Mushroom bacon

Barbara Stott provides this recipe for a vegetarian bacon that was developed by Megan Gilmore.

Prep: 10 min, cook time 30 min; Total time: 40 min; 2 servings

Ingredients

4 ounces shitake mushrooms
2 TBs olive oil, plus more for greasing the pan
1/4 heaping teaspoon fine sea salt

Directions

1. Preheat the oven to 375 degrees F and grease a large baking sheet with olive oil.
2. On a cutting board, remove the mushroom stems, then slice the mushroom caps into 1/4-inch thin slices.

3. Transfer the sliced mushrooms to the greased baking sheet, and toss them with the 2 TBs of olive oil and salt. Use your hands to make sure they are coated evenly, then arrange them in a single layer without overlapping the pieces.
4. Bake the mushrooms at 375 degrees F for 20 minutes, then use a fork to flip each slice over. Return to the oven for 5 to 10 more minutes, until the mushroom bacon looks darker and golden, without burning. It should feel like it's getting crispy around the edges, but it's okay if the centers are still soft. They will crisp up as they cook.
5. Allow the bacon to cool completely on the pan, at least 15 minutes. Then pat with a towel to remove any excess oil, and serve.

Green tomato preserves

This is Sondra Bierre's adaptation of a recipe in 'Il Talismano della Felicità' by Ada Boni. (<https://www.domenicacooks.com/recipes/green-tomato-preserves/>)

These green-gold preserves go well with both sweet and savory dishes. Enjoy them on toast for breakfast, or spread them on crostini along with a good runny cheese. They also make a delicious filling for jam crostata. Many farmers' markets have green tomatoes from early summer through early fall. Sondra likes to use small (4-ounce) jars for these preserves, but you can use 1/2-pint size jars if you prefer. —Makes 3 ½ pints

Ingredients

2 pounds firm green tomatoes (about 6 medium)
Finely grated zest and juice of 1 organic lemon (about 1/4 cup juice)
2 1/2 cups sugar
1/3 cup mild honey
2 pinches coarse sea salt
1/2 vanilla bean

Directions

Wash and then sterilize seven 4-ounce jars (or three 1/2-pint jars and one 4-ounce jar) and their lids by immersing them in boiling water for 10 minutes.

Remove the cores from the tomatoes and cut them lengthwise into quarters. If the seeds are small, leave them be. If they are mature, taste to see if they are bitter. If so, scrape them out. Cut each quarter crosswise into thin slices.

Put the tomatoes, lemon zest and juice, sugar, honey, and salt in a large nonreactive saucepan or heavy-bottomed pot. With a small paring knife, slice the vanilla bean open lengthwise. Scrape the seeds into the pot and toss in the pod.

Set the pot over medium heat and bring it to a boil, stirring to combine the ingredients. Cook at a fairly lively simmer for 40 to 45 minutes, or until the preserves are glossy and thick enough to spread. Be sure to stir often to prevent burning. Reduce the heat to medium-low if necessary. Remove the vanilla bean pod at the end of cooking.

Funnel the preserves into the sterilized jars, screw the lids on tightly, and process for 15 minutes in a boiling water bath. Store the preserves in a cool dark place for up to 1 year. Or store the preserves in the refrigerator, where they will keep for at least 2 months.

Fresh no-cook tomato sauce with tortellini

This recipe from Tina Higashi came from the Tomato Tasting event in 2010.

Ingredients

2 9 oz. packages fresh tortellini

1 lb tomatoes- diced

5-6 large sprigs fresh basil

6-7 sprigs fresh parsley

3 cloves garlic

3 T olive oil

1 T balsamic vinegar

1/2 tsp. salt

1/2 tsp. freshly ground pepper

1/2 cup feta cheese

Directions

Cook the tortellini for 8 minutes. Drain and set aside.

Finely chop the basil to make 1/3 cup.

Chop the parsley to make 1/4 cup. Crush the garlic. Then add the herbs and garlic to the bowl with the tomatoes.

Gently stir in oil, vinegar, salt and pepper.

Toss in tortellini and cheese. Garnish with additional basil.

Potatoes and Sage

Betty Nostrand brought this dish to an herb group activity.

Ingredients

New potatoes or small Yukon golds

Olive oil

Sage leaves

Directions

Heat oven to 425 – 450 degrees. Coat bottom of a cast iron skillet with olive oil, then a layer of fresh sage leaves, then halved or sliced new potatoes or small Yukon golds.

Bake for an hour or until potatoes are cooked. Invert onto plate to serve.

Comment from Betty: sliced potatoes would be best & add bit of butter to oil in skillet.

Landon's salsa

This recipe is from Connie Felton. It was the second-place winner at the Tomato Tasting in 2010.

Ingredients

Tomatoes

Red onion

Green onion

Jalapenos

Cilantro

Lime juice

Seasoned salt

Directions

Chop vegetables and herbs. Mix to taste.

Garlic parmesan zucchini noodles pasta

Judy Matthew provides this recipe for spiralized zucchini noodles. A spiralizer is a device that cuts up fruits and vegetables into “noodles.”

Ingredients

4 medium zucchinis (about 2 pounds)
3 tablespoons extra virgin olive oil
1 TB minced garlic (3 to 4 cloves)
1/4 to 1/2 teaspoon crushed red pepper flakes, depending on how spicy you like the pasta
2 medium tomatoes, chopped
½ cup shredded parmesan cheese, plus more for serving
1 cup basil leaves, chopped into pieces
1 tsp. cornstarch
2 tsps. cold water
Salt and pepper to taste

Directions

Trim and spiralize the zucchini.

Add olive oil, garlic, and the red pepper flakes to a large, deep skillet. Turn to medium heat. When the oil begins to bubble around the garlic, add the zucchini noodles. Toss the noodles with pasta tongs and cook until al dente — they should be wilted, but still have a crunch; 4 to 6 minutes. Do not let the noodles cook any longer or else they will become mushy. As they cook, keep tossing so that all the zucchini noodles have a chance to hit the bottom of the skillet.

Stir in the tomatoes, basil, and parmesan cheese. Cook for one minute. Use pasta tongs to transfer the noodles, tomatoes, and basil to a serving dish. Leave the liquid in the skillet.

To finish, bring the liquid left in the skillet to a simmer. Combine cornstarch and cold water in a small bowl then whisk into the simmering liquid. Cook, while whisking until the liquid thickens to a sauce; about 1 minute.

Taste the sauce and season with salt. Pour the sauce over the zucchini, tomatoes, and basil. Finish with more parmesan cheese on top and serve.

Quick zucchini noodles

This recipe from Judy Matthew is another way of using a spiralizer to create zucchini noodles.

Ingredients

Several zucchinis
1 clove garlic, minced
½ cup chopped onion
salt and black pepper to taste
2 TBs olive oil
1/4 cup grated Parmesan cheese

Directions

Cut zucchini into thin, noodle-like strips.

Heat olive oil in a large skillet over medium high heat. Add onion and cook it for several minutes, then add the garlic. Cook for another minute or two until the onion is tender.

Add the zucchini noodles and cook for 3 to 5 minutes, stirring the zucchini a few times. Take the pan off the stove while the zucchini is still a little crisp; do not overcook or it becomes mushy. Season to taste with salt and pepper. Sprinkle with Parmesan cheese and enjoy.

Notes: Zucchini is mostly made up of water so cooking it can be tricky. Here are our tips for cooking it well and making sure it's not soggy.

- Don't peel the zucchini. Peeled zucchini noodles are mushy and have little crunch.
- Don't salt the zucchini ahead of time or while it cooks in the pan. Salt draws out water from the zucchini. This will make it less crunchy when it's cooked.
- Don't overcook. The noodles should be cooked to al dente (just like pasta). This means they will look wilted, but still have a crunch.

Butternut squash lasagna with mushrooms and sage

This is a delicious vegetarian main dish from author Sylvia Fountaine. It can be made ahead and baked right before serving. (Take it out of the refrigerator for an hour before baking.) It can be baked and frozen ahead of time. It has a lot of steps; you could spread the prep over a couple of days.

Prep time: 60 mins; Cook time: 60 minutes; Total time: 2 hours.

Ingredients

Small butternut squash (2 ½ to 3 lbs.; you'll need about 4 cups roasted)

½ a sweet onion, sliced into big wedges

Olive oil for drizzling

For the mushroom filling:

2 TBs olive oil or butter

1 ½ lbs. mushrooms, sliced (cremini, button, shitake, portobello, wild, smoked mushrooms. etc.)

4 garlic cloves, chopped

2 TBs fresh chopped sage

½ tsp. salt

Optional—a couple of handfuls of baby spinach or greens, wilted

Optional quick bechamel sauce:

1 ½ TB olive oil (or butter)

1 ½ TB flour

1 cup milk

Generous pinch salt, pepper, and nutmeg

Remaining ½ cup mozzarella and 2 TB parmesan

Ingredients (cont)

For the Ricotta mixture:

1 lb. ricotta cheese

One egg (optional)

½ tsp nutmeg

½ tsp salt

For the Butternut Puree:

3 TB olive oil

3-6 TB water

1 tsp salt

2/1 tsp pepper

½ tsp garlic powder

1 ½ cups grated mozzarella cheese (about 3-4 ounces)

½ cup Romano or parmesan (about 1 ounce)

No-boil lasagna noodles (uncooked)

Optional, 9 crispy sage leaves

Directions

Start the butternut squash: Preheat the oven to 425 F. Cut the butternut squash in half, scoop out the seeds, and place the open side down on a parchment-lined baking sheet. Place sliced onion next to it and drizzle it with a little olive oil. Roast until fork-tender, about 30-40 minutes. Let cool. You could do this a day before or cook whole in an instant pot for 22 minutes. Lower the oven to 375 F.

Make the mushroom filling: In a large skillet, heat the oil or butter. Add mushrooms and shallots and salt, and sauté over medium heat until the mushrooms release their liquid and begin to brown. Add the garlic, sage, and pepper. Cook until the garlic is fragrant, about 2-3 more minutes, turn the heat off. You could toss in some spinach at the end and wilt for extra nutrients. Taste to make sure the filling has enough salt and pepper. You could also add a little truffle oil. You could make this 1 to 3 days ahead and refrigerate.

Using a fork, mix the ricotta cheese with the egg, nutmeg and salt (You really don't have to add the egg, but it adds a nice richness.)

Make the butternut sauce: When the butternut is cool enough to handle, scoop all the flesh out into a food processor. YOU should have about 4 cups. Add the roasted onion, olive oil, water, salt, pepper and garlic powder. Puree until smooth. You will need at least 3 ½ cups pureed and you want it to be almost saucy, like a marinara sauce. So, add water if need be. This will act as the "sauce."

Assemble the lasagna: In a greased 9 x 13-inch baking dish, add 1 cup of the butternut puree and spread out into a thin layer. Top with lasagna noodles. Add ½ of the ricotta mixture and spread out evenly. Top with half of the cooked mushrooms. Sprinkle with ½ cup grated mozzarella and a couple tablespoons Romano cheese. Add more lasagna noodles. Spread out the rest of the ricotta mixture as evenly as possible. Spoon half of the remaining butternut puree, erring on the side of less than half, so you have enough to cover the top. Save at least 1 ¼ cups for the top. Add the remaining mushrooms and all the good bits (onions and sage) and sprinkle with another ½ cup shredded mozzarella and a couple tablespoons parmesan. Place the final noodles over the top. Lather with the remaining butternut puree and sprinkle with the rest of the cheese (or make the creamy bechamel sauce). You could assemble this 1-2 days before baking.

Cover tightly with foil and bake in a 375 F oven for 40 minutes. (If the foil touches the lasagna, place a layer of parchment between the foil and the lasagna. Uncover and continue baking 15-20 minutes until golden and bubbly. Cut into 9 servings. Garnish with optional crispy sage leaves.

Notes

1. **Optional bechamel:** Instead of sprinkling the remaining cheese on top, you could make a quick light bechamel sauce to pour over the final layer of butternut puree using the remaining cheese. This gives it a creamier look and feel.
2. **To make the bechamel:** heat the oil or butter in a small pot over medium heat. Add the flour and toast it for 1-2 minutes. Gradually whisk in the milk, whisk out any clumps and browned bits. Stir in salt, pepper and cheese, stirring until melted and incorporated.
3. **To make the crispy sage leaves,** generously coat the bottom of a small skillet with olive oil over medium heat. Place each leaf into the hot oil and fry each side, around 30 seconds, or until crisp. Place on a paper towel to blot. Do one tester first, to get the timing right. You want them crisp, but still green, not too brown.

Green Sauce made with tomatillos

This recipe is from Elizabeth Judge. See below for variations on this recipe from others.

Ingredients

2 lbs tomatillos without husks
1/2 c white wine vinegar or white balsamic vinegar
1/4 tsp salt
1/2 c sliced onion
1/2 c fresh or frozen cilantro
1/2 tsp sugar
2 cloves of garlic peeled and sliced
1 jalapeño pepper cored and seeded

Directions

Bring the vinegar and salt to a boil in a non-aluminum pan capable of holding all the tomatillos in one layer. Add the tomatillos, cover the pan, and boil slowly for 5 minutes while shaking the pan once in a while.

Remove the tomatillos with a slotted spoon and place into a blender with the onion, cilantro, sugar, garlic, and jalapeño pepper.

Blend until the consistency you want; serve warm with blue corn chips and a dab of sour cream or Greek yogurt or cook some chicken tenders in the sauce in the microwave and place into tortillas, etc.

Tomatillo green sauce variations on Elizabeth's recipe

Other Edible Gardening Group members provided some variations on Elizabeth's recipe:

From Peggy Despotakis: Boiling the tomatillos is an optional technique. Tomatillos can be used raw, boiled, canned, roasted or broiled. Each technique will give you a different flavor and consistency. They make a great salsa.

From Tina Higashi: I do not boil the tomatillos in a vinegar bath. I make two sauces- one in oven with olive oil, garlic, onions and halved tomatillos roasted until soft. Then I blend adding cumin, cilantro, and a bit of salt. Peppers can be added to the roasting pan if you want a kick. I freeze this sauce and use with many southwest dishes. It's great over grilled chicken or fish.

From Tina Higashi: To make a salsa I combine the chopped tomatillos with garlic, onion, cilantro, peppers and seasoning. If you find the tomatillos too tart, add some tomatoes to sweeten up. You can use this with chips or any recipe that calls for a green sauce.

From Bettie Goosman For several years I have made and frozen Tomatillo- Avocado salsa and use it throughout the winter on top of black bean burritos (regular salsa inside) It just adds a touch of creaminess and delicious taste. It is 1/2 lb of avocado and 1/3lb tomatillos. The rest is about the same as the tomatillo recipe that everyone now has. I always just decrease the amount or type of chili to my taste. I have tried both raw tomatillos, boiled

and roasted and all tasted good. My original recipe called for everything raw and to putting all in a blender. I did not say to freeze, but I do.

Five-ingredient spinach parmesan noodles

Judy Matthew provides this recipe for spiralized zucchini noodles.

Ingredients

3 medium zucchinis
2 tablespoons butter
2 cloves garlic minced
2 cups packed spinach
1/4 cup freshly grated Parmesan cheese
Salt and black pepper to taste

Directions

Spiralize the zucchini and set aside.

Place a large skillet over medium-high heat. Melt the butter and add the garlic, cook for 1-2 minutes. Add in the zucchini noodles and spinach. Gently toss and cook until spinach leaves are wilted, about 2-3 minutes. Stir in 1/4 cup of the Parmesan cheese and toss until zucchini noodles are coated in the parmesan cheese. Season with salt and freshly ground black pepper, to taste. Remove from heat and serve.

Squash and tomato au Gratin

This recipe from Vernie Laube won first place in the Tomato Tasting in 2013.

Ingredients

Butternut or any winter squash (approx 4 pounds)
2 TBs olive oil
2 lb tomatoes, peeled & chopped
2 cup shredded cheese

Directions

Trim ends of squash, then slice in half. Scoop out seeds. Place squash halves, cut side up, in microwave. Cover with piece of waxed paper, and cook about 8-9 min.

Peel squash and cut in 1-inch cubes. Place in 13X9 baking dish. Drizzle with olive oil.

Can add basil, garlic and/or oregano. Scatter tomatoes over, then cheese. (I added 1/2 c tomato sauce). Bake about 20 min.

Pasta

Basil & Fresh Tomato Angel Hair Pasta

This recipe is from Chef Raymond Evernham, who was a chef at The Grill restaurant at the Poppy Hill Golf Course restaurant in Livermore. Chef Evernham invited garden club members to attend some cooking demonstrations at the restaurant.

Ingredients

Angel hair pasta-1 12 oz. package

10-20 large fresh basil leaves

1-2 large fresh tomatoes

1-2 cloves garlic

Olive oil

Salt and pepper

1/2 cup parmesan cheese

Boil 1/2 package of angel hair pasta until almost done. Drain and set aside.

Directions

Boil 1/2 package of angel hair pasta until almost done. Drain and set aside.

In large skillet, add few tablespoons of olive oil, cook garlic until transparent, not brown. Add pasta with a little more oil to loosen pasta.

Chop tomatoes in bite size pieces and add tomatoes to the skillet. Salt and pepper to taste. Warm through and add fresh basil and stir briefly. Do not heat too long or the basil will turn dark.

Sprinkle with Parmesan cheese until slightly melted and serve.

Quiches, Tortes, Stratas

Chef Raymond Evernham Quiche

Chef Raymond, who was a chef at The Grill restaurant at the Poppy Ridge Golf Course, gave LAVGC members some cooking classes. These are the notes LAVGC member attending Chef Raymond's cooking class took for how he made his quiche.

Ingredients

Main ingredients

1 Tsp Ground Fresh Garlic
1 Oz Minced Onion (White or yellow)
1 Tsp Kosher Salt
2 Tsp Black Pepper
10 Whole Eggs
8 Oz Half and Half (Milk and Cream)

Secondary ingredients

You can substitute these ingredients as desired.
8 Oz Monterey Jack Cheese (shredded)
8 Oz Mild Cheddar Cheese (shredded)
5 Oz Gruyere Cheese (shredded)
4 Oz Ham (chopped)
1 Oz Julienne Spinach

Directions

Cook at 350 degrees Fahrenheit for 40 minutes or until done!

Chef Raymond lined a springform pan with a rolled-out crust. It made a beautiful, high presentation. He suggested that you could use purchased puff pastry as an alternative.

Chef Raymond had all of the ingredients well-mixed in a pitcher. He poured them into the crust lined pan all at once. He said you can use any cheeses, meat and vegetables that you have on hand; just keep them in the same proportions. Watch out for watery veggies, they may make the crust soggy.

Chef Raymond served this quiche with a lovely green salad and sparkling white wine.

Overnight Egg & Cheese Strata

This recipe is from Sue Farr. She says: This recipe is very versatile. You can leave out the meat or substitute the meat with ham or bacon, add in diced bell peppers or green chilies, for example. You could substitute other varieties of cheeses for the cheddar.

Ingredients

1 lb. bulk sausage (I used Jimmy Dean's Regular)
4 cloves garlic minced
½ tsp granulated sugar
½ tsp liquid smoke
½ tsp salt
½ tsp smoked paprika
¼ tsp ground black pepper
1 cup sliced mushrooms (I used shitake)
8 slices of bread (I used sourdough, can also use cubed bread stuffing)
1 stick butter
8 large eggs -beaten
2 cups milk
1 Tbsp Worcestershire Sauce
10 oz grated Cheddar cheese

Directions

This first step is optional but it is what I did for the potluck. If you choose not to doctor-up the sausage, then just brown in pan, breaking up into loose chunks.

1. In bowl, place the raw sausage meat, break up into loose chunks. Add in garlic, sugar & remaining spices. Work the meat & spices together with hands. Let flavors meld while preparing rest of recipe.
2. Cut bread into ½ inch cubes, put into 9x13 baking dish. Melt butter & pour over bread cubes, stir to evenly distribute.
3. In mixing bowl, beat eggs, stir in milk, Worcestershire Sauce & grated cheese.
4. Brown meat on stove, breaking into bite size chunks. Add mushrooms, sauté a few more minutes. Let cool a bit before next step.
5. Evenly distribute the sausage over the bread cubes. Pour the egg mixture over the meat, Spread the cheese out evenly.
6. Place plastic wrap over strata & press down to remove all of the air & so all of the ingredients are submerged. Place in refrigerator overnight.
7. When ready to bake, remove plastic wrap, cover with aluminum foil.
8. Bake 350 degrees for 45 minutes

Tomato cheese torte

This recipe is from Patsy Neely. It was a third-place winner in the Tomato Tasting 2011.

Ingredients

8 oz. Neufchatel Cheese (light cream cheese, softened)
8 oz. ricotta cheese
3 oz. dried tomato pieces, reconstituted
5 cloves garlic, peeled and pressed
1/4 cup olive oil

Directions

Serves 18

Blend cream cheese and ricotta in a large bowl until a frosting like consistency.

Whirl tomato and garlic in blender adding olive oil in a stream just until a paste forms. Line the inside of a clean flower pot or small bowl with a damp cheese cloth cut to allow extra several inches overhang.

Spread 1/3 cheese mixture in bottom, spread half garlic/ tomato mixture over cheese layer. Repeat, ending with the final 1/3 cheese mixture.

Fold cheese cloth ends over the top. Refrigerate 2 hours to overnight (or can be even longer). When ready to serve invert mold and remove cheese cloth. Serve with crackers or baguette slices.

Breads

Parmesan herb buttermilk biscuits

This recipe is from Chef Raymond Evernham, a chef at The Grill restaurant at the Poppy Hill Golf Course restaurant in Livermore.

Ingredients

2 cups flour
2 tsps baking powder
1/4 tsp baking soda
1 tsp sugar
3/4 tsp salt
6 TBs unsalted butter, frozen solid
Extra ingredients (for flavor variations)
1 cup cold buttermilk (plus a few extra teaspoons, if needed)
1 cup grated Parmesan cheese
2 TBs each, chopped fresh dill and tarragon

Directions

Heat oven rack in the middle position and heat to 450 degrees. With a fork, mix flour, baking powder, baking soda, sugar, and salt in a medium bowl. Using the large holes in a box grater, coarsely grate butter into the dry ingredients; mix quickly with fingertips to blend evenly. Mix in extra ingredients, if using them. Stir in buttermilk with the fork and mix until dough just comes together. If necessary, add extra droplets of buttermilk over any dry patches.

Turn dough out onto floured work surface and pat into a thick disk about 6 inches across. Cut in half with a knife, and then cut each half into five parts. Pick up each piece and gently, without over handling the dough, shape into a round. Spray a 9-inch cake pan with cooking spray and arrange biscuits in pan. Bake until golden brown, about 20 minutes. Serve immediately.

Makes 10 biscuits. Per biscuit: 163 calories, 4g protein, 21g carbohydrates, 7g fat (5g saturated), 19mg cholesterol, 1g fiber, 361 mg sodium

Rosemary crackers

Karleta Atkinson shared this recipe for some delicious crackers that someone brought to an herb group meeting.

Ingredients

2 cups flour
1 tsp. baking powder
1 tsp salt
2/3 cup warm water
1/3 cup olive oil
2 TBs rosemary chopped

Directions

Preheat oven to 400 degrees & grease 2 cookie sheets.

Combine flour, baking powder, salt & 1 TBs. rosemary. Then mix water & oil into flour mixture until it forms smooth ball.

Separate dough in half. Roll thin or spread with finger or run through pasta maker. Cut into circles with cookie cutter or glass. Press remaining rosemary into tops & bake for 10 minutes or until crispy.

Desserts

Applehill cake

This crowd-pleasing use of apples gets its name from well-known Apple Hill Orchards, a wonderful fall destination in Placerville in the heart of California's Gold Country. This recipe is from the cookbook, *California Fresh Harvest*, published by the Junior League of Oakland – East Bay Inc.

Ingredients

2 cups sugar
½ cup vegetable oil
1/3 cup sherry
2 eggs
4 cups peeled, sliced apples
2 cups flour
2 teaspoons baking soda
2 teaspoons cinnamon
1 teaspoon salt
1 teaspoon ground nutmeg
Whipped cream or vanilla ice cream

Directions

Preheat the oven to 350 degrees. Combine the sugar, oil, sherry, and eggs in a bowl and mix well. Stir in the apples. Sift the flour, baking soda, cinnamon, salt, and nutmeg into a bowl and mix well. Add the flour mixture to the apple mixture and mix well.

Pour the apple mixture into a greased 9x13 inch cake pan. Bake for 1 hour. Cool in the pan on a wire rack. Serve with whipped cream or vanilla ice cream.

Serves 10 to 12

Ginger lime icebox cake

Irene Heidelberg provided this recipe she got from Better Homes and Gardens, July 2018.

Ingredients

2 -8 oz pkgs cream cheese, softened
¾ cup powdered sugar
6 to 8 limes
(2 TBs zest; ¾ cup juice)
1 tsp vanilla
2 cups heavy cream
1 16-oz. pkg gingersnaps

Directions

For Filling: in a large bowl beat together cream cheese, sugar, 1 Tbsp. lime zest, the lime juice, and vanilla with a mixer on medium until smooth.

In a second large bowl beat heavy cream with mixer on medium until soft peaks form (Tips will curl). Fold into cream cheese mixture.

Spread 1/2cup filling into a 9-inch springform pan. Top with a layer of gingersnaps (about 14). Repeat layers three times using 1 ½ cups filling total; then spread remaining filling over top. Reserve about 8 gingersnaps). Chill, covered, 8 to 24 hours. Remove sides of pan. Crush reserved gingersnaps, press onto sides of cake. Top with remaining lime zest. Makes 12 slices.

Lemon balm cheesecake

This recipe is from Chef Raymond Evernham, a chef at The Grill restaurant at the Poppy Hill Golf Course restaurant in Livermore.

Ingredients

Pastry

1 cup all-purpose flour
3 oz margarine, cut into pieces
Pinch of salt 1-2 cloves garlic

Filling

2 oz margarine
2 TBs Honey
2 Eggs beaten
6 TBs very finely chopped lemon balm
12 oz Cream Cheese

Directions

Serves 6.

1. Preheat oven to 400 *F
2. For the pastry, sift the flour and salt into bowl. Rub in the margarine with your fingertips until the mixture resembles fine breadcrumbs. Add enough water to make soft dough. Roll out to line a 7-inch quiche dish. Bake blind for 15 minutes.
3. For the filling, beat the margarine, honey and cream cheese together in a bowl until soft and creamy. Beat in the eggs and fold in the lemon balm. Reduce the oven temperature to 350°F.

Pour the filling into the pastry case. Bake for 45 minutes until the filling is golden and set. Serve with whipped cream or yogurt.

Lemon pudding cake

This recipe is from Vernie Laube

Ingredients

3 eggs, room temperature
1/3 cups lemon juice
1 TBs grated lemon peel
3 TBs butter, softened
1 1/4 cups sugar
1/2 cups flour
1/2 tsp salt
1 1/2 cups milk

Directions

Beat egg whites until stiff peaks.

Beat yolks, lemon juice & peel, butter until thick. Mix sugar, flour & salt. Stir half the flour mixture into egg yolk mixture. Stir in milk, then remaining flour. Beat well.

Fold egg whites into batter. Spread evenly into 8" square pan. Set batter filled pan into the center of a large pan (Bain-Marie) in the oven. Add water to large pan until it reaches half way up side of baking pan.

Bake 350 for 45-60 min, or until slightly golden brown and center is just set. The cake should spring back when gently touched. Remove from water bath immediately and cool on rack 10-15 minutes. Dust with powdered sugar.

Coconut cranberry bars

This recipe is from Irene Heidelberg.

Ingredients

-1/2 cups graham cracker crumbs (I used somewhat more)
1/2 cup butter, melted
1-1/2 cups vanilla or white chips
1-1/2 cups dried cranberries
1 can (14 ounces) sweetened condensed milk
1 cup flaked coconut
1 cup pecan halves (I used chopped walnuts)

Directions

Yield: 3 dozen

Combine cracker crumbs and butter; press into a greased 13-inch x 9 -inch x 2-inch baking pan. In a bowl, combine the remaining ingredients; mix well. Gently spread over the crust. Bake at 350 for 20-28 minutes, or until edges are golden brown. Cool on a wire rack. Cut into bars.

Fresh cranberry orange spice quick bread

Robbie Ridenour passes onto us this quick bread recipe. This year she was able to use oranges from her yard for this recipe.

Ingredients

1 cup granulated sugar
1/4 cup cold butter
3/4 cup fresh orange juice
1 tablespoon orange zest
1 large egg, beaten
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
1 teaspoon allspice
1 1/2 cups fresh cranberries
1 cup dried cranberries
1/2 cup raisins

Directions

Mix the egg, sugar, butter, and orange juice. Mix in the dry ingredients and then the orange zest, cranberries, and raisins. Pour the batter into a in 9 x 5-inch loaf pan. Bake for 1 hour at 350 degrees.

Green tomato chocolate cake

This recipe from Molly Fisher was from Tomato Tasting 2010. This recipe was originally from Group Recipes.

Ingredients

2/3 cup softened butter
1 3/4 cup sugar
3 room temp. eggs
1 tsp vanilla
2 tsp grated orange peel
1/2 cup unsweetened cocoa
2 1/2 cup all-purpose flour
2 tsp. baking powder
2 tsp baking soda
1 tsp salt
1 tsp cinnamon
1 cup cultured buttermilk
1 cup pureed seeded green tomatoes (about
3 med. tomatoes)
1 cup broken pecans

Glaze ingredients

2 cup confectioner's sugar
3 TBs orange juice
grated peel of 1 orange

Directions

In a mixing bowl cream together butter and sugar until light and fluffy.

Add eggs one at a time. Beat well after each addition. Stir in vanilla and orange peel.

Combine cocoa, flour, baking powder and soda, salt and cinnamon. Add to creamed mixture alternately with buttermilk and tomatoes.

Fold in pecans.

Turn into a greased and lightly floured, fluted 10-inch tube pan.

Bake at 350 for 1 hour or when cake tests as done. Invert onto rack until completely cool.

Glaze directions

Combine glaze ingredients in a small bowl and mix well. Drizzle over cooled cake.

Ethel's 1926 tomato cookies

This recipe from Kim Billingsley won the prize in Tomato Tasting 2017 for the best sweet tomato-themed dish.

Ingredients

Cookie

3/4 cup butter
1 cup sugar
1 medium egg
1 tsp vanilla extract
1 tsp baking powder
2 1/2 cups flour

Tomato filling

1/2 cup unsalted tomato sauce (I used
skinned, cored tomatoes, cooked down and
blended. I did not strain out pulp or seeds)
1/2 cup brown sugar
1/2 cup raisins
Juice of 1/2 lemon
Pinch of salt

Directions

Put all filling ingredients in a sauce pan cooking on med-low for 30 minutes until thick, stirring often, cool and lightly chop in the food processor or blender.

Cookie: Cream softened butter and sugar. Add egg and vanilla beat until fluffy. Mix baking powder with flour and add to other ingredients. Beat until blended. Chill until dough is firm (about 1 hour).

Form chilled dough into a ball and knead a few times until smooth. Divide into four sections, refrigerate 2 of the sections. Roll the other 2 into same size rectangles. (I rolled this pretty thin, as there is not as much filling and I did not want too much cookie for the amount of the filling).

Spread half of the tomato filling on one rectangle, topping with the other cookie. Place on a parchment covered cookie sheet. Repeat with the other balls of dough and 1/2 of filling.

Bake at 350 until lightly browned about 16 min (more if the cookie layers are thicker). Let cool. THEN cut into bars

Rosemary cookies with tomato jam

This recipe from Amy Levin tied for first place at Tomato Tasting 2011.

Ingredients

Cookie ingredients

2 cups all-purpose flour
1/4 cup stone-ground yellow cornmeal or polenta
1/2 teaspoon salt
1 cup (8 ounces) unsalted butter, at room temperature
10 Tablespoons sugar
2 large egg yolks
1 1/2 tablespoons finely chopped fresh rosemary leaves

Tomato jam ingredients

2 1/4 pounds ripe tomatoes (about 5 large)
2 1/4 cups sugar
2 or 3 grinds of black pepper or chipotle pepper
Big pinch of salt
1 teaspoon freshly squeezed lemon juice

Directions

In a small bowl, whisk together the flour, cornmeal, and salt. In a stand mixer fitted with the paddle attachment (or in a bowl by hand), beat together the butter and sugar on medium speed just until smooth. Mix in the egg yolks, then the rosemary. Add the flour mixture and mix until the dough is smooth and holds together. On a lightly floured work surface, divide the dough in half. Shape each half into a log about 6 inches long and 1 3/4 inches in diameter. Wrap the logs in plastic wrap and refrigerate until chilled and firm, at least 1 hour.

Position racks in the upper and lower thirds of the oven; preheat the oven to 350° Line 2 baking sheets with parchment paper or silicone baking mats. Slice the logs into disks 1/4 inch thick and place the disks about 1/2 inch apart on the prepared baking sheets. Bake, rotating the baking sheets midway through baking, until the edges of the cookies are lightly browned, about 12 minutes. Let cool completely. Spread a scant 1 1/2 teaspoons of the jam on the underside of half of the cookies. Top the jam with a second cookie, bottom side down, to make sandwiches. The dough can be frozen for up to 1 month. Once filled, the cookies can be stored in an airtight container for up to 3 days.

Directions for tomato jam

Bring a large saucepan of water to a boil. Using a paring knife, cut out the stem end of each tomato, then slice a shallow X in the bottom. Plunge the tomatoes into the boiling water until their skins loosen, about 30 seconds. Remove them with a slotted spoon and let cool. When cool enough to handle, slip off their skins. Discard the water, but save the saucepan for cooking the jam. Halve the tomatoes at their equator and gently squeeze out the seeds and juice. Cut the tomatoes into 1/2-inch pieces.

Return the tomatoes to the saucepan and stir in the sugar, pepper, and salt. Cook over medium heat, stirring frequently to ensure that the mixture is cooking evenly, until most of the liquid has cooked off. If foam occasionally rises to the top, skim it off with a large spoon. Remove from the heat and stir in the lemon juice.

Ladle the jam into clean jars. Cover tightly, let cool, and refrigerate. The jam will keep for at least 6 months in the refrigerator.

Green tomato pie

This recipe from Lois Barber took first place at the Tomato Tasting in 2010.

Ingredients

6 to 8 medium green tomatoes (I probably used 8 or 9, I like lots of filling.)
2 tablespoons lemon juice
2 teaspoons grated lemon peel
½ teaspoon salt
1/2 teaspoon ground cinnamon (I added 1 teaspoon of pumpkin pie spice.)
1 cup granulated sugar
2 tablespoons cornstarch (Lois replaced the cornstarch with ¼ cup of Minute Tapioca.), 3
tablespoons butter. She said to melt the butter and swirl it around the top.)

Directions

Wash the green tomatoes well; peel and slice (I chopped mine in ½ pieces). In a saucepan, combine tomatoes with lemon juice, peel, salt and spices. Cook tomato mixture over low heat, stirring frequently. Combine sugar and Minute Tapioca; stir into tomato mixture. Cook mixture until clear, stirring constantly. Remove from heat, and let stand until slightly cooled.

Line a 9-inch pie plate with pastry; pour in tomato mixture. Pour the melted butter in circles on the top of pie. Cover with top pastry, seal edges, crimp, and cut several small slits in crust to allow steam to escape. Bake at 400 for 35 to 45 minutes or until nicely browned. Serve warm or cooled.

Elizabeth Ames' (1933-2010) tomato pie

This recipe from David and Bernice Oakley won third place in the Tomato Tasting 2010.

Ingredients

Crust

2 cups flour
1 tsp freshly ground pepper
1 tsp salt
2 tsp baking powder
Cut to make mealy looking mixture
4 oz. butter
2/3 cup milk

Filling

3 lbs medium sized ripe tomatoes, peeled, seeded and chopped
1 tsp dried thyme
1 tsp dried basil
2 cups grated cheddar cheese (or your choice of sharp to medium sharp cheese)
2/3 cup real mayonnaise (I use Miracle Whip)

Directions

Serves 6 to 8, 10" Pie Shell, 400 degrees for 25 minutes

If you are making your own crust, add the ingredients together, stirring gently, blend well.

Place tomatoes on the bottom layer of pie crust. Sprinkle with salt and a few herbs, then layer again with tomatoes and repeat until all tomatoes are used.

Top with grated cheese and spread mayonnaise over top.

Apple streusel Kuchen

This recipe is from Lydia Roberts. You can make this recipe with peaches instead of apples.

Ingredients

Cake

2 cups all-purpose flour
3 tsp. baking powder
3 TBs butter
1/3 cup sugar
1 egg
3/8 cup milk
4 - 5 apples

Streusel topping

1/2 cup flour
3/4 cup soft brown sugar
1 tsp. cinnamon
1/4 cup butter, melted

Directions

Heat oven to 375 degrees. Put all the ingredients (except apples) into a bowl and beat by hand or machine until a thick smooth batter is formed. Turn into a greased 13x9 baking dish or tin and smooth. Peel, core and slice apples. Place slices in rows on top of batter to cover completely.

Streusel topping directions

Mix flour, sugar and cinnamon together in a bowl. Pour the melted butter onto the dry ingredients and mix with a fork until evenly moist and crumbly. Scatter over the apple slices. Bake in 375° F oven for 40 -50 minutes until apples feel tender and streusel is golden brown.

Caramelized orange pumpkin flan

This recipe is from MyRecipes.com. Adding a little cream of tartar keeps the hot caramelized sugar from crystallizing; orange zest intensifies its flavor.

Ingredients

1 ½ cups sugar, divided
1/8 tsp cream of tartar
Zest of 2 large oranges, divided
5 large eggs
1 ½ cups half-and-half
½ cup sour cream
½ tsp ground mace or nutmeg
½ tsp ground allspice
¼ tsp salt
1 cup homemade pumpkin puree

Directions

Preheat oven to 350 degrees and put a 2 ¼ to 2 ½ qt souffle dish in the oven to heat.

Cook 1 cup sugar, ¼ cup water, and the cream of tartar in a large frying pan over medium-high heat, stirring occasionally, until sugar turns deep golden, 8 to 12 minutes. Remove from heat and stir in zest of 1 orange. Protecting hands, remove dish from the oven and pour caramelized sugar inside. Tilt dish until syrup thickens and evenly coat the bottom and 1 to 2 inches up the side of the dish.

Bake until a knife inserted halfway between center and edge comes out clean, 1 ¼ to 1 ½ hours. Remove dish from water and let it cool on a rack, then chill covered at least 4 hours.

Run a thin metal spatula around inside of the dish, then invert onto a deep plate. Set souffle dish in hot water 10 minutes to loosen syrup (not all will come off); scrape syrup over flan. Cut flan into wedges.

What to do with produce that's going bad

Here are some tips from the Food Network for what you can do with your produce that you've let go a little too long.

<https://www.foodnetwork.com/in-season-now/packages/summer-produce-guide/what-to-do-with-produce-thats-about-to-go-bad>

Wrinkly tomatoes—giving them a new life

Ever had so many tomatoes that you can't eat them before they get wrinkly? At that point they do not look appealing enough to add to salads. However, you do not have to toss them at that point. You can transform them into something yummy!

When tomatoes start to get wrinkly, halve them and arrange them cut-side up on a sheet pan. Sprinkle them with salt and bake them in a low oven for several hours. You can then do either of the following:

- Remove them when they still have some moisture and flexibility and use them like classic sun-dried tomatoes.
- Keep baking them for several hours more until they are bone-dry. If you can resist just popping them like chips, pulverize them into a savory powder that you can scatter over salads, eggs, seafood and more.

Transforming wilting greens into pesto

If you need to use up the arugula, spinach or kale quickly because it has started to wilt, you can make it into pesto. Toss the wilted greens into the food processor with some good olive oil, oily nuts (like pine nuts or walnuts), and some grated hard cheese like parmesan, pecorino, or aged gouda. Blend the mixture. The result will be a pesto that tastes great over pasta or on bread as a sandwich spread.

Rescuing bendy carrots and root veggies

Are your carrots as bendy as a gymnast and no longer pleasant to nibble raw? Cut them into bite-sized pieces and toss them — along with sweet potatoes, parsnips, turnips or radishes — in olive oil, salt, pepper, and any herbs or spices you like. Roast in a medium-high oven until they get browned, crispy edges. One warning: Keep your beet chunks separate during roasting, unless you want everything to go pink.

Transforming a sad eggplant

When you start seeing soft spots on your eggplant, you can use it in dishes that call for cooking eggplant until it is mushy. Cook the eggplant with lots of garlic until it's complete mush—a long, slow sauté. Then mash it with a potato masher. Add a handful of fresh herbs to brighten it up. Pour it over pasta or add some feta to it for a delightful dip.

Making a toast spread with berries

If your berries are just going soft in spots and not moldy you can make a “jammy” concentrate. Cook them with sugar until they're falling apart. Then cool and refrigerate them to use as a toast spread, ice-cream drizzle, or pancake topper.

Freezing citrus juice to use later

Even if the skins on your citrus fruits indicate they're past their prime, you can still save the juice. Pour the juice into ice cube trays and freeze for future uses. You can later put a few lime cubes into a Mexican stew or chili for tart zip, stir orange cubes into mixed drinks, or drop some lemon cubes down the garbage disposal to freshen the drain and clean the blades.

Saving those over-ripe bananas

You are no doubt familiar with using an over-ripe banana is for banana bread. But there are other uses. Bananas, especially super-ripe ones, lend a creamy sweetness to smoothies without needing added sugar. So, there is no reason to waste even those dark brown bananas. If you're not ready to make banana bread or a smoothie right away, peel the banana, place it in a resealable plastic bag, and toss it in the freezer. When you're ready for a smoothie, just put a whole frozen banana in a food processor with the other ingredients. You won't need to add ice because your banana is frozen. You can add cocoa powder and milk to the banana mixture for a decadent smoothie; blend in fresh ginger and vanilla yogurt; or do a combo with milk and berries for a sippable and wholesome dessert.

Saving garlic and onions that are past their prime

When your garlic is shooting up green stalks or your onions are getting a little soft beneath their skins, it's time to capitalize on the sweetness you'll get by cooking them to a jam-like consistency.

- For garlic, trim the tops off of a whole garlic bulb with kitchen scissors (so that the cloves are slightly exposed), drizzle with olive oil and salt, wrap in foil, then toss in the oven at 350 degrees F while you roast your dinner. About 45 minutes later, you can squeeze the sweet, soft flesh right out of the skins to enhance mashed potatoes or even spread on bread.
- For onions and shallots, slice thinly, then cook in butter or olive oil over super-low heat, stirring occasionally until caramelized to complete mush, about 1 hour. Use as the base for that famous onion soup (use up day-old crusty bread for the croutons) or for an irresistible (if aromatic) pasta sauce, crostini spread or tart filling.

Using the cores of veggies

Although the outsides of many vegetables might be looking tired or soft, the hearts are usually still full of flavor. Those hearts are perfect for making soup. Trim away any less-than-fresh bits from veggies like broccoli, cauliflower, carrots, celery, kohlrabi, zucchini, and root vegetables. Cut them into small chunks. Add chopped onion or garlic to a pot, cover, then cook them over very low heat in a small amount of oil or butter until everything is soft. Add broth, cover then simmer. Then puree the mixture in a blender to make a veggie-rich soup that you can eat as a first course. To make a heartier meal, add rice or pastina.