

Turnip or Rutabaga Puree with Leeks

from Deborah Madison's Vegetarian Cooking for Everyone

1 small potato, peeled

2 pounds turnips and or rutabagas, thickly peeled

2 medium chopped leeks, white and light green parts only

1 garlic clove or 1 stalk green garlic, chopped salt and pepper

2 T or more cream, buttermilk, or milk

2 T butter

2 t chopped thyme

Chop the potato and turnips the same size. If using rutabagas, chop them about half the size of the potato. Put the vegetables, leeks, and garlic in a pot with cold water just to cover, add 1/2 t salt, and simmer, partially covered, until tender, 15-20 minutes. Drain, reserving the liquid.

Mash the vegetables with a fork for a rough-textured puree or pass them through a food mill.

Add 2 T or more cream or reserved broth to thin the puree. Stir in the butter and thyme and season with S and P to taste.

Variations: Stir 1 cup grated gruyere cheese into the puree. Or simmer the vegetables in milk instead of water. Add a Tablespoon of roasted garlic and a teaspoon finely chopped rosemary to the puree. Or enrich the puree with a little creme fraiche and stir in 1 cup watercress sprigs that have been blanched briefly in boiling water, then finely chopped.

IDEAS FOR COLLARD (and other) GREENS

Dressing for cooked greens: warmed walnut oil, red wine vinegar, and chopped toasted walnuts. (from Belk's "Around the Southern Table")

Another method for serving leftover collards: Heat in a skillet with roasted peanuts and crushed red peppers. Brown diced ham in the skillet first, then add the greens, peanuts, and peppers, and serve over rice.

Main dish salad idea: Mix drained cooked beans with cooked collards and dress with oil and vinegar.

Simple Collards: Cook 3 cups (1/2 pound) collard leaves. Dress with 2 Tablespoons extra-virgin olive oil, 2 teaspoons rice vinegar, and 2 minced garlic cloves. Season with salt and cayenne or black pepper. Serve with rice and corn bread.

Shallots:

This small vegetable is technically an onion, but it looks a lot like garlic and has a mild garlic flavor. Shallots caramelize like onions, just one of the reasons why they are the darling of professional gourmet chefs and home cooks alike.

Balsamic Shallot Butter Recipe

4 Tbsp (1/2 stick) butter, at room temperature

Salt and freshly ground black pepper to taste

1 Tbsp minced shallots

1 Tbsp balsamic vinegar

Instructions

Use a fork to cream all ingredients together. Cover or wrap and refrigerate or freeze until needed.

This gentle butter goes well with baked or sauteed fish dishes, grilled mild fish, or steamed vegetables.

Yield: 4 to 8 servings

Natalie's Gingered Baked Carrots

I first sliced the carrots and turnips and roasted them in a glass baking dish with a little bit of butter at about 400 degrees. After 10 minutes in the oven, I sprinkled fresh chopped ginger, soy sauce, and sesame oil over the veggies, added a little bit of water to the pan, and kept them in the oven for another 15 minutes.

When I took them out, I sprinkled them with chopped herbs from the CSA box. They were very tasty and very easy to prepare! -Natalie S.

Curried Mushroom, Orange & Squash Sou

(p. 12 in the original Moosewood Cookbook by Molly Katzen)

At least one and one-half hours to prepare & simmer 4-5 servings

2 medium butternut or acorn squash

2-1/2 cups water or stock

1 c. orange juice

2 Tbl. butter

1/2 c. chopped onion

1 medium clove crushed garlic

6 oz. mushrooms, sliced 1/2 tsp ground cumin

1/2 tsp coriander

1/2 tsp ground ginger

1/2 tsp cinnamon

1/4 tsp dry mustard

1 tsp salt (or to taste)

a few dashes cayenne

optional: fresh lemon juice

garnishes: chopped, toasted, almonds yogurt

Split the squash lengthwise and bake face-down in a 375s oven on an oiled tray, 30 minutes or until quite soft. Cook and scoop out the insides. You'll need about 3 cups worth. Put it in the blender with the water or stock and puree until smooth. Combine in a kettle or saucepan with the orange juice. Heat the butter in a skillet and add the garlic, onion salt and spices. Saute until the onion is very soft. (You may need to add a little water if it sticks). Add mushrooms, cover and cook 10 minutes. Add the saute to the squash, scraping the skillet well to salvage all the good stuff. Heat everything together very gently. Taste to correct seasoning. Since this is a fairly sweet soup, you may want to spruce it up with some fresh lemon juice. Serve topped with yogurt and chopped, toasted almonds. (Note: this soup need not be served immediately. Simmer a while, and the flavors can mature.)

This freezes nicely too.