

Finnish Turnip Casserole (Lanttulaatikko)

2 md Turnips peeled and diced (about 6 cups)

1/4 c Fine dry bread crumbs

1/4 c Cream

1/2 ts Nutmeg

1 ts Salt

2 Eggs, beaten

2 tb Brown sugar (optional)

3 tb Butter

Cook the turnips until soft (about 20 minutes) in salted water to cover. Drain and mash. Soak the bread crumbs in the cream and stir in nutmeg, salt and beaten eggs. Combine with the mashed turnips. Add the brown sugar (if using) to the beaten eggs before adding to turnips. Turn into a buttered casserole dish, dot the top with the butter, and bake in a moderate oven (350 F.) for 1 hour or until lightly browned on top. Serves 6.

Grated and Sautéed Turnips

1 lb Turnips, peeled and grated

4 tb Butter

Salt

Freshly ground black pepper

1/2 c Pecan halves, sautéed in:

3 tb Butter

If the turnips are small, they do not need blanching. If they are larger than an egg, bring a large pot of water to the boil and blanch them by cooking 1 - 2 minutes, to remove the strong taste. Drain well and dry with paper towels. Heat the butter in a large skillet or frying pan. Add the turnips and toss in the butter for 5 minutes. Taste and add salt and pepper as desired. May be made ahead to this point. When ready to eat, add the pecans and toss over high heat 2 - 3 minutes. Serves 6.

Beans Sautéed with Garlic

1 lb String Beans

1 lg Fat Clove of Garlic

2 tb oil

1 c Water

Salt and Pepper

Take a handful of beans, lay them flat and cut of the ends. Do the same with the other end, then the rest of the beans. Wash them. Heat the oil in a large frying pan, preferably one in which you can lay all the beans in one layer, and put in the beans and finely chopped garlic. Turn for two or three minutes until well coated in garlic and oil. Pour in just enough water to cover and turn the heat up to maximum. The water will boil away as the beans cook - it will take no more than seven or eight minutes. Once the beans started to sizzle as the water boils away, sprinkle them generously with salt and black pepper. When the water has completely evaporated the beans are ready.

Chili Beans and Vegetables with Rice

2 c Rice; cooked

1 c Chopped onion

3 Cloves garlic; minced

2 md Tomatoes; diced

2 sm Zucchini or summer squash; chopped

1/2 ts Oregano

1/2 ts Cumin

1/4 ts Salt

16 oz Canned chili hot beans; (2 cups)

Pepper and Tabasco Sauce; to taste

To shorten preparation time, cook large separate batches of rice. Package them for freezing in 2-cup packages. When you're ready to prepare a recipe just defrost and it's ready to use. Thaw rice and heat in oven until ready to use.

Sauté onions and garlic in pan. Add tomatoes, zucchini and seasonings. Cover and simmer until vegetables are tender. Add the beans and heat thoroughly. Season to taste and spoon onto the hot rice.

Baked Walla Walla Onions Ingredients

2 md Onions, sweet

4 tb Apricot preserves

2 tb Extra virgin olive oil

1/2 ts Salt

1 pinch Cayenne pepper

SAUCE

2 tb Balsamic vinegar

Cut onions in half lengthwise. Rub with olive oil. Bake at 400 degrees 40 minutes to 1 hour. Remove to serving dish. Sauce: Mix together and boil until well combined. Pour over onions. Serve warm or at room temp.

Potatoes with Minted Mayonnaise

Posted by Carole Koch

Top steamed or boiled new potatoes with homemade minted mayonnaise:

Combine in a blender:

1 large egg

1 teaspoon Dijon mustard

2 tablespoons fresh lemon juice

1/2 teaspoon salt

With blender running, pour in 1 cup vegetable oil in a slow steady stream, until mixture is thick and creamy. Pulse in 6 to 8 sprigs of chopped mint until just combined. Can be refrigerated up to 3 days.

From "Martha Stewart Living," June 2000.

From the "Kids' Corner" - Cucumber-Lemon Spritzer

For something different try this refreshing cucumber soda!

3/4 cup water

6 tablespoons brown sugar

1 1/2 cups peeled diced cucumber

1/3 cup fresh lemon juice

1 teaspoon peeled, minced ginger

2 cups sparkling water, chilled

1 small cucumber, cut lengthwise into 4 spears, for garnish

Combine 3/4 cup water and sugar in a small saucepan. Bring to a boil; cook until sugar dissolves, stirring occasionally. Remove from heat; cool. Place sugar mixture, diced cucumber, lemon juice, and ginger in a blender; process until smooth. Cover and chill. Combine cucumber mixture and sparkling water in a pitcher; stir gently with a whisk until blended. Serve over ice; garnish each glass with a cucumber spear, if desired. Makes 4 cups