

Laguna Farm Goes to Oprah

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Chilled Melon, Cucumber and Coconut Milk Soup

Created by Celia Barbour
From Great Food in the July 2007 issue of O, The Oprah Magazine
Serves 4 to 6

This soup works perfectly as a cooling appetizer or intermezzo to spicy or curried main dishes. If you buy a melon that isn't at its peak ripeness, add 1 to 2 tablespoons sugar to sweeten.

- 1 honeydew, peeled, seeded and cut into large chunks
- 1 medium cucumber, peeled, seeded and cut into chunks
- 3/4 cup low-fat coconut milk
- 1/4 cup shaved unsweetened coconut, lightly toasted

In a blender or a food processor fitted with a knife blade, combine honeydew, cucumber and coconut milk; puree until smooth. Cover and refrigerate until chilled. Top with toasted coconut.

Green Beans with Goat Cheese and Fresh Lemon Vinaigrette

Created by Celia Barbour
From Great Food in the August 2007 issue of O, The Oprah Magazine
Serves 8

The vinaigrette can be made up to 1 day in advance, covered, refrigerated and brought to room temperature before serving.

- 2 pounds green beans, trimmed
- Zest of 1 lemon
- 2 Tbsp. lemon juice (about 1 lemon)
- 3 Tbsp. olive oil
- 1 tsp. kosher salt
- 1/2 tsp. cracked black pepper
- 2 ounces goat cheese, softened and crumbled

In a large pot, bring salted water to a boil. Add green beans. Cook 3 minutes; drain well. Set beans aside in colander; do not rinse (they will continue to cook). In a large bowl, whisk together lemon zest,

juice, olive oil, salt and pepper. Add beans to bowl and toss. Transfer to a serving platter and sprinkle with crumbled goat cheese.

Roasted Salmon with Raw Corn and Green Onion Relish

Created by Celia Barbour
From Great Food in the August 2007 issue of O, The Oprah Magazine
Serves 8

Both the salmon and the relish can be made ahead and served at room temperature.

Salmon:
1 large side of salmon (about 4 pounds), bones removed, cut into 8 servings

- 2 Tbsp. olive oil
- 1 1/2 tsp. kosher salt
- 1 tsp. cracked black pepper

Relish:
4 ears corn, shucked
4 ears honeydew, cucumber and tomato, chopped, including green and white parts

- 1 small clove garlic, minced
- 3 Tbsp. olive oil
- Zest of 1 lemon, minced
- 2 Tbsp. lemon juice (about 1 lemon), plus more to taste
- 1 tsp. kosher salt, plus more to taste
- 1/2 tsp. cracked black pepper, plus more to taste

To make salmon: Preheat oven to 400°. Pat salmon dry with a paper towel. Brush both sides with olive oil and sprinkle with salt and pepper. Place on a rimmed baking sheet, skin side down. Roast 12 to 15 minutes, until flesh is opaque and golden brown on top. Remove from oven and let sit 10 minutes.

To make relish: Stand each ear of corn on its larger end in a shallow baking pan, holding the tapered end with your non-cutting hand. Using a sharp knife, slice kernels off from top to bottom; transfer kernels to a large bowl. Add remaining relish ingredients. Toss to combine. Adjust seasoning to taste.

Place salmon on a serving platter and top each piece

with corn relish. Serve additional relish in a bowl or the side.

Tarragon Aioli Veg Sauce or Dip

Recipe created by Cary Neff, Miraval Spa
And modifications by (Suzanne at Laguna Farm)
From the January, 2003 issue of O, The Oprah Magazine
Makes 4 servings

- 1 tablespoon roasted garlic (I would use the whole roasted head of garlic)
- 1/2 teaspoon minced fresh garlic
- 1 cup mayonnaise
- 1 Tablespoon minced fresh tarragon (or lots of dried tarragon to taste)
- 3/4 teaspoon salt
- 1/2 teaspoon extra-virgin olive oil
- 1/8 teaspoon pepper

Preheat oven to 350°. Remove loose, papery skin from garlic, leaving heads intact. Place garlic on a sheet of heavy-duty foil; drizzle with 1/4 teaspoon olive oil and sprinkle with a pinch of salt and peppe

Loosely wrap foil around garlic, folding foil edges securely. Roast until garlic has softened, about 40 minutes, then transfer to plate. Open carefully and discard foil; let garlic cool.

Separate garlic into cloves. Squeeze soft garlic from each clove into a small bowl; set aside.

To make aioli: In a blender, pulse garlic, mayonnaise, tarragon, 1/4 teaspoon salt, olive oil and pepper to combine. Refrigerate until ready to use. (Note: Aioli can be made 1 day ahead and will keep 5 days in the refrigerator.)