

Warm Potato Salad With Goat Cheese

You can use Yukon golds, fingerlings or red bliss potatoes for this warm, creamy salad. You'll need to add potatoes to your share to get to 1 ½ lbs. The goat cheese melts into the dressing when you toss it with the hot potatoes.

For the dressing:

1 tablespoon white wine vinegar or sherry vinegar
1 tablespoon freshly squeezed lemon juice
Salt to taste
1 teaspoon Dijon mustard
1 small or medium garlic clove, minced or pureed
1/3 cup extra virgin olive oil, or for a low-fat dressing use 1/4 cup low-fat yogurt or buttermilk and 2 tablespoons extra virgin olive oil

For the salad:

1 1/2 pounds Yukon gold, fingerling or red bliss potatoes
Salt and freshly ground pepper to taste
2 to 4 tablespoons finely chopped red onion (to taste), rinsed with cold water and drained
2 tablespoons chopped flat-leaf parsley
2 ounces soft goat cheese
2 to 3 sage leaves, cut in thin slivers (optional)
1. Make the dressing. Whisk together the lemon juice, vinegar, mustard, salt, pepper, and garlic. Whisk in the olive oil or the yogurt and olive oil. Taste and adjust seasonings, Set aside.

2. Scrub the potatoes and cut into 3/4-inch dice if large. If using fingerlings cut in 3/4 inch slices. Steam above 1 inch of boiling water until tender but not mushy, about 10 to 12 minutes. Remove from the heat and toss while hot in a bowl with salt and pepper to taste, the onions, parsley, goat cheese, and the dressing. Sprinkle the sage over the top and serve.

Yield: Serves 6

Advance preparation: You can make the dressing several hours before making the salad.

<http://www.nytimes.com/2008/10/23/health/nutrition/23recipehealth.html?em>

Raw Turnips: Quick and Easy

Wash little turnips and slice raw (just like radish) and add to your salad. These taste like radishes and you get the nutrition of turnips! And you get them all winter to spice up your salads.

Cooked Turnip Greens: Quick and Easy

Rip the tops off your turnips, wash well and steam lightly. Sprinkle with soy sauce and enjoy!

OR add your turnip greens to the collard greens and make a southern gem as follows.

Collard Greens: Cutting Tip

After a good wash, stack leaves and roll up then cut into strips.

Southern Cooked Collard Greens

½ pound raw bacon, chopped
3 cups julienned onions
Salt
Freshly ground black pepper

Pinch cayenne
2 tablespoons minced shallots
1 tablespoon minced garlic
1 12-ounce bottle Dixie Beer
¼ cup rice wine vinegar
1 tablespoon molasses
6 pounds greens, such as mustard greens, collard greens, turnip greens, kale, and spinach, cleaned and stemmed

In a large pot, render the bacon until crispy, about minutes. Add the onions and cook for about 6 to 7 minutes or until the onions are wilted. Season the mixture with salt, pepper, and pinch of cayenne. Add the shallots and garlic and cook for 2 minutes. Stir the beer, vinegar, and molasses. Stir in the greens, a third at a time, pressing the greens down as they start to wilt. Cook the greens, uncovered for about hour and 15 minutes. Yield: 8 servings.

From www.foodnetwork.com, recipe adapted from Emeril's TV Dinners, by Emeril Lagasse, with Marcelle Bienvenu and Felicia Willett, 1998.

Citrus Collards with Raisins

adapted from: Grub: Ideas for an Urban Organic Kitchen by Anna Lappé and Bryant Terry
Coarse sea salt
2 large bunches collard greens, cut into chiffonade
1 tablespoon extra-virgin olive oil
2 garlic cloves, minced
2/3 cup raisins
1/3 cup fresh orange juice
Bring 3 quarts of water to boil in a large pot over high heat and add 1 tablespoon salt. Add the collard and cook, uncovered, for 8 to 10 minutes, until softened. Prepare a large bowl of ice water to cool the collards. Remove the collards from the heat, drain, and plunge them into the ice water to stop cooking and set the color. Drain. Warm the olive oil in a medium sauté pan over medium heat. Add the garlic and sauté for 1 minute. Add the collards, raisins, and a 1/2 teaspoon salt. Sauté for 3 minutes, stirring frequently, until the raisins are plump. Do not overcook—the collards should be bright green. Add the orange juice and cook for an additional 15 seconds. Season with additional salt if taste if needed and serve immediately.

<http://www.mariquita.com/recipes/collard%20greens.html>