

Algerian

Salad

Algeria has its own version of the traditional North African salad. Ingredients are arranged artistically on a plate shared by all at the table. Sliced ingredients: carrots, radishes, baby greens, fennel, hard boiled eggs
 Dressing: 2 parts apple cider vinegar, 1 part canola or olive oil, salt, pepper and cumin to taste. Stir all ingredients well right before pouring on salad.

Baked Beets with Orange

1	Bunch beets with greens attached	1/2	c. water
1/2	c. olive oil	1/4	c. red wine vinegar
1/4	c. fresh orange juice	3	Tbbs. chopped fresh tarragon
	salt and freshly ground pepper		

Preheat oven to 350 F. Cut off the greens from the beets, leaving about 1/2 in. of the stems. Discard the tough, damaged outer leaves. Thoroughly wash the beets and greens. Chop the greens coarsely. Place the whole beets and the greens in a baking dish with a lid, add the water, cover the dish and place in the oven. Bake until the beets are tender, 40-50 min. (time depends on the size of the beets). Remove from the oven and set aside to cool. Trim off the stem and root ends. Peel the beets; the skins will slip off easily. Slice the beets thinly and place on a serving plate. Use a slotted spoon to transfer the greens to the plate. Combine the oil, vinegar, orange juice and 2 Tbbs. of the tarragon; season to taste with salt and pepper. Pour the dressing evenly over the beets and greens. Garnish with the remaining 1 Tbls. tarragon.

Spicy Balsamic Beets

1-1/2	lb. beets, tops removed	1	tablespoon red wine vinegar
1	Tbs balsamic vinegar	2	teaspoons honey
1- 1/2	Tsp horseradish		

Chard and Cilantro Soup with Noodle Cake

Noodle Cakes:

2	eggs; separated	3	Tbs. chopped cilantro
3	oz. fideos (fine egg noodles)		salt
1/4	C. grated Jack cheese		peanut oil for frying

Soup:

1	Tbs. olive oil	1	C. cilantro leaves, packed
2	lg. leeks; white & pale green portions minced	6	C. water or stock
1	potato; peeled, quartered, & thinly sliced		salt & pepper to taste
	leaves from 1 bunch chard		

Make the noodle cakes: beat the egg whites until they hold firm peaks, then fold in yolks, noodles, cheese and cilantro. Season with pinch or two of salt.

Heat 1/4" of oil in skillet. When hot, drop in the batter, dividing it into 4 portions by eye. Fry until golden, then turn and fry second side, about 2 minutes in all. Drain on paper

towels until needed.

Make the soup: warm olive oil in a soup pot. Add the leeks and potato and cook over med-high heat for approx. 5 min. Add 1/2 C water or stock and cook for 10 min. more. Add chard, cilantro, and 1 tsp salt. Cover and cook until chard has wilted- approx. 5 min; add the remaining stock and bring to a boil. Lower heat and simmer until about 20 min. Season with salt and pepper. Ladle into soup bowls and serve with noodle cakes on the side.