



Kohlrabi, Bok Choy

Asian-Flavored Chopped Salad With Kohlrabi, Bok Choy, Sugar Snap Peas & Scallions. Add Hakurei turnips, garlic scapes or zucchini if desired - Adjust the amounts to suit your taste.

Ingredients:

2 kohlrabi, about 2 to 2 1/2-inches in diameter, chopped
1 to 2 green onions, chopped
2 ounces sugar snap peas, halved
3/4 cup bok choy, chopped
1/4 red bell pepper, julienned
Pinch crushed pepper flakes
1 clove garlic, finely minced
1/4-inch piece of fresh ginger, grated
1 tablespoon toasted sesame seeds
1/2 tablespoons canola oil
1 teaspoon sesame oil
1 to 1 1/4 teaspoon lemon juice
Dash of rice vinegar
Salt and pepper to taste
Black sesame seeds
1 tablespoon minced green onions

Directions:

Combine all ingredients except black sesame seeds and green onions in a large bowl and toss well to distribute flavors. Garnish top with black sesame seeds and minced green onions. Refrigerate for at least 1 hour before serving to allow flavors to blend.

Serves 2.

Adapted from www.vegparadise.com.



Creamy Kohlrabi

Ingredients:

2 to 3 kohlrabi, cut into chunks
1 medium potato, peeled and cut into chunks
1 to 2 tablespoons cream (or more)
1 to 2 tablespoons chopped fresh parsley
Salt, to taste

Directions:

Boil kohlrabi and potato in water until both are very tender. Drain. Puree in a blender with the parsley and one tablespoon of the cream. Add more cream, as necessary for desired consistency. Season with salt, to taste. Return the mixture to the pan to reheat for serving.



Kohlrabi Gratin

Ingredients:

1 clove garlic, crushed

1 tablespoon butter

1 lb kohlrabi, trimmed and peeled (I used a serrated knife to remove the peel)

Coarse salt

1 1/2 cups heavy cream

2/3 cup grated cheese (combine Parmesan with Emmentaler)

Directions:

Preheat oven to 325 degrees

Rub the inside of a small, shallow ceramic casserole with the garlic. Grease it with the butter. Meanwhile, slice the kohlrabi very thinly. You may want to first cut it in half from end to end. Lay the kohlrabi slices in the casserole overlapping like shingles, seasoning them with salt as you go. You may make two or three layers. Cover with the cream and shake the casserole a little to distribute the salt.

Lay the casserole on a baking sheet and place in the oven. As the cream browns, break it up and push it under the cream underneath, scraping any brown bits from the side of the casserole and incorporating those as well. Continue doing this for about 1 1/2 hours, or until the kohlrabi is perfectly tender and the cream has been almost completely absorbed. Sprinkle the cheese over the gratin and continue baking until the cheese is completely melted and lightly browned. Serve hot.



Roasted Kohlrabi

Ingredients:

1 1/2 pounds fresh kohlrabi, ends trimmed, thick green skin sliced off with a knife, diced

1 tablespoon olive oil

1 tablespoon garlic (garlic is optional, to my taste)

Salt

Good vinegar

Directions:

Set oven to 450F. Toss the diced kohlrabi with olive oil, garlic and salt in a bowl. (The kohlrabi can be tossed with oil and seasonings right on the pan but uses more oil.) Spread evenly on a rimmed baking sheet and put into oven (it needn't be fully preheated) and roast for 30 - 35 minutes, stirring every five minutes after about 20 minutes. Sprinkle with a good vinegar (at the table so the kohlrabi doesn't get squishy).



Squash Casserole

Ingredients:

- 1 tablespoon canola oil
- 1 medium onion, diced
- 2-3 zucchini or other squash, diced
- 1 19-ounce can black beans, rinsed
- 1 14-ounce can diced tomatoes, drained
- 1 teaspoon ground cumin
- ½ teaspoon salt
- 8- 2 corn tortillas, quartered
- 1 19-ounce jar red or green enchilada sauce
- 1 ¼ cups shredded reduced-fat Cheddar cheese

Directions:

Preheat oven to 400° F. Lightly coat a 9-by-13-inch baking dish with cooking spray.

Heat oil in a large nonstick skillet over medium-high heat. Add onion and cook, stirring often, until starting to brown, about 5 minutes. Stir in squash, beans, tomatoes, corn, cumin and salt and cook, stirring occasionally, until the vegetables are heated through, about 3 minutes.

Scatter half the tortilla pieces in the baking dish. Top with about half the vegetable mixture, about half the enchilada sauce and half the cheese. Repeat with one more layer of tortillas, vegetables, sauce and cheese. Cover with foil

Bake the casserole for 30 minutes. Remove the foil and continue baking until the casserole is bubbling around the edges and the cheese is melted, about 10 minutes more



Perfect Roasted Beets with Orange Slices

Ingredients:

4 medium beets (11/4 lb.), trimmed and scrubbed
2 medium oranges
1 Tbs. sherry vinegar
2 Tbs. lemon juice
1/2 tsp. salt
2 Tbs. olive oil

Directions:

Preheat oven to 400°F. Wrap each unpeeled beet individually in foil. Place on baking sheet, and roast 40 minutes, or until beets are tender enough to be pierced with knife. Cool until easy to handle.

Grate 1/2 tsp. zest from 1 orange; set zest aside. Trim ends away from both oranges, stand fruit upright, and remove peel and pith with knife. Hold fruit over bowl (to catch juice), and cut segments from membranes. Cut each segment in half, and place in separate bowl.

Whisk together 2 Tbs. orange juice (in bowl), vinegar, orange zest, lemon juice, and salt. Gradually whisk in oil.

Peel beets by rubbing off skin under cold running water. Cut beets into 1-inch pieces, and add to bowl with orange segments. Top with vinaigrette, and toss well. Chill several hours, or up to 2 days.



Beet-Potato Salad with Lemon

Bon Appétit | September 1995

Beets and potatoes team up in this simple, slightly spicy Ethiopian salad from Meskerem Restaurant in Washington, D.C.

Ingredients:

1/2 onion, chopped
1/4 cup fresh lemon juice
3 tablespoons vegetable oil
1 jalapeño chili, seeded, minced
1 pound red-skinned potatoes
1 pound beets

Directions:

Combine onion, lemon juice, oil and jalapeño in large bowl. Set aside. Cook potatoes and beets in separate large saucepans of boiling salted water until just tender, about 30 minutes for potatoes and 45 minutes for beets. Drain. Cool slightly. Peel and cut into 1/2-inch cubes. Add beets and potatoes to lemon mixture and toss to coat. Season generously with salt and pepper. Serve warm or at room temperature.

Serves 4



Beet Greens Gratin

Ingredients:

1 tablespoon butter

12 ounces sliced mushrooms

2 garlic cloves, minced

1 pound beet greens, cleaned and picked (or combination of beet greens, kale or Swiss chard)

Kosher salt to taste

Black pepper to taste

4 egg yolks, beaten

1 cup ricotta

1/2 cup grated Parmesan

1/2 teaspoon salt

3/4 cup crumbled crackers (Ritz brand crackers recommended)

Directions:

Preheat the oven to 375 degrees F. Melt butter in a saucepan. Add mushrooms and garlic and sweat. Add the beet greens and mix well. Remove pan from heat. Season with salt and pepper. In a separate bowl, combine the egg yolks, ricotta, Parmesan cheese, and salt. Combine everything and put into a lightly oiled 9x11-inch baking dish. Top with the crumbled crackers and bake for 30 minutes covered. Uncover and bake for an additional 15 minutes.

Serves 6 to 8.



Pasta with Greens and White Beans

Ingredients:

1 ½ - 2 lbs greens (kale, chard, mustard, beet or turnip greens, or combination), washed but not dried
2 T olive oil
6 cloves garlic
¼ t crushed red pepper flakes
1/3-1/2 c vegetable stock
15 oz canned cannellini beans, drained and rinsed or ~1 ½ C Cooked white beans
Salt & pepper
12 oz penne
Parmesan

Directions:

Rip leaves off stems, cut or tear into bite-size pieces (about 12 cups)

Heat oil in large skillet over med-high heat. Add garlic and red pepper flakes; sauté for 2 minutes. Stir in greens and stock; cover. Cook until green are wilted and tender yet still bright green, about 7 minutes

Gently stir in beans. Salt and pepper to taste

While green are cooking prepare pasta and drain. Stir into greens and bean mixture

Serve with parmesan cheese



Italian Orzo and Greens Salad

Ingredients:

4 1/2 Tbs. olive oil, divided
1/2 cup diced onion
2 cloves garlic, minced (2 tsp.)
1 12-oz. bunch kale, stemmed and cut into 1/2-inch pieces (8 cups)
1 12-oz. bunch other greens (chard, spinach, beet greens) (8 cups)
1 Tbs. red wine vinegar
1/4 cup chopped kalamata olives
1 Tbs. grated lemon zest
2 Tbs. lemon juice
1/2 cup crumbled feta cheese

Directions:

Heat 1 1/2 Tbs. oil in large Dutch oven over medium heat. Add onion, and cook 10 to 15 minutes, or until soft and beginning to brown. Add garlic, and cook 1 minute, or until fragrant. Stir in greens, and cook 4 to 5 minutes, or until wilted, tossing often with tongs. Drizzle in vinegar, stir in olives, and remove from heat.

Mix together orzo and greens in large serving bowl. Stir in remaining 3 Tbs. oil, lemon zest, lemon juice, and feta, and season with salt and pepper, if desired.

Adapted from www.vegetariantimes.com



Grilled Japanese Eggplant w/Garlic-Chili Goat Cheese

Ingredients:

8 Japanese eggplants
Olive oil
Salt and pepper
1/2 pound fresh mild goat cheese (chevre)
2 teaspoons minced garlic
1 teaspoon red pepper flakes
6 basil leaves, shredded
Prepare the grill.

Directions:

Cut the eggplants in half lengthwise. Brush the cut edges with olive oil and season with salt and pepper. In a mixing bowl, combine the cheese, garlic, red pepper flakes, basil and a pinch of salt and blend well. Refrigerate until ready to use. Place the eggplant halves on the grill, flesh side down, and cook until almost soft. about two minutes. Remove from the grill and let cool slightly. Spread the goat cheese mixture on the warm eggplant pieces and serve at once.

Serves four.

From www.aubergines.org



Japanese Eggplant with Sesame-Ginger Glaze

Ingredients:

1 tablespoon rice-wine or cider vinegar
1 tablespoon soy sauce
1 tablespoon hoisin sauce, optional
3 tablespoons toasted sesame oil
1 tablespoon sugar
2 tablespoons minced fresh ginger
3 garlic cloves, minced
8 small Japanese eggplants, halved lengthwise
2 tablespoons oil
Salt
Freshly ground black pepper
2 scallions, minced

Directions:

Whisk together vinegar, soy sauce, hoisin sauce (if using), sesame oil, sugar, ginger and garlic in a small bowl. Brush oil over all surfaces of eggplant and sprinkle with salt and pepper to taste.

Prepare barbecue grill (medium heat). Place eggplant, cut side down, on grill and let cook 5 minutes. Turn eggplant and brush with glaze; continue cooking until eggplant is very soft. Transfer eggplant to serving platter and drizzle with more glaze. Sprinkle with minced scallions and serve.

From www.aubergines.org



Carrot Soup With Ginger And Lemon

This beautiful and delicious soup is served at The Kinloch Lodge Hotel.

Yield: Makes 4 Servings

Ingredients:

- 1/4 cup (1/2 stick) butter
- 1 1/2 cups chopped onion
- 1 tablespoon finely chopped peeled fresh ginger
- 1 1/2 teaspoons minced garlic
- 1 1/4 pounds medium carrots, peeled, chopped (about 3 cups)
- 2 tomatoes, seeded, chopped (about 1 1/3 cups)
- 1 1/2 teaspoons grated lemon peel
- 3 cups (or more) chicken stock or canned low-salt broth
- 2 tablespoons fresh lemon juice
- 4 tablespoons sour cream
- 1 small carrot, peeled, grated

Directions:

Melt butter in heavy large pot over medium-high heat. Add onion; sauté 4 minutes. Add ginger and garlic; sauté 2 minutes. Add chopped carrots, tomatoes and lemon peel; sauté 1 minute. Add 3 cups stock and bring to boil. Reduce heat, cover partially and simmer until carrots are very tender, about 20 minutes. Cool slightly.

Puree soup in batches in blender. Return soup to pot. Mix in lemon juice. Season with salt and pepper. (Can be made 1 day ahead. Cover and chill.) Bring soup to simmer, thinning with more stock, if desired. Ladle into bowls. Top each with sour cream and grated carrot.

From www.epicurious.com



Super Easy Individual Eggplant Parmigianas

Ingredients:

2 medium eggplants, sliced 3/4 to 1 inch thick

Olive oil

1 jar spaghetti sauce

Optional basil pesto

1 cup grated mozzarella

1 cup grated parmesan

Directions:

Turn on the broiler in the oven and place the eggplant slices flat on a lightly greased baking sheet. Lightly brush the top of the eggplants with olive oil and then broil until lightly browned. Turn the eggplant, and brown the other side. Continue in this manner until all of the eggplant slices have been browned.

Preheat oven to 350 degrees. In a large baking pan, first spoon in a little sauce to just barely cover the bottom of the pan. Place a layer of eggplant slices side by side without touching each other. Spoon a little sauce on each slice, spoon in a little pesto, if using and then sprinkle a little of each of the grated cheeses. Choose another slice of equal size for each of the prepared eggplant slices in the pan, and cover each one with this second slice. Spoon some sauce on each of these slices, and then sprinkle with the remaining cheese. Bake the eggplant until bubbly and lightly browned, about 35 to 40 minutes.

Adapted from www.italianfoodforever.com



Baba Ghanoush

This version of baba ghanoush is blended to creamy smoothness so that it can be served like hummus, for dipping pita, veggies, and crackers.

Serves 8

Ingredients:

- 4 medium eggplants (2 1/2 lb.)
- 1/3 cup tahini
- 1/3 cup lemon juice
- 3 cloves garlic, minced (1 Tbs.)
- 2 tsp. ground cumin
- 2 Tbs. olive oil, for drizzling
- 2 Tbs. chopped fresh parsley, for sprinkling

Directions:

Preheat oven to broil. Prick eggplants all over with fork. Place on baking sheet, and broil 15 to 20 minutes, or until skin is blistered and eggplants feel soft to the touch, turning occasionally. Transfer to large bowl, cover with lid; cool 1 hour.

Cut eggplants in half lengthwise, and scoop out flesh with spoon into bowl of food processor, adding any juice that accumulated at bottom of large bowl. Add tahini, lemon juice, garlic, and cumin, and purée 2 minutes, or until very smooth and creamy. Season with salt and pepper, if desired. Chill 2 hours, or up to 3 days.

To serve: Spread Baba Ghanoush onto shallow plate. Drizzle with olive oil, and sprinkle with parsley.

Adapted from www.vegetariantimes.com



Turkish Eggplant Kebobs with Garlic-Yogurt Sauce

Eggplant takes time to tenderize on the grill, but the results are worth it. Serve over orzo or tucked into warm pitas. Serves 4.

Ingredients:

Vegetable oil, for brushing grill

1/2 cup plain nonfat yogurt

2 cloves minced garlic (2 tsp.), divided

3 1/2 Tbs. olive oil

3 Tbs. fresh lemon juice

1 tsp. ground cumin

1/2 tsp. smoked paprika

1/4 tsp. cayenne pepper

1 medium eggplant, cut into 24 1-inch cubes, or 12 baby eggplant, halved

1 large red onion, cut into 8 wedges

16 pitted green olives

Directions:

Brush grill grates with oil, and preheat grill to medium.

Mix yogurt with 1 tsp. garlic in bowl; season with salt and pepper, if desired.

Whisk together olive oil, lemon juice, cumin, paprika, cayenne, and remaining garlic in large bowl; season with salt and pepper, if desired. Add eggplant and onion, and toss to coat.

Thread eggplant, onion, and olives onto 4 skewers. Grill skewers 6 minutes, flip skewers, cook 6 minutes more, then flip again, and cook 6 minutes more, or until eggplant is tender. Transfer to platter, drizzle with dressing, and serve with yogurt sauce.

Adapted from www.vegetariantimes.com



Quick Pesto with Broiled Tomatoes

Broiled, vine-ripened tomatoes are a seasonal vehicle for fresh basil pesto. Serve warm or at room temperature. Serves 8.

Ingredients:

Quick Pesto

- 3 cups basil leaves
- 2 cloves garlic, peeled
- 1/4 cup pine nuts
- 1/4 cup nutritional yeast
- 1/2 cup olive oil

Broiled Tomatoes

- 4 medium tomatoes, cored and halved crosswise
- 5 Tbs. plus 1 tsp. panko breadcrumbs

Directions

To make Quick Pesto: Place basil and garlic in food processor, and process until finely chopped. Add pine nuts and nutritional yeast, and process 1 minute, or until pine nuts are finely chopped and mixture is paste-like. With motor running, add olive oil in steady stream. Process 1 minute more, or until smooth. Season with salt and pepper, if desired.

To make Broiled Tomatoes: Preheat oven to broil. Place tomatoes cut-side up on baking sheet. Spread each tomato half with 2 tsp. Quick Pesto, and sprinkle with 2 tsp. panko breadcrumbs. Broil 3 to 5 minutes, or until breadcrumbs are browned and pesto is bubbly. Serve as a side dish.

Adapted from www.vegetariantimes.com



Traditional-Style New Mexico Green Chile Sauce

A good green chile sauce is the cornerstone for every real New Mexican cook. Culinary reputations stand or fall on one's chile sauce alone. Chile sauces may be served at any meal. At breakfast, it's spooned over egg and potato dishes. For lunch or dinner, it appears again with burritos, In enchiladas, or aver grilled meats and roasted potatoes. This sauce is best when it is fresh or used within one day of being made.

Ingredients:

1 Tbsp. canola oil

1/2 cup finely chopped onion

2 garlic cloves, minced

2 Tbsp. all-purpose or whole-wheat flour

1/4 tsp. ground cumin

salt and pepper to taste

1 1/2 cups pork or chicken stock

1 cup chopped, roasted and peeled New Mexico green chiles

1/4 tsp. dried oregano

In a medium saucepan over medium high heat, sauté the onion and garlic in the oil until tender, about 3 minutes. Stir in the flour, cumin, salt and pepper and cook over medium heat, stirring, for 2 minutes. Stir in the stock and simmer until thick and smooth. Stir in the chiles and oregano. At this point you may cover the pot and keep it in the refrigerator for up to one day. To serve, heat thoroughly.

Yields 2 cups.

Adapted from Real New Mexican Chile



Stuffed Green Peppers

Ingredients:

6 large green bell peppers
1 pound ground beef or package of vegetarian crumbles (we like Quorn meatless and soy-free Grounds)
1 small onion, finely chopped
1 (20 ounce) can whole tomatoes or 5-6 fresh tomatoes
2 Tablespoons Worcestershire sauce or a green chile sauce
Salt and pepper, to taste
1 to 1 1/2 cups cooked rice
1 cup shredded cheddar cheese
grated Parmesan cheese

Directions:

Cut tops off bell peppers if want to serve standing or cut in half and serve as halves. Use spoon to remove seeds. Parboil in salted, boiling water for 4 minutes. Drain and cool.

Brown meat or meatless grounds in skillet with onion. Drain oil if you have used meat.. Add tomatoes that have been mashed. Add Worcestershire or green chile sauce, salt and pepper. Simmer for 15 to 20 minutes.

Add rice. Simmer, stirring occasionally, for 10 minutes. Remove from heat.

Add Cheddar cheese, stirring until melted and well blended. Stuff mixture into peppers. Top with Parmesan cheese.

Bake at 350 degrees F about 20 minutes or until hot.

If freezing stuffed green peppers, do not bake.

Wrap individually and place in a large freezer bag. Thaw well before baking.

Adapted from momswhothink.com



Balsamic-Glazed Chickpeas and Mustard Greens

This fits into the category of warm dinner salads, but you could serve it as a side dish to up to four people.

Ingredients:

10 ounces mustard greens
1/2 large red onion, thinly sliced
4-6 tablespoons vegetable broth, divided
4 cloves garlic, chopped
1 pinch red pepper flakes
1/2 teaspoon salt (optional)
2 tablespoons balsamic vinegar
1/2 teaspoon soy sauce
1/4 teaspoon agave nectar or sugar
1 cup cooked chickpeas, rinsed and drained

Remove any large stems from the greens and discard. Tear the leaves into bite-sized pieces.

In a deep pot or wok, sauté the onion in a tablespoon or two of vegetable broth until mostly faded to pink, about 4 minutes. Add the chopped garlic and red pepper and another tablespoon of broth and cook, stirring, for another minute. Add the mustard greens, 2 tablespoons of broth, and cook, stirring, until greens are wilted but still bright green, about 3-5 minutes. Stir in the salt, if using. Remove greens and onions from pan with a slotted spoon and place in a serving dish, leaving any liquid in pan.

Add the balsamic vinegar, soy sauce, and agave or sugar to the liquid in the pan (if there is no liquid, add 2 tablespoons of broth). Add the chickpeas and cook, stirring, over medium heat until the liquid is reduced by about half. Spoon the chickpeas over the greens and drizzle the sauce over all.

Serve warm, with additional balsamic vinegar at the table.

Servings: 2

Recipe courtesy of Fatfree Vegan Kitchen



Tortilla Soup With Fried Pasilla Chiles

Serves 4 to 6 people, active time 1 hour, total time 1 hour

Ingredients:

- 12 ounces tomatoes (about two medium-sized tomatoes)
- 1/4 cup white onion, chopped
- 1 garlic clove
- 1 cup vegetable oil
- 3 pasilla chiles, stems and seeds removed
- 12 small corn tortillas, cut into strips
- 6 cups chicken stock
- 2 large sprigs epazote
- 6 tablespoons grated Chihuahua cheese (or other melting cheese)

Lay a sheet of aluminum foil on a cast-iron skillet set over medium heat. Add the tomatoes, and flip with a pair of tongs every other minute or so until they are lightly blackened on all sides. Remove and set aside to cool for a few minutes. Then remove the core from each tomato, and then add to a blender along with the onion and garlic. Process until very smooth.

While tomatoes are cooking, heat the oil in a large Dutch oven set over medium-high heat. When hot, add the chiles. Cook until crisp, which should just take a few seconds on each side. Remove with a pair of tongs, and transfer to some paper towels to drain. Then add as many of the tortilla strips as will comfortably fit in one layer in the oil. Cook until lightly browned, but not too crisp. Remove the strips with a pair of tongs, shaking off any additional oil. Drain the strips on paper towels. Repeat process with remaining tortilla strips.

Remove all but one tablespoon of the oil from the Dutch oven. With the heat still on medium-high, add the tomato mixture. Cook, stirring often with a wooden spoon, until slightly reduced, about five minutes. Pour in the chicken stock. Bring the mixture to a boil over high heat. While it is warming up, check the seasoning, and add a pinch or two of salt if needed.

When soup comes to a boil, add the tortilla strips. Reduce heat to medium, and cook for three minutes. Add the sprig of epazote, and cook for one more minute.

Crumble the fried pasilla chiles. Divide the soup between four to six bowls. Top each with a sprinkle of the crumbled chiles and one-sixth of the grated cheese. Serve immediately.



Pumpkin Polenta & Manchego Stuffed Poblanos

Ingredients

2 medium to large poblano peppers
1 1/2 cups chicken broth
1 cup pumpkin puree
1/2 cup yellow corn meal
freshly ground salt & pepper
pinch of nutmeg
2 oz grated manchego cheese, divided
1/4 cup diced yellow onion
1 clove minced garlic
1/2 tsp southwest seasoning blend
1 can black beans, drained and rinsed
10oz can diced tomatoes with green chilis
Chopped fresh cilantro

Spray the peppers with olive oil cooking spray. Roast over a gas burner flame (or under the broiler, or on the grill), turning occasionally, until the whole surface is charred. Place the peppers in a bowl, cover with plastic wrap, and let cool completely. Carefully peel the charred skin from the peppers. Can be done one day ahead; store in refrigerator.

Preheat oven to 375F. Spray an oven-proof skillet with nonstick cooking spray over medium-low heat. Cook the onions until soft, about 8 minutes. Add the garlic and seasoning and cook 1 minute more. Add the diced peppers with green chilis and the black beans, bring to a boil, then reduce heat and simmer.

Carefully cut a slit into each pepper and using kitchen shears, snip away the stem. Scoop out all the seeds.

In a saucepan, whisk together chicken broth, pumpkin puree, and nutmeg. Bring to a boil.

Slowly pour in corn meal, whisking constantly. Reduce heat to medium and cook for about 5 minutes, stirring constantly, until thickened. Stir in half of the manchego cheese.

Fill each pepper with half of the polenta and place on top of the black bean mixture. Cover the skillet with foil. Bake for about 10 minutes, then remove foil and sprinkle remaining cheese on the peppers. Cook until cheese is melted and browned, another 7-10 minutes.

Courtesy of carascravings.blogspot.com



Pasilla Raisin Salsa

Pasilla means “raisin” in Spanish, so we thought it only natural to combine these crinkly, black, mildly hot dried chiles with some of the dried grapes that share their name. The resulting salsa has a rich, almost ketchup-like quality—and we mean that as a compliment. Its sweet-hot-tart flavor goes well with salty foods like quesadillas, though we’ve been known to slather it on a burger too.

Ingredients. Serves 2 cups

2 tablespoons raisins
2 tablespoons balsamic vinegar
5 plum tomatoes, cored and halved
10 dried pasilla chiles, stemmed, halved and seeded
2 teaspoons salt
1/4 cup slivered almonds
1 tablespoon white vinegar
Minced scallions, for garnish

Directions:

In a small bowl, combine raisins and balsamic vinegar, and set aside, and preheat the broiler.

On a foil-lined baking sheet, place tomatoes skin side up. Broil tomatoes until skins begin to blacken. At that point, place tomatoes in a medium pot with pasillas, salt, and 1 1/2 cups water. Bring to a boil, then reduce to a simmer. Cook 20 minutes, stirring often.

In a dry skillet over medium heat, toast the almonds until pale brown and fragrant. Remove almonds from pan and let cool.

Add vinegar to tomato mixture, and cook briefly. Add toasted almonds and raisin-balsamic mixture. Let cool briefly, then pour mixture into a blender, and carefully blend.

Refrigerate for at least 1 hour before serving to allow flavors to blend. Garnish with scallions, and serve.

From SeriousEats.com



Southwest Seasoning Blend Recipe

Ingredients

- 1/2 cup Pasilla chiles, powdered
- 1/4 cup chili powder (mild, medium, or hot)
- 2 Tablespoons freshly ground black pepper
- 1 - 2 teaspoons Chipotle chile powder
- 2 Tablespoons smoked Spanish paprika (sweet or hot)
- 1 - 2 Tablespoons cayenne pepper
- 1/4 cup ground coriander
- 1/4 cup granulated garlic powder
- 4 Tablespoons granulated onion powder
- 1/4 cup oregano
- 1/2 cup cumin powder, toasted
- 1 Tablespoon Adobo Seasoning, optional

Serves / Yields about 2 cups seasoning

Directions:

Combine and use in anything you would normally use chili powder in. Add salt to taste. Good in chili, burritos, taco fillings, beans, sauces, etc. Also good on fish, chicken and meat dishes.

Helpful Hints:

Works great to make a double batch and freeze what you won't use for a while.

You can adjust the heat level by adding, or subtracting, the amounts of cayenne, hot paprika, and black pepper you use.