

BEETS

SOFRA'S BEET TZATZIKI

Contributed by **Madelaine Haberman**

<https://westontable.com/blogs/recipes/sofras-beet-tzatziki>

Roast and skin **1 c. beets** (red, golden, or striped). When cooled, grate them using the large holes of a box grater. In a bowl, put **1 tsp. garlic**, finely chopped, **2 tsp. lemon juice** and **1 tsp. kosher salt**. Let it stand for about 10 minutes (to take some heat out of the garlic). Stir in **½ c. whole-milk plain or sheep's milk yogurt**, **1 Tbs. olive oil** and **black pepper** to taste. Fold in the shredded beets and **1 Tbs. fresh dill**. If needed, add more salt and pepper to taste. Serve the beets cold or at room temperature.

PICKLED BEETS

Contributed by **Jane Weissman**

<https://bellyfull.net/refrigerator-pickled-beets/>

Bring **1 c. cider vinegar**, **1 c. water**, **1/3 c. sugar**, **1 tsp. kosher salt**, and **¼ tsp. dry ground mustard** to a boil in a medium saucepan, stirring until sugar is dissolved. Simmer for a few minutes; take off the heat and allow to cool a bit.

Add **5 peppercorns** and **4 medium beets**, roasted, peeled, and sliced, to a hot, sterilized quart jar. Pour the brine in, covering all the beets. Cover with a tight-fitting lid and set aside for several hours before transferring jar to the fridge.

CUCUMBERS

MARY ANN'S CROSS CUT PICKLE SLICES

Contributed by **Peter Cobb** via **Mary Ann Mailman**

Trim and wash 6 lb. medium **cucumbers** (4 qts.) and cut into 1/8 – ¼ inch rounds. Add 12-15 small **white onions** (1 pound/1½ c.), **2 large garlic cloves**. Add **½ c. salt** and mix thoroughly. Cover with **2 trays ice cubes** and let stand 3 hours. Drain and remove garlic cloves. Combine **4½ c. sugar** (4 c. for a less sweet pickle), **1½ tsp. turmeric**, **1½ celery seed** and **2 Tbs. mustard seed** and **3 c. white vinegar** in a large pot and heat just to boiling. Add drained cukes and onions and cook at a simmer for 5 minutes. Loosely pack hot pickles into hot sterilized pint jars along with the liquid to ½ inch of the top. Process in boiling water for 5 minutes; start to count when water returns to a boil. Remove jars and cool.

Editors note: I cut cukes into spears and, instead of Mary Ann's spices, added **chopped garlic**, **black peppercorns**, **red pepper flakes**, fresh **dill** and **dill flower heads** to the jars before processing. I also cut the sugar, using a 2:1 vinegar/sugar ratio. Three large cukes yielded 2 quart jars of pickles.

FENNEL

ROAST LOIN OF PORK WITH FENNEL, CARROTS, POTATOES & HERBS

Contributed by **Nina Cobb** from Ina Garten's *Barefoot Contessa Parties!*

<https://www.epicurious.com/recipes/food/views/roast-loin-of-pork-with-fennel-105104>

Combine **2 cloves garlic**, **1 Tbs. kosher salt**, and **1 Tbs. thyme leaves** in a food processor. Add $\frac{1}{4}$ **c. Dijon mustard** and combine. Spread mixture over a **3-lb. pork roast** and let sit at room temperature for at least 30 minutes. Meanwhile, cut **3 fennel bulbs** into thick wedges, slicing through the core. Toss the fennel along with **10 carrots**, brushed and thickly sliced diagonally, **10 new potatoes**, quartered, and **2 onions**, thickly sliced in a bowl with **4 Tbs. olive oil**, **4 Tbs. butter**, melted, **salt**, and **pepper**. In an oven preheated to 425 degrees, roast vegetables in a large pan for 30 minutes. Add the pork and cook for another 30-50 minutes (until meat thermometer reads exactly 138 degrees). Remove pork from pan and allow to rest 15 minutes. Slice and place on a platter with the vegetables arranged around it. Serves 6.

SCALLIONS

MING TSAI'S SCALLION PANCAKES WITH DIPPING SAUCE

Contributed by **Madelaine Haberman**

<https://www.wgbh.org/dining-in/2018/05/29/scallion-pancakes-with-dipping-sauce>

For the Hot Water Dough: In a mixer fitted with a dough hook, gradually add **8 oz. water** to **2 c. flour**. Once dough forms a ball – if sticky, add more flour Tbs. by Tbs – remove from mixer. On a very lightly flour a flat surface, form dough into a disk. Wrap tightly with plastic wrap and chill in fridge for up to 48 hours.

To roll the pancakes: Flour a work surface and roll the dough into a rectangle $\frac{1}{8}$ inch thick. Brush the dough with a mixture of **1 Tbs. sesame oil** and **3 Tbs. olive oil**. On top, sprinkle with **2 c. scallions**, white and green parts cut diagonally into thin pieces, and season with **salt** and **pepper**. Starting with one long side nearest you, roll the dough jelly-roll fashion to make a tight log. Cut the log into 4 equal pieces. Roll 1 piece with your palms to make a skinnier log about 12 inches in length. Twist each end of the log in opposite directions 4 or 5 times (this will make additional pancake layers), then wrap the log around itself to make a coil, tucking the outside end beneath the coil. With a rolling pin, flatten the coil to $\frac{1}{4}$ inch thick. Repeat with the remaining dough to make 3 more pancakes.

To cook: Heat a large nonstick sauté pan over medium heat. Add **1 Tbs. canola oil** and swirl to coat the pan. Depending on the pan's size, add 1 to 2 pancakes and cook until brown and crispy on both sides, turning once, 2-3 minutes per side. Cook the remaining pancakes. Slice each pancake into 4 wedges. *Serve with dipping sauce:* **1 Tbs. Sambal**, $\frac{1}{4}$ **c. rice wine vinegar**, and $\frac{1}{4}$ **c. soy sauce**.

STRING BEANS

GREEN BEANS AND TOFU WITH CHILE CRISP

Contributed by Jane Weissman

A Sam Sifton recipe: <https://cooking.nytimes.com/recipes/1020993-tofu-and-green-beans-with-chile-crisp>

In a baking dish, combine **3 Tbs. chili crisp** (Lao Gan Ma chili crisp or Trader Joe's Chili Onion Crunch), **3 Tbs. soy sauce**, **1½ Tbs. Chinese black vinegar**, **1½ tsp. sesame oil**, **1 tsp. honey**, **2 cloves garlic**, crushed and minced, **2 Tbs. scallions**, chopped, and **2 Tbs. cilantro**, chopped. Add 1 14-oz package of **extra firm tofu**, drained and sliced crosswise into 8 slabs, coating them with the sauce. Let marinate 10 minutes while trimming **¾ lb. green beans**. Place beans on a large sheet pan. Drizzle **1 Tbs. canola oil** on top, tossing to coat. Slide the green beans to the sides of the pan. Lift the tofu from the marinate and place in an even layer in its center. Pour remaining marinade over the tofu, and place pan in an oven preheated to 450 degrees. Roast until the green beans start to blister, 20- 25 minutes. Serve immediately with rice and extra chile crisp on the side. Serves 4.