



HERBED ZUCCHINI PANCAKES

Makes 12–14

- About 2 cups each grated zucchini & yellow squash
- 2 tsp. fine sea salt
- 4 large eggs
- ½ tsp. freshly ground pepper and fresh chives
- ½ cup unbleached flour
- ¼ cup olive oil
- 1 cup shredded sharp Cheddar cheese
- 4 TB unsalted butter, melted
- 1 TB each finely chopped fresh basil

Toss the zucchini and squash in a colander with the salt. Let stand about 30 min in sink. Rinse well; squeeze out excess moisture. Beat eggs in a medium bowl. Add the zucchini, flour, butter, basil, chives and pepper. Mix well. Fold in the cheese.

Heat the oil in a large skillet over medium heat. Drop ¼ cup of batter for each pancake, spreading to ½" thick. Cook, turning once, until the pancakes are golden brown, about 5 min. on each side. Transfer to a baking sheet and keep warm while cooking remaining pancakes. Serve with Savory Green Sauce (see below) or sour cream.

SAVORY GREEN SAUCE

- 2 cloves garlic, peeled
- ½ cup yogurt or sour cream
- 1 tsp fresh grated horseradish (or prepared)
- 2 cups mixed cooking greens (such as spinach, arugula or young kale) & herbs

Fit a food processor with a metal blade. With the machine running, drop the garlic through the tube and mince. Add the yogurt and horseradish and pulse to combine. Add the greens and process until pureed.

— From the Cook's Garden, Ellen Ecker Ogden

CREAMED CHARD AND SPRING ONIONS



- About 1lb Swiss chard, stems removed and leaves sliced into ribbons
- 3 spring onions, ends trimmed, white and some green parts sliced into thin coins
- 1 small clove garlic, minced (optional)
- 3 tablespoons butter
- 3 tablespoons all-purpose flour
- 1¼ cups milk (or cream or ½ and ½)
- Salt and pepper

Wash chard, but don't dry; just place it in a large pot over high heat. Cook, covered, with just the water clinging to leaves, stirring occasionally, until wilted, about 6 minutes. Press or squeeze out the excess liquid by putting it in a mesh strainer and pressing the moisture out with a spatula or large spoon or squeezing gently (when cool-ish).

Wipe out the pot so you can use it again. Heat milk or cream in a small saucepan over moderate heat, stirring, until warm. Keep warm. Meanwhile, cook onion (and garlic, if using) in butter in your wiped-out large pot over moderately low heat, stirring occasionally, until softened, about six minutes. Whisk in flour and cook the roux, whisking, about three minutes. Add warm milk or cream in a slow stream, whisking constantly to prevent lumps, and simmer, whisking, until thickened, three to four minutes. Stir in chard, then salt and pepper to taste and cook, stirring, until heated through.

—Adapted from Alexandra's Kitchen



MARINATED VEGETABLES

- 2–3 medium-small zucchini, yellow squash or eggplant (about 1 lb)
- 2 T olive oil
- 4 cloves garlic, minced or pressed
- 1 tablespoon chopped fresh mint, basil or thyme
- 1 tablespoon red wine vinegar
- dash of salt

Wash and dry zucchini. Cut them diagonally into long, oval-shaped ½" slices. In a large heavy skillet, heat just enough oil to coat the bottom of the bottom of the skillet. Quickly fry the zucchini slices in a couple of batches (add more oil if necessary) until golden-speckled on both sides and tender in the center. Drain the zucchini on paper towels. Lower the heat and saute the garlic, stirring in constantly until just golden, but not brown. Arrange the zucchini on a platter or in a bowl and sprinkle with the chopped herbs, vinegar, salt, and garlic. Cover and set aside to serve at room temperature. Will keep for a week in the fridge.

*Variations: Use balsamic vinegar or lemon juice instead of red wine vinegar.

— Moosewood Restaurant Cooks at Home



NOT YOUR MOTHER'S GREEN BEANS

- ½ cup pine nuts
- 3 – 4 cups water
- 1 lb green beans
- 1 large shallot, peeled and minced, or ¼ cup chopped green onions
- ¼ cup raspberry or balsamic vinegar
- ¼ cup olive oil
- 2 tablespoons chopped fresh parsley, chervil or basil
- Salt and ground black pepper to taste

Toast the pine nuts for 5–10 minutes (at 350 in a single layer on un-oiled baking sheet). While nuts are toasting, bring water to boil in a small saucepan, and remove and discard the ends of the green beans. East the beans into the boiling water and cook for about 3 – 6 min, or until tender.

Combine the shallots or scallions, vinegar, oil and herb of your choice in a medium bowl. Drain the beans thoroughly and immediately add them to the bowl, tossing them with the dressing. Stir in the toasted pine nuts. Add salt and pepper to taste. Serve warm, or chill for 20 minutes and then serve.

— Moosewood Restaurant Cooks at Home