

### MESCLUN SALAD GREENS

If I had a time machine and I could travel back into any point of human history, I would zoom thru time and space and plunk myself in Berkeley, California in 1972 and walked into Chez Panisse and use every ounce of my charm to get a job in the kitchen. Still brand new and serving up the first “farm to table” food seen in the United States and completely staffed by sun-kissed creative types who were drinking French wine and indulging in all sorts of hedonistic behaviors in between baking crispy loaves of bread and washing greens. WHAT A TIME TO BE ALIVE! Alice Waters taught Americans how to treat farm fresh vegetables with care and simplicity and to shy away from gloopy salad dressings and instead toss them with a homemade vinaigrette. One of her most famous dishes was a lightly dressed mesclun green salad served with warm baked goat cheese, which will still create dramatic swoons at any dinner table. But I think the best Waters “recipe” is for her favorite breakfast: a salad taco. It contains all of her best contributions: resourcefulness, smart flavors and a bit of bohemian flare.

#### **Alice Water’s Leftover Salad Breakfast Taco**

Sourced from the Salad for President: A Cookbook Inspired by Artists by Julia Sherman

Serves 1

Prep time: 5 minutes

Corn tortilla  
Melting cheese  
Leftover salad  
1 ½ inch slice avocado  
Sea salt  
Ground cumin  
Ground coriander  
Wedge of lime

Toast the corn tortilla just to get it brown and sprinkle the cheese on top. Put the taco on a tray and put under the broiler or in the toaster oven until the cheese melts. Add a spoonful of salad and a slice of avocado and sprinkle with sea salt, a pinch of cumin and coriander and a squeeze of lime and eat immediately.

### STRAWBERRIES!

*This week you will receive a precious parcel: **fresh strawberries**. Compared to their oversized and crispy supermarket counterfeits, these berries are quite sweet and soft. I beseech you, dear reader, DO NOT USE THESE IN A RECIPE. No salads or crumbles. MAYBE a jam if you are feeling generous to your future self in the winter who will enjoy a bit of canned fruit on toast. My suggestion? Just lightly rinse them in cool water, dab with a soft towel and enjoy one by one, savoring the taste of early summer sun and the occasional crunch from a tiny seed.*

*With life, however, there are also accidents. Last week, my friend Clark picked up a few handfuls of strawberries from a friend and then placed them carefully into her bike pannier. By the end of her sweaty bike ride home, the berries were worse for wear, slightly crushed and wilted. She decided to transform these fallen gems into a **scrub**, a flavored drinking vinegar infused with fruits and herbs. It may sound strange but when added to sparkling water it makes a refreshing drink and can also add some tartness to a cocktail. Shrubs will last months in the fridge and can be made with any sort of fruit and herbs combination that suits your creativity. They are a great way to add excitement to your hydration and a smart way to use fruit that isn’t as pretty but just as tasty.*

*Shrubs are made with a 1:1:1 ratio of fruit to sugar to vinegar. If you have a kitchen scale (the best \$15 you'll spend for your kitchen, seriously), then you can just weight the quantity of fruit and toss it with an equal amount of white sugar. You can use brown sugar, turbinado sugar or honey as well. Cover the bowl securely with a clean dish towel and let it sit in a cool place for two days (avoid window sills/near the oven). When ready, strain the liquid from the fruit and then add equal parts vinegar to the fruit flavored liquid. You can spoon this fruit over warm oatmeal or vanilla ice cream so that nothing goes to waste. Regarding vinegar, I recommend apple cider vinegar or something lighter, like red wine or champagne vinegar. Basic distilled vinegar will be too harsh with the delicate fruit. Make sure to taste before you add it all so that you get the perfect balance between sweet and tart for your palate. Cover in an airtight jar and keep in the fridge for 8 months (if it lasts that long).*

### **VINAIGRETTES 101**

It's important to know how to build a solid vinaigrette so that when you start cranking out salads this summer, you have a favorable result instead of one or two disappointments which cause you to neglect the greens until they end up a brown sludge at the bottom of the crisper drawer. I consulted the "Cook Illustrated: Science of Good Cooking" book to get the definite how to. According to their research, the "dump and shake" method of pouring all the salad dressing ingredients into a jar, slapping on a lid and shaking doesn't really work. It doesn't provide a complete emulsion and you'll need to break out a whisk for that because only a whisk can break down the oil and vinegar particles enough that they are able to mix thoroughly. If you don't mind oddly greasy leaves and would rather shake, then shake! But be aware that whisking is how you get a dressing that is unified, silky and lovely.

I also learned that without an emulsifier (which include mustard/mayonnaise/egg yolks), you cannot get a completely stable vinaigrette. The emulsifier roughs up the surface of the two liquids so that they can break down and combine easier. Not a fan of traditional mayonnaise, I keep a tube of vegan garlic mayonnaise in the fridge just to use an emulsifier for dressings.

TWO RANDOM TIPS: these come from The Splendid Table's "How to Eat Supper" book. They suggest rubbing the serving bowl for salad with a split clove of garlic before adding the vegetables, just to give a hint of flavor. Another suggestion is adding a splash of fish sauce to vinaigrette, it doesn't taste overly "fishy" it just adds a nice richness to the flavor. Cesar salad dressing typically features anchovies, so this makes absolute sense.

Here is the Cook's Illustrated "Foolproof Vinaigrette" which is a good base recipe that you can modify with additional fresh herbs or different oils and vinegars. Enjoy!

1 TB wine vinegar  
1 ½ tsp minced shallot  
½ tsp mayonnaise  
½ Dijon mustard  
½ tsp salt  
Pepper  
3 TB extra virgin olive oil

Combine vinegar, shallot, mayonnaise, mustard, salt, pepper to taste in a small bowl. Whisk until milky in appearance and no lumps remain.

Place oil in a small measuring cup so that it is easy to pour. Whisking constantly, very slowly drizzle olive oil into the vinegar mixture. If pools of oil form, stop adding oil and mix well before adding more oil.

Vinaigrette should be glossy and lightly thickened. It can be refrigerated for up to two weeks.

**Romesco** is the newest hip dip, perched to knock guacamole off its position at the top. It can be made with items from the pantry but still tastes incredibly fresh, it works as a dip for raw vegetables (this week's radishes....) or can be slathered in a sandwich or tossed with pasta. The flavors are rich, smoky and savory and is completely vegan, which makes it perfect to bring for a potluck, but make sure to label it for those who are allergic to almonds. It lasts for a few days in the fridge but I seem to eat it all within 24 hours.

The sauce comes from Catalonia in Spain, where during the spring harvest festival where massive quantities of calçots, which are a thick sort of green onion or scallion, are grilled and then dipped in romesco sauce. This would

be a great use of the bundle of green onions from this week's box, just brush them with olive oil and grill them and dip them in a bowl of romesco. Or you could make some pizza dough, use the romesco as sauce and top with grilled onions and fresh mozzarella....the possibilities are endless.

### **Romesco dip**

Adapted from the "Salad for President: A Cookbook Inspired by Artists" by Julia Sherman

One dried chile (I'm not too specific on the type)

¼ cup (55 g) sun dried tomatoes

¼ cup (55 g) roasted red peppers (use the ones from a jar or feel free to roast your own)

¼ cup (60 ml) sherry vinegar

½ tsp kosher salt

¼ smoked Spanish paprika (try to get the real deal, it is very pungent! If using other smoked paprika, double the quantity)

⅔ cup (165 ml) chunky roasted almond butter

¾ cup (180 ml) good olive oil

Rehydrate the chiles and sun-dried tomatoes with hot water in a wide mouth quart mason jar. Add enough water to cover plus a finger width more, they will plump up and need more liquid. After 10 minutes, add the roasted red peppers, vinegar, salt and paprika and use a stick(immersion) blender to mix until smooth. Add the almond butter next and mix. The drizzle in the olive oil until the sauce is thick and bright. When serving in a bowl, add a drizzle of olive oil and a dash of paprika on top to make it look cute. The sauce can be refrigerated for one week or frozen for 4 months.

### **SALAD – "CRUNCHIES" – Lemon Toasted Almonds**

We're getting more lettuce this week and as you build salads this week, I want you to keep texture in mind. Every salad needs some good crunchies (crunchies is an Official Culinary Term). Romaine always seems pretty floppy to me and definitely needs some enhancement. Croutons are the traditional crunch of choice and are helpful for using leftover bread. Toasted nuts come in at a very close second and pumpkin seeds always seem to be overlooked, as well as golden brown baked garbanzo beans. These can be spiced before roasting to add even more flavor, think of adding cayenne or curry powder or garlic powder. If you're feeling especially experimental, you can now find freeze dried fruit like pear and apple slices or strawberries at most grocery stores in the snack aisle and those are fantastic on top of a salad tossed with a mustardy dressing.

The only problem that crunchies pose in salads is that they tend to roll off a fork easily but then a spoon doesn't properly spear the dressing slick leaves and sporks never functioned well for much of anything besides accidentally spearing a tongue. Maybe we should develop some salad mitts that could go over the fingers, salads always seem like they would be best scooped with a hand. The best salads are massaged and tossed by hands as it seems like a shame to go to all the work just to watch dinner guests struggle with get each bite perfect. If anyone has any salad mitt design insight, please send it my way.

I've provided a recipe for lemon flavored toasted almond for your salad and snacking enjoyment this week.

### **Lemon-y Toasted Almonds**

Technique from "Salad for President: A Cookbook Inspired by Artists" by Julia Sherman

¾ cup (105 g) whole raw almonds

Grated zest and juice of one small lemon

½ tsp fine sea salt

1 TB olive oil

Coarsely chop the almonds, making sure they are at least in half. If you are brave you can tackle this with a chef's knife or you can just pour the almonds in a gallon plastic bag, close it and lay it flat, and then roll

over the bag with a rolling pin or just thwacking at the bag if the nuts are too squirmy. Dump the almonds into a small bowl and toss with the lemon juice and zest. Allow them to marinate for at least 30 minutes. Preheat the oven to 350 degrees and add the oil and sea salt to the almonds. Toss to coat evenly. Spread the nuts in a thin layer on a baking sheet (lined with parchment paper if you got it). Bake for 20 minutes until very deep brown, making sure to stir occasionally so that they get cooked evenly. Let them cool completely before adding to a salad and they can be kept for a week in an airtight container.

## **PICKLE ANYTHING**

It has gotten to the point of the summer where I don't even want to look inside my kitchen and instead just want to ride my bike and swim in lakes. My recommendation this week is to make a bunch of pickle brine and pour it over a bunch of cut vegetables. Slice radishes thin and add black peppercorns and coriander seeds. Cucumbers are great with Sichuan peppercorns or lots of red chile flakes. Maybe try a cut up green apple with some fennel seeds?

For an easy meal, you can just make a batch of sticky rice in the rice cooker and then plop a bunch of cold pickles on top, a clump of fresh watercress and a poached or fried egg if you're feeling especially motivated.

The pickle brine recipe comes from the Momofuku cookbook and uses rice vinegar, which in my staple vinegar as it is mellow and gets along with all flavors. This recipe also doesn't require the use of a stove, you can just heat up water in an electric kettle.

### **Pickle Brine adapted from Momofuku Cookbook by David Chang and Peter Meehan**

Make 1 quart of brine

1 cup hot-but-not-quite-boiling water from the kettle

½ cup rice wine vinegar

6 TB sugar (I cut down to 4)

2 ¼ tsp kosher salt

Chop all the vegetables you will be pickling and pack into quart mason jars along with desired spices (whole spices preferred over ground). Combine all the brine ingredients until the sugar and salt dissolve. Pour into the jars, cover and refrigerate. The pickles will be ready to eat in four days. They will keep in the fridge up to a month.

## **STUFFED ZUCS**

TRUE CONFESSION: I've never stuffed a vegetable. Or even a turkey for that matter. But as I flipped through Yotam Ottolenghi's "Plenty" cookbook (a new vegetarian classic!) and saw an oozing dish of stuffed tomatoes and positively swooned. A few pages later and I see the solution to all my zucchini problems: carve them into mini canoes and stuff them with herb packed fillings and bake! The great thing about stuffing vegetables and baking them is that once you get the process down, you can alter the flavors of the fillings to whatever you like. Add some sweet corn kernels and replace the oregano with cilantro for a more Tex Mex feel (maybe with some shredded cheese on top?). Use mint and parsley and top with a bit of plain Greek yogurt for something more Mediterranean. Whatever you decide to do, your friends and family will at least be grateful for being spared another loaf of zucchini bread.

### **Stuffed zucchinis with oregano and pine nut salsa**

Adapted from Yotam Ottolenghi's recipe published in the Guardian on 10/7/2017

2 medium zucchinis, cut in half lengthways

½ garlic clove, peeled and crushed

1 large egg, beaten

3 TB (40g) pecorino, finely grated

3 TB (40g) fresh sourdough breadcrumbs

Salt

½ cup (100g) cherry tomatoes, quartered

1 lemon – zest finely grated, to get 2 tsp, and juiced, to get 1 tbsp

4 tbsp finely chopped oregano leaves

3 TB (40g) pine nuts (or walnuts! Or almonds!) lightly toasted and chopped

3 tbsp olive oil

Heat the oven to its highest setting (425F). Using a dessert spoon, scoop out the zucchini flesh, but not all of it: you want a little bit of flesh left all around the sides, so the courgettes hold their shape. You'll end up with four zucchini "canoes". Transfer the flesh to a sieve and squeeze out as much liquid as you can: you should be left with about 100g flesh. Put this in a bowl and mix in the garlic, egg, pecorino, breadcrumbs and a quarter-teaspoon of salt. Crush the tomatoes with your hands, then stir into the zucchini mixture.

In a second bowl, mix the lemon zest, oregano and nuts. Stir half of this into the zucchini mixture and save the rest for the topping.

Lay the hollowed zucchinis cut side up on a medium oven tray lined with baking paper. Drizzle a tablespoon of oil over the top and season with an eighth of a teaspoon of salt. Spoon the zucchini filling into the hollows, and bake for 15 minutes, until the filling is set and golden-brown.

While the zucchinis are baking, make the topping. Mix the lemon juice, remaining two tablespoons of oil and an eighth of a teaspoon of salt into the oregano and nut bowl.

Once the zucchinis are cooked, let them cool a little before serving, with the topping drizzled over the top.

**GAZPACHO!** The Spanish chilled soup! The liquid salad! The savory smoothie! Gazpacho is a blessing for those trying to eat up all their vegetables, as it can be adjusted to accommodate whatever you have on hand. If you have tomatoes that have gotten a bit too smushed for salad, GAZPACHO. If you have a small mountain of zucchini in the fridge, ADD IT TO THE GAZPACHO. The recipe I provide doesn't use bread in the mix, but if you have some stale bread at hand, feel free to chuck it in the GAZPACHO. I do have some hard rules for this soup, however.

·Use sherry vinegar! Any other type will make it lose its distinctive ZING.

·Pour in quality olive oil. It will make a deep difference in the flavor and make sure to get a good emulsion going by drizzling in the oil. It should turn it from bright red into an alluring blush pink and it will be slightly thick.

·Chill it for at least thirty minutes before eating. It is a little sad if eaten lukewarm and the time in the fridge gives the flavors some time to meld.

·Drink it out of a glass. It's best consumed in big, refreshing sips after a bike ride home from lake swimming.

### **Gazpacho**

Adapted from the recipe by Julia Moskin from the New York Times

2 pounds ripe tomatoes, cored and roughly cut into chunks

1 sweet pepper or another long, light green pepper, such as Anaheim, cored, seeded and roughly cut into chunks

1 slicing cucumber, about 8 inches long, roughly cut into chunks (or two Lemon Cucumbers)

1 small onion or shallot, peeled and roughly cut into chunks (can sub with a few green onions!)

1 clove garlic

1 tablespoon sherry vinegar, more to taste

Salt and black pepper

½ cup extra-virgin olive oil, more to taste, plus more for drizzling

Combine all of the items except the olive oil in a blender or large jar (if you plan on using an immersion blender). Blend ingredients until smooth and then with the blender still running, slowly pour the olive oil down the center. This will cause the gazpacho to get thicker. Taste and adjust seasoning if desired. Refrigerate at least thirty minutes before eating.

## FENNEL

I like to think of fennel as celery's alluring cousin. They are both a lovely pale green, provide a nice crunch to any salad and add a distinct savory flavor to soups and stocks. Fennel has a lovely anise (also recognized as "black licorice") flavor that sometimes causes some people to wrinkle up their nose but it is very subtle compared to the herbal blast of black jellybeans. It is wonderful as a quick pickle and served up on roast pork tacos or with creamy refried pinto beans. It can also be made into a gratin, sliced thin and mixed with potatoes and a lovely cream sauce then baked with some bread crumbs on top. I like it best in soups and especially the ones I can improvise with what I have in the fridge. The recipe below is really flexible, you can substitute carrots for all potatoes or beets and it works with not-so-cute vegetables as everything gets blended together in the end. You could also add garlic or some curry powder or you could roast the vegetables first so they get a really deep flavor. You could add a squeeze of citrus at the end or use miso broth or top with a bit of sour cream or some freshly made croutons or enrich the soup with some heavy cream! There is no limit to your culinary creativity!

### Carrot Fennel soup

1 bulb of fennel, cut into ½ inch pieces  
4-6 carrots (try to match the amount of fennel) cut into ½ inch pieces  
1 small onion, sliced  
1-inch piece of ginger, peeled and sliced  
1 small potato, peeled and halved  
2 tablespoons canola oil  
6 cups vegetable or chicken broth (or just water!)  
Salt and pepper to taste

Add the oil to the bottom of a soup pot and once it is hot, start cooking the onions until they become golden brown in color (10 minutes). Add the rest of the vegetables, the broth and season with salt and pepper to taste. Simmer for 25 minutes until all the vegetables are soft. Wait ten minutes until the soup has cooled to puree with a stick blender or transfer it to a blender in small batches. BEWARE! Hot soup + blender can be a very dangerous combination. Go slow with small batches of cooled soup and be present and make sure the lid is on tight. You can finish the soup with a bit of butter or coconut oil or heavy cream if you would like it to be richer.

## EGGPLANT

There is no good reason I should hate eggplant. It is round and fleshy, deep royal purple in color and when used as an emoji, it can take a mild conversation into one with a few more winks. Yet I've given up on eggplant after multiple kitchen disasters. I even bought an entire recipe zine devoted to eggplants in attempt to find a successful eggplant recipe and after two arduous, multi-step dishes, I decided to be done with the vegetable for good. It was hopeless, until my friend (a vegan dabbler) texted me this recipe. I try not to share recipes that I think will be hard to source ingredients for, but the Sichuan chili broad bean paste is DELICIOUS and also a key component in mapo tofu, which is a spicy, comforting dish that I've added to my repertoire and is one of the few things that make midwestern winters bearable. You can buy the Sichuan chili broad bean paste at any Asian supermarket (I go to United Noodles in Minneapolis) or on [the internet](#). It isn't terribly "spicy" but provides a rich deep flavor, which complements the eggplant in this particular recipe. If you don't like spicy, omit the chiles and white vinegar at the beginning of the recipe but taste at the end to see if it needs a splash of vinegar to get the flavor balance. I'd be tempted to just replace the pickled chilies with 3TB sriracha and 1 tsp white vinegar, if it was a weeknight and I didn't want to bother with pickling. If the entire recipe isn't your sort of thing, I recommend using technique of soaking the eggplant in a saltwater brine for 10-20 minutes before cooking with other eggplant recipes. The author of this recipe, J. Kenji Lopez-Alt, does significant research on cooking methods and he found this more effective than just salting eggplant slices (and easier to do). Hopefully this recipe (or brining technique) will bring you success as you tackle the eggplants in your box this week.

## Sichuan-Style Braised Eggplant with Pickled Chilies and Garlic

Recipe from J. Kenji Lopez-Alt from Serious Eats

1 1/2 pounds Chinese or Japanese eggplants (about 3), trimmed, split into quarters lengthwise and cut into 3- to 4-inch lengths

2 red Thai bird chilies (or any small hot red chili)

3 tablespoons white vinegar or rice wine vinegar

2 tablespoons Shaoxing wine (or dry sherry)

1 tablespoon sugar

2 teaspoons soy sauce

1 tablespoon balsamic vinegar (replacement for Chinkiang vinegar)

1 1/4 teaspoons cornstarch

3 tablespoons vegetable oil

4 teaspoons minced fresh ginger

4 medium cloves minced garlic (about 4 teaspoons)

4 scallions, whites thinly sliced, greens cut into 1/3-inch segments

2 tablespoons Sichuan chili broad bean paste (Doubanjiang)

Roughly chopped fresh cilantro leaves, for garnish

Combine 1/2 cup kosher salt with 2 quarts water in a medium bowl. Add eggplant pieces, skin-side up, and set aside to soak for at least 10 and up to 20 minutes.

- Meanwhile, heat white vinegar in a small saucepan until simmering. Place sliced chilies in a small bowl and pour hot vinegar on top. Let rest for 5 minutes, then add wine, sugar, soy sauce, and Chinkiang vinegar. Stirring constantly, add corn starch and stir until dissolved. Set sauce aside. Drain eggplant carefully and pat dry with paper towels.

Heat oil in a wok over high heat until smoking. Reduce heat to medium add eggplant, and cook, tossing occasionally, until softened and well browned on all sides. Push to sides of wok. Return wok to high heat and add ginger, garlic, and scallions. Cook, stirring and tossing constantly, until fragrant and raw bite is gone, about 30 seconds. Add broad bean paste and cook, stirring for about 30 seconds. Pour in chili sauce, making sure to scrape in any sugar or starch that may have settled on the bottom.

- Cook, tossing constantly, until sauce is thickened, glossy, and coats eggplants nicely, 1 to 3 minutes (if the sauce overthickens, thin with a few tablespoons of water). Transfer to a serving bowl, garnish with chopped fresh cilantro leaves, and serve immediately.

## APPLES

Last week I noticed that some of my apples from previous weeks were getting a bit soft, so I decided to make a **galette, which is a rustic French tart**. They are great because it's gives the simple jigsaw puzzle enjoyment of carefully placing bits of sliced apples in a circle so it looks cute and it is also incredibly easy to make. I made it by hand instead of with a food processor, which means I cut up the butter and put the butter on top of the flour in the bowl and put it in the freezer for 20 minutes to get SUPER cold and rinsed cold water over my hands before mixing. The key is giving the dough enough time to rest so that it is easy to work with. I didn't use a recipe for my apple filling, just squeeze a bit of lime juice (was out of lemon) over sliced apples, a handful of sugar and a dust of cinnamon. Make sure to rest the filling for 10 minutes after mixing so you can strain off any liquid so you don't get a soggy bottom on your tart. If you don't want to make dessert, you can caramelize some onions (beware! This takes a solid 45 minutes!) and added some cubed squash for a savory tart. A quick internet search will show tons of galette filling option, but use Dorie's recipe for the dough. She is an incredible recipe writer and everything I have made of hers has been foolproof, including this dough!

### Galette Dough

From **Baking Chez Moi**, by Dorie Greenspan (Houghton, Mifflin, Harcourt 2014)

### Makes 1 galette crust

1 1/2 cups (204 grams) all-purpose flour

2 tablespoons sugar

1/2 teaspoon fine sea salt

1 stick (8 tablespoons; 4 ounces; 113 grams) very cold unsalted butter, cut into 16 pieces (frozen butter is good here)

1/4 cup ice water

Put the flour, sugar and salt in a food processor and pulse a couple of times to blend. Scatter the pieces of butter over the dry ingredients and pulse until the butter is cut into the flour. At first, you'll have a mixture that looks like coarse meal and then, as you pulse more, you'll get small flake-size pieces and some larger pea-size pieces too. Add a little of the ice water and pulse, add some more, pulse and continue until all of the water is in. Now work in longer pulses, stopping to scrape the sides and bottom of the bowl if needed, until you have a dough that forms nice bumpy curds that hold together when you pinch them. Just before you reach this clumpy stage, the sound of the machine working the dough will change—heads up. Turn the dough out onto a work surface.

To incorporate the butter more evenly and to catch any dry ingredients that might have escaped mixing, separate small amounts of dough from the pile and use the heel of your hand to smear each piece a few inches across the counter. In French this is called *fraisage*, and it's the ideal way to finish blending a dough.

Gather the dough into a ball, flatten it into a disk and put it between two large pieces of parchment paper. Roll the dough, while it's still cool, into a circle about 12 inches in diameter. Don't worry about getting the exact size or about having the edges be perfect; when you construct the galette, the edges will be bunched up and pleated and they'll only look prettier if they're a bit ragged. The dough will be somewhat thick and that's fine—you want to have a little heft for a free-form pastry.

Slide the rolled-out dough, still between the paper, onto a baking sheet or cutting board and freeze for at least 1 hour or refrigerate for at least 2 hours. (Well wrapped, the dough can be refrigerated for up to 2 days or frozen for up to 2 months.)

When you're ready to use the dough, leave it on the counter for a few minutes, just so that it's pliable enough to lift and fold without cracking.

**Storing:** The dough can be kept in the refrigerator for up to 2 days or wrapped airtight and stored in the freezer for up to 2 months. If you've frozen the dough, leave it on the counter to come to a workable texture and temperature.

Regardless what you fill your galette with, it should be baked in a 400-degree preheated oven for 45-55 minutes.

## **CABBAGE**

These weeks you will receive one of the Amador Hill Farm cabbage varieties in your weekly box and before you burst into tears, let me give you a glorious solution to your vegetable problem: EGG ROLLS. The giant cabbage will make dozens of delicious egg rolls and the best part is you'll need to gather a crew together to help you roll them all. It's an instant party! I made these with the last cabbage we received and I substituted the pork and shrimp for rehydrated dried porcini mushrooms, so they would be vegetarian friendly. If you decide to use fresh mushrooms, I recommend cooking them in a bit of oil so they soften and letting them cool before adding to the cabbage filling. I also added a bit of five spice powder to the filling but you could experiment with curry powder or lots of black pepper and ginger powder. I used this recipe from the blog *Wok Of Life* and she talks about her father working in a Chinese food restaurant and his impressive rolling skills, it is just a great story. Make sure to check out the blog post, because you'll need to look at the pictures to figure out how to properly roll the egg rolls. Make sure to deep fry them before cooling and freezing the extras. Don't be intimidated by deep fat frying! I tried deep fat frying for the first time a few years ago when I decided to have a deep fat fry party for Valentine's Day. I had two pans of hot oil, a few cream cheese wontons and all my friends brought whatever they want to throw in. It was culinary chaos but a fun time! And no injuries ;) Be bold, invite your friends over, turn on some snappy tunes and roll and fry egg rolls all the night long.

Please visit <https://thewoksoflife.com/2014/11/takeout-egg-rolls/> for this week's recipe.