Cookbook Club
COVID Victory Gardens

Weston Public Library Cookbook Club

Thank you to everyone who participated in the first Virtual Cookbook Club in June by attending the meeting or sharing recipes! Below are the recipes we shared for things growing in our COVID Victory Gardens.

Next Club Date:

July 23, 12 PM

Summer Fruits and Veggies

Robin's Basic Pesto

This recipe comes from NYT

Ingredients. ½ cup pine nuts, lightly toasted. ¾ cup extra-virgin olive oil. 2 garlic cloves. 2 cups packed *basil* leaves (2 1/2 ounces/75 grams, from 1 big bunch or 2 small bunches) 1 cup finely grated Parmesan cheese (3 ounces/85 grams) ½ teaspoon kosher salt, more to taste.

Robin's Spaghetti with Pesto and Tomato-Mozzarella Salad

This recipe comes from Good Housekeeping

1 lb. thin spaghetti 1 bunch Fresh basil 1 clove garlic 1/4 c. olive oil 1 tbsp. olive oil 1/2 tsp. salt 1/4 tsp. ground black pepper 1/2 c. freshly grated Parmesan cheese 1 1/2 pt. red and/or yellow cherry tomatoes 1 tbsp. red wine vinegar 8 oz. fresh mozzarella cheese Directions Heat large saucepot of salted water to boiling over high heat. Add spaghetti and cook as label directs. 1 Meanwhile, reserve 12 small basil leaves for garnish. From remaining basil, remove enough leaves to equal 2 cups rmly packed. In food processor with knife blade attached, process basil leaves, garlic, 1/4 cup oil, and 1/2 teaspoon salt until pureed, stopping processor and scraping bowl occasionally. Add Parmesan; pulse to combine. Set pesto aside. 2 In bowl, mix tomatoes, vinegar, and 1/4 teaspoon pepper with remaining 1 tablespoon oil and 1/4 teaspoon salt. Gently stir in mozzarella. 3 Drain spaghetti, reserving 1/2 cup spaghetti cooking water. Return spaghetti and reserved cooking water to saucepot; add pesto and toss well to coat pasta. Spoon spaghetti mixture into large shallow bowl; top with tomato-mozzarella salad. Garnish with reserved basil leaves.

Robin's Pan Roasted Salmon With Tomato Vinaigrette

This recipe comes from Food & Wine

Ingredients 1 pint grape tomatoes, halved 1 medium shallot, thinly sliced 1 tablespoon drained capers 2 tablespoons red wine vinegar Salt 3 tablespoons extra-virgin olive oil How to Make It Step 1 Preheat the oven to 425°. In a bowl, toss the tomatoes with the shallot, capers, vinegar and 1/2 teaspoon of salt. Step 2 In a medium ovenproof skillet, heat 1 tablespoon of the olive oil. Season the salmon with salt and pepper and add it to the skillet, skin side up. Cook over moderately high heat until well-browned on the bottom, about 3 minutes. Carefully flip the fillets. Transfer the skillet to the oven and roast until the salmon is cooked through, about 7 minutes. Transfer the fish to plates and pour off any fat in the skillet. Place the skillet over moderate heat and add the tomato mixture along with the cumin, canola oil and the remaining 2 tablespoons of olive oil. Cook, scraping up any bits stuck to the skillet, until the tomatoes just soften, about 2 minutes. Pour the sauce over the salmon, sprinkle with the parsley and basil and serve right away.

Robin's Garlicky Angel Hair With Grape Tomatoes

This recipe comes from Fine Cooking

Ingredients 2 pt. grape tomatoes (about 20 oz.) 1 tsp. plus 3 Tbs. extra-virgin olive oil; more for the baking sheet Kosher salt 4 large or 5 small cloves garlic Large pinch crushed red pepper flakes 12 large fresh basil leaves 5 oz. dried angel hair pasta Freshly ground black pepper . 1/3 cup freshly grated Parmigiano-Reggiano Preparation Bring a large pot of salted water to a boil. Adjust an oven rack to the upper-middle position and heat the broiler to high. Line a large rimmed baking sheet with foil and rub it with oil. Toss the tomatoes with 1 tsp. oil and about 1/4 tsp. salt. Spread them on the baking sheet. Broil, shaking the pan occasionally, until they're cracked, very soft, and shrunken, about 20 minutes; they'll be blackened in places. Meanwhile, chop the garlic and put it in a small saucepan, along with 3 Tbs. oil and the red pepper flakes (see "An easy way to peel a lot of garlic") . Bring to a simmer over medium heat and cook until the garlic just begins to turn golden, about 1 minute. Remove from the heat and let the oil steep. Stack the basil leaves on top of one another and roll them into a cigar shape. Slice across the cigar to create thin, but not ultra-thin, ribbons (about 1/4 cup). When the tomatoes are done, cook the pasta until tender, 3 to 4 minutes. Drain the pasta and return it to the pot. Immediately toss it with the garlic oil (and the garlic) and 1/2 to 1 tsp. salt. Grind lots of fresh pepper over the pasta, add the broiled tomatoes and the basil, and toss to combine well. Add half the Parmigiano, toss again, and immediately turn out into warm bowls. Top with the remaining cheese.

Catharine's Crisp Apple and Kohlrabi Salad

This recipe comes from Cookie and Kate

INGREDIENTS

- 2 small kohlrabi (about 1 pound, I used the green variety but purple would be prettier), cut into matchsticks about ¼" wide
- 1 large Honeycrisp apple (about ½ pound), cored and cut into matchsticks about ¼" wide
- ⅓ cup grated gouda cheese (optional, not shown)
- ¼ cup fresh tarragon leaves
- 3 tablespoons toasted sunflower seeds*
- Lemon zest, to taste
- 1 to 2 tablespoons olive oil, to taste
- 1 to 2 tablespoons lemon juice, to taste

Flaky sea salt (like Maldon) and freshly ground black pepper, to taste

INSTRUCTIONS

1. In a large serving bowl, combine the kohlrabi and apple matchsticks. Add the cheese, if using, and the tarragon leaves and sunflower seeds. Shave lemon zest liberally over the bowl (I probably used about half of a small lemon's worth or more).

2. Drizzle in 1 tablespoon olive oil and 1 tablespoon lemon juice, then sprinkle lightly with salt and black pepper. Use your hands to gently toss the salad, then add another drizzle of olive oil and lemon juice if the salad seems dry. Finish with another light sprinkle of salt and pepper and serve immediately.

Karen's Baked Parm Green Bean Fries

This recipe comes from Food Network

Ingredients: 1 large egg 1/2 cup grated Parmesan 1/2 teaspoon garlic powder Kosher salt and freshly ground black pepper 8 ounces green beans, stem ends removed Directions: Preheat the oven to 400 degrees F. Line 2 baking sheets with parchment paper. Beat the egg in a shallow dish with 1 tablespoon water. In another shallow dish, stir together the Parmesan, garlic powder and some salt and pepper. Dip the green beans first in the egg mixture, rolling them to fully coat. Using a fork, gently transfer the green beans to the cheese mixture and roll to evenly coat them on all sides with the cheese. Transfer the green beans to the prepared baking sheets, making sure the beans are in a single layer and not touching. Bake until golden brown and crisp-tender, about 10 minutes.

Lyn's Chocolate Zucchini Muffins

This recipe comes from Dana White Nutrition

1 cup all-purpose flour
1/2 cup whole wheat pastry flour
1/2 cup unsweetened cocoa powder
1/2 teaspoon baking soda
1/4 teaspoon kosher salt
1/2 teaspoon cinnamon
1/4 teaspoon ground nutmeg
1 cup granulated sugar
1/2 cup canola oil
1/2 cup unsweetened applesauce
2 large eggs
1 teaspoon vanilla extract
1 teaspoon lemon juice
1 cup grated zucchini
1/2 cup chocolate chips

Preheat oven to 350-degrees F. Line a 12-cup muffin pan with paper liners. In a large bowl whisk together flours, cocoa, baking soda, salt and cinnamon; set aside. Using an electric mixer, combine sugar canola oil and applesauce; mix on low until combined. Add eggs, vanilla extract and lemon juice and mix on low speed until well combined. Slowly add flour mixture and mix until just combined. Using a spatula, fold in zucchini and chocolate chips. Use an ice cream scoop to divide the batter evenly in the muffin pan. Transfer to the oven and bake for 20 minutes or until the toothpick inserted into the center of a muffin comes out clean. Set aside to cool.