

POTATO and LEEK SOUP

INGREDIENTS

1 BUNCH LEEKS, CAREFULLY WASHED
2 BAY LEAVES
1 TSP DRIED THYME
3 STRIPS BACON
5-6 CUPS CHICKEN STOCK (DIVIDED)
1 TO 1 1/4 POUNDS RUSSET OR YUKON
POTATOES, PEELED AND DICED
1 1/2 TEASPOONS SALT
1/2 CUP HEAVY CREAM OR 1 CUP HALF &
HALF, BUT REDUCE THE CHICKEN STOCK
TO 5 CUPS
FRESH GROUND PEPPER TO TASTE

1. TRIM GREEN PORTIONS FROM EACH LEEK, RESERVE TWO LARGER LEAVES TO SEASON THE SOUP. CUT THE WHITE PORTION OF EACH LEEK IN HALF AND RINSE UNDER RUNNING WATER TO REMOVE REMAINING GRIT. SLICE THINLY.
2. IN A LARGE POT OVER MEDIUM HEAT, COOK THE BACON, UNTIL MOST OF THE FAT HAS RENDERED, BUT STILL LIMP. REMOVE, CHOP, AND SET ASIDE.
3. ADD LEEKS AND COOK UNTIL SOFT. ADD 1 CUP OF CHICKEN STOCK AND BRING TO A BOIL.

4. ADD POTATOES, REMAINING STOCK, BAY LEAVES, SALT, PEPPER, AND THE TWO LEEK LEAVES, BRING TO A BOIL. REDUCE HEAT TO A SIMMER AND COOK FOR 30 MINUTES OR UNTIL POTATOES ARE VERY TENDER.
5. REMOVE THE BAY AND LEEK LEAVES. USE AN IMMERSION OR COUNTER TOP BLENDER PUREE THE SOUP.
6. ADD THE HEAVY CREAM, STIR UNTIL FULLY INCORPORATED, AND SERVE IMMEDIATELY.

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COLLARD GREENS and NORTHERN BEANS

INGREDIENTS

1 BUNCH COLLARDS (4 LBS BEFORE PREP)
3 SLICES BACON, UNCOOKED
3 CLOVES GARLIC, MINCED
1/2 MEDIUM SWEET ONION, SLICED THINLY
2 C FULLY COOKED NORTHERN BEANS
1/2 TSP SALT
FRESH GROUND PEPPER TO TASTE
1/4 CUP MONTEREY JACK, SHREDDED
1/2 CUP BREAD OR CRACKER CRUMBS

1. PREHEAT THE OVEN TO 450F
2. WASH THE COLLARDS WELL, STRIP THE LEAVES FROM THE STEMS AND TEAR INTO BITE-SIZED PIECES.
3. IN A LARGE POT COOK THE BACON UNTIL THE FAT HAS RENDERED. DO NOT DRAIN THE PAN. CRUMBLE THE BACON AND SET ASIDE.
4. COOK THE SLICED ONION IN THE BACON GREASE UNTIL SOFT, ADD THE GARLIC. STIR.

5. ADD THE COLLARDS TO THE POT, ONE HANDFUL AT A TIME. STIR AFTER EACH ADDITION.
6. ADD THE NORTHERN BEANS, SALT, GROUND PEPPER, AND BACON CRUMBLES.
7. TRANSFER THE CONTENTS OF THE POT TO A 9X13 BAKING DISH. TOP WITH THE CHEESE AND CRUMBS. COVER WITH FOIL.
8. BAKE COVERED FOR 20 MINUTES, REMOVE THE FOIL AND BAKE FOR AN ADDITIONAL 5-10 MINUTES UNTIL THE TOPPING IS GOLDEN.

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WINTER SALAD: WILTED SPINACH with PETA

INGREDIENTS

1 SMALL RED ONION, VERTICALLY SLICED
2 BUNCHES OF SPINACH LEAVES, WASHED AND PATTED DRY
1/2 CUP TOASTED PECANS, COARSELY CHOPPED
4 OUNCES FETA CHEESE, CRUMBLLED
1/4 CUP DRIED CRANBERRIES
1 TABLESPOON MINT LEAVES, CHOPPED
2 TABLESPOONS SHERRY, RICE, OR RED WINE VINEGAR
PINCH OF SALT
6 TABLESPOONS OLIVE OIL
BLACK PEPPER, FRESHLY GROUND

1. QUARTER AND THINLY SLICE THE RED ONION. PLACE THE SLICES IN COLD WATER AND ALLOW TO SOAK FOR 30 MINUTES. DRAIN AND PAT DRY.
2. PLACE THE SOAKED ONION SLICES, SPINACH, PECANS, FETA, CRANBERRIES, MINT AND VINEGAR IN A LARGE MIXING BOWL. TOSS TOGETHER WITH A LARGE PINCH OF SALT.
3. IN A SAUCEPAN, HEAT THE OLIVE OIL TO JUST BELOW SMOKING. POUR THE HOT OIL OVER THE SALAD IN THE BOWL, TOSSING WELL AS YOU DO. TASTE AND CORRECT THE SEASONING WITH SALT, PEPPER AND VINEGAR.

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SAUTÉED CABBAGE

INGREDIENTS

1 HEAD OF CABBAGE
2 TBSP BUTTER, OLIVE OIL, OR BACON GREASE
SALT / PEPPER TO TASTE

1. WASH, CORE, AND CHOP THE CABBAGE INTO SLIGHTLY LARGER THAN BITE SIZE PIECES.
2. IN A LARGE SKILLET HEAT THE BUTTER OVER LOW HEAT. WHEN MELTED, ADD THE CABBAGE AND COVER WITH A TIGHT FITTING LID. INCREASE THE HEAT TO MEDIUM.
3. WHEN THE CABBAGE HAS SLIGHTLY REDUCED IN VOLUME, STIR / TOSS WITH TONGS TO EVENLY DISTRIBUTE THE BUTTER. COOK UNTIL IT HAS REACHED THE DESIRED TENDERNES, SALT AND PEPPER TO TASTE.

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