

## Far East Slaw

From Stacey Zabarsky, Raleigh Member

- 16 oz. sliced cabbage
- 1 cup chopped radishes
- 1/3 cup rice wine vinegar
- 3 TBS brown sugar
- 2 TBS oil
- 1/2 tsp garlic salt
- 1/4 tsp ground ginger
- 1/4 crushed red pepper

Toss cabbage and radishes in a large bowl. Mix remaining ingredients until well blended. Pour over slaw mixture. Toss well. Cover & refrigerate.

\*Try it with the Napa Cabbage too!

## Roasted Fingerling/Red Potatoes

If you want a little spice, sprinkle these potatoes with a Cajun seasoning before roasting. Serve roasted fingerling potatoes with just about any main dish, along with a side vegetable or tossed salad.

### INGREDIENTS:

- 2 pounds fingerling potatoes
- 5 cloves garlic, crushed and finely minced
- 3 tablespoons olive oil
- 2 teaspoons lemon juice
- 1/2 teaspoon dried leaf thyme
- Sea salt and freshly ground black pepper
- Cajun seasoning, optional

### PREPARATION:

Heat oven to 450°. Grease a large shallow baking dish with olive oil or spray with olive oil spray.

Scrub potatoes and cut large ones in half. In a large bowl, combine the garlic, olive oil, lemon juice, thyme, pepper, and seasoning, if using. Toss potatoes with the garlic and oil mixture. Arrange the coated potatoes in a single layer in the prepared pan. Bake for 25 to 30 minutes, or until potatoes are tender.

Serves 4.

## Roasted Kohlrabi



### INGREDIENTS:

- 4 kohlrabi bulbs, peeled
- 1 tablespoon olive oil
- 1 clove garlic, minced
- salt and pepper to taste
- 1/3 cup grated Parmesan cheese

### DIRECTIONS:

1. Preheat an oven to 450 degrees F (230 degrees C).
2. Cut the kohlrabi into 1/4 inch thick slices, then cut each of the slices in half. Combine olive oil, garlic, salt and pepper in a large bowl. Toss kohlrabi slices in the olive oil mixture to coat. Spread kohlrabi in a single layer on a baking sheet.
3. Bake in the preheated oven until browned, 15 to 20 minutes, stirring occasionally in order to brown evenly. Remove from oven and sprinkle with Parmesan cheese. Return to the oven to allow the Parmesan cheese to brown, about 5 minutes. Serve immediately.

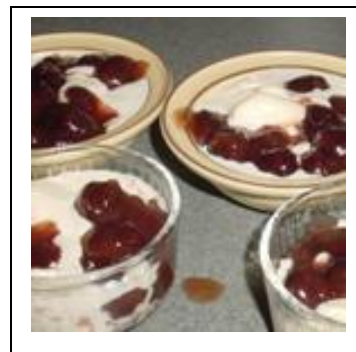
## Classic Cherries Jubilee

### INGREDIENTS:

- 1/2 cup white sugar
- 2 tablespoons cornstarch
- 1/4 cup water
- 1/4 cup orange juice
- 1 pound Bing or other dark, sweet cherries, rinsed and pitted (or use frozen pitted cherries)
- 1/2 teaspoon finely grated orange zest
- 1/4 teaspoon cherry extract
- 1/4 cup brandy
- 3 cups vanilla ice cream

### DIRECTIONS:

1. Whisk together the sugar and cornstarch in a wide saucepan. Stir in the water and orange juice; bring to a boil over medium-high heat, whisking until thickened. Stir in the cherries and orange zest, return to a boil, then reduce heat, and simmer for 10 minutes. While the cherries are cooking, spoon the ice cream into serving bowls.
2. Remove the cherries from the heat, and stir in the cherry extract. Pour in the brandy, and ignite with a long lighter. Gently shake the pan until the blue flame has extinguished itself. Spoon the cherries over the bowls of ice cream.



## Tasty BBQ Corn on the Cob (Spicy!)

### INGREDIENTS:

1 teaspoon chili powder  
1/8 teaspoon dried oregano  
1 pinch onion powder  
Cayenne pepper to taste  
Garlic powder to taste  
Salt and pepper to taste  
1/2 cup butter, softened  
6 ears corn, husked and cleaned

### DIRECTIONS:

1. Preheat grill for medium-high heat.
2. In a medium bowl, mix together the chili powder, oregano, onion powder, cayenne pepper, garlic powder, salt, and pepper. Blend in the softened butter. Apply this mixture to each ear of corn, and place each ear onto a piece of aluminum foil big enough to wrap the corn. Wrap like a burrito, and twist the ends to close.
3. Place wrapped corn on the preheated grill, and cook 20 to 30 minutes, until tender when poked with a fork. Turn corn occasionally during cooking.

## Grilled Corn on the Cob

### INGREDIENTS:

6 ears corn  
6 tablespoons butter, softened  
Salt and pepper to taste

### DIRECTIONS:

1. Preheat an outdoor grill for high heat and lightly oil grate.
2. Peel back corn husks and remove silk. Place 1 tablespoon butter, salt and pepper on each piece of corn. Close husks.
3. Wrap each ear of corn tightly in aluminum foil. Place on the prepared grill. Cook approximately 30 minutes, turning occasionally, until corn is tender.

After a month's service I LOVE my Produce Box! I'd like to share two delicious dishes I made. ~ *Susan Siegman, Raleigh Member*

## Roasted Beets & Sweet Potatoes

Cut into chucks (I like to leave the skin on)  
Sprinkle with olive oil, salt & pepper.  
Place on a sheet pan and bake at 400 degrees for 55 mins.  
You can also do the same on an outdoor grill.



## Cold Cucumber-Onion Summer Soup

1 cucumber peeled and cut into pieces  
2 small chopped scallion onions (the white part)  
1/2 cup vegetable broth  
1/2 cup plain yogurt  
Pinch of salt

Place all ingredients in a blender and puree until smooth. Chill for an hour.

## Freezing Blueberries

Gently wash and dry berries. Line baking sheet with parchment paper. Spread berries out over paper in a single layer. Place in freezer for one hour. Seal in ziplock bag in coldest part of freezer. YUM! Makes a great POOL SNACK!

## Japanese Zucchini and Onions

### INGREDIENTS:

2 tablespoons vegetable oil  
1 medium onion, thinly sliced  
2 medium zucchinis, cut into thin strips  
2 tablespoons teriyaki sauce  
1 tablespoon soy sauce  
1 tablespoon toasted sesame seeds  
ground black pepper

### DIRECTIONS:

1. Warm the oil in a large skillet over medium heat. Stir in onions, and cook 5 minutes. Add zucchini, and cook, stirring, about 1 minute. Stir in teriyaki sauce, soy sauce, and sesame seeds. Cook until zucchini are tender, about 5 minutes. Stir in ground pepper, and serve immediately.

## NAPA CABBAGE STIR-FRY

If you have eaten a Chinese dish with vegetables, you have probably eaten napa cabbage. Typically, they are white squares that look like they should be onions, but have not turned clear. To do your own napa cabbage stir-fry, peel off 20 to 25 leaves and cut off the leafy green sections until all you have is the firmer white stems. Cut the white stems into two-inch pieces. Heat some peanut oil in a wok, cook the napa cabbage for 3 to 4 minutes until it starts to soften, and then add your favorite stir-fry sauce. Cook until the sauce starts to bubble. Serve hot over rice.

## NAPA CABBAGE ROLLS

Instead of using green cabbage, try some of the larger outer leaves of napa cabbage. Cut them in half and steam or boil them until they just turn soft and then fill with a mixture of cooked white rice and browned mild sausage or hamburger. Top with tomato sauce and bake until bubbly.