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KLEIN'S RECIPES OF THE MONTH (NEWSLETTER OF DECEMBER 2008)--

With all of the entertaining this month, one can never have enough tried and true appetizer and dip recipes on hand. The following Klein's favorites use only fresh vegetables--a real treat during the dead of winter. Unlike generations past, nearly all vegetables are now available for year round enjoyment. **The Happiest of Holidays from Klein's to You and Your Family!**

BUTTERNUT SQUASH DIP--From Cooking Light Magazine, November 2004

1 x 2 lb. butternut squash
1 small onion, quartered
4 cloves unpeeled garlic
1 1/2 tsp. olive oil
2 TBS. sour cream or creme fraiche
3/4 tsp. salt
1/8 tsp. ground red pepper
1/8 tsp. nutmeg
1/8 tsp. pepper

Preheat oven to 350°. Cut the squash in half lengthwise and remove the seeds. Brush the cut sides of the squash with oil and place cut side down on a rimmed cookie sheet. Brush the onions and garlic with oil and place on the pan with the squash. Bake 45 minutes or until the squash is tender. Cool the squash slightly and peel. Squeeze the garlic cloves to extract the pulp. Place the squash, garlic and onion in a food processor and process until smooth. Add the sour cream and the rest of the ingredients and process until well blended. Serve warm with crackers or crunchy bread. Makes 4 cups.

EGGPLANT CAVIAR--Until not that many years ago quality eggplant became unavailable during the winter months. On a recent visit to the grocery store we found 3 varieties of eggplant and all looked beautiful. How times have changed. The following recipe is from the Vermont Valley CSA newsletter of November 2001

1 TBS. olive oil
2-3 cloves pressed garlic
1 medium onion, finely chopped
1 green pepper, finely chopped
1 small eggplant, chopped (peeled if desired)
1/4 cup dry red wine
1 x 6 oz. can tomato paste
1/2 tsp. salt
1/2 tsp. dried oregano
1/2 tsp. pepper
2 TBS. wine vinegar
1 TBS. honey or brown sugar

Heat the oil in a small saucepan over medium heat. Briefly sauté the onion and the garlic. Add the green pepper and the eggplant and sauté several more minutes. Add the wine and reduce the heat to medium low and simmer for 10 minutes. Add the tomato paste, salt, oregano, pepper, vinegar and honey. Cook 10-15 minutes over low heat. Chill well before serving. Serve with crackers or crispy bread. Serves 6-8.

SPINACH PARMESAN DIP--Another recipe from the November 2004 issue of Cooking Light Magazine

2 tsp. olive oil
6 cloves garlic, chopped
1/2 tsp. salt
20 oz. fresh spinach
1 cup basil leaves, loosely packed
6 oz. cream cheese, softened
1/4 tsp. pepper
2/3 cup (6 oz.) plain yogurt
1/2 cup grated parmesan

Heat the oil in a large deep skillet over medium high. Add the garlic and sauté 1 minute. Add the salt and the spinach and sauté 3 minutes or till the spinach wilts--adding in batches if necessary. Place the spinach mix in a colander and press until the mix is barely moist. Place the spinach, basil, cream cheese and pepper in a food processor and process until smooth. In a bowl, combine the spinach mixture, yogurt and parmesan. Chill well. Serve with crackers. Makes 4 cups.

CHILLED "VEGGIE PIZZA"--A family favorite we couldn't be without.

1 pkg. crescent roll dough
8 oz. cream cheese, softened
1/3 cup Miracle Whip
1/2 tsp. dried dill
1/2 tsp. dried onion
Chopped veggies of choice. Favorites include: cucumber, radishes, green pepper, onions, olives, broccoli, mushrooms or shredded carrots.
Chopped ham or fried bacon for the meat lovers

Spread the rolls on a round pizza pan and bake @ 400° for 10 minutes. Allow the crust to cool. Combine the cream cheese and the rest of the ingredients and spread on the cooled crust. Top with finely shredded cheese if desired.

To double, simply use a rimmed cookie sheet instead of the pizza pan.

KLEIN'S RECIPES OF THE MONTH (NEWSLETTER OF NOVEMBER 2008)--

The flavor of kale sweetens and intensifies as the cooler weather sets in. Often considered the healthiest of all garden vegetables, kale remains relatively unknown in most American kitchens, but is very popular in most parts of the world. Kale is among the oldest of all cultivated vegetables and is, in fact, the forbear of many of the vegetables in the cole crop family, whose members include: broccoli, cabbage, cauliflower, brussels sprouts, collard greens and kohlrabi. Kale is very high in protein and contains high amounts of vitamins A and C and oodles of minerals. Though also edible, ornamental kale is a little bitter and tougher than garden kales. On the other hand, the edible kales are often times very ornamental. Favorites include 'Redbor', 'Red Russian' and Dinosaur kale (lacinato). Kale starts are available both in spring and again in late summer at Klein's. It's important to cut out the tough, woody midribs from the kale before preparation. If using whole leaves, simply fold the leaf in half lengthwise and slice along the tough rib.

LAYERED KALE CASSEROLE--Yet another recipe from one of our very favorite sources for vegetable recipes, From Asparagus to Zucchini: A Guide to Farm-Fresh Seasonal Produce.

1 1/2 cups cooked brown rice
1 cup shredded cheese of choice
1/4 cup minced green onion
1/4 cup minced celery leaves
1 tsp. Worcestershire sauce
1/4 cup milk
1/4 tsp. thyme
1/4 tsp. ground sage
1/4 tsp. dried, crushed rosemary
salt & pepper to taste
2 cups cooked, chopped kale

Preheat oven to 375°. Oil a 1 1/2 qt. covered casserole. Mix all ingredients except the kale in a bowl. Place half the kale in the prepared dish. Spread evenly with the rice mix. Cover with the remaining kale. Cover and bake 15-20 minutes, until the cheese is melted and bubbling.
Serves 4-6.

KALE, SWEET POTATO AND SAUSAGE SOUP--A very simple and hearty recipe that appeared in the March 2007 issue of Cooking Light magazine.

2 TBS. olive oil
4 cups chopped onion
1 tsp. salt, divided
1/2 tsp. red pepper flakes
6 cloves garlic, thinly sliced
1 lb. sweet Italian turkey or pork sausage
8 cups coarsely chopped sweet potato (2 1/4 lbs.)
5 cups water
4 cups chicken broth
1 lb. torn fresh kale
1 x can cannellini (white kidney beans), rinsed and drained

Heat the oil in a pot over medium-high. Sauté the onion until tender. Add 1/2 tsp. salt, the pepper flakes and the garlic and cook 1 minute more. Remove the casings from the sausage and add to the pot. Cook until lightly browned, stirring to crumble. Add the sweet potato, water and broth and bring to a boil. Reduce the heat and simmer 8 minutes. Gradually add the kale. Return to a boil, reduce and cook 10 minutes or until the kale is tender. Stir in the rest of the salt and the beans and cook 5 minutes or till hot. Reseason as desired. Serves 10.

Note: No sausage on hand? It's also delicious with leftover cooked chicken or ham.

KALE AND ONION STIR FRY--This delicious recipe came from a bag of store bought kale and is absolutely yummy served over a bed of jasmine rice.

1 lb. prepared kale (midribs and stems removed)
2 medium onions, sliced
2 TBS. rice vinegar
2 TBS. soy sauce
1/2 tsp sugar

Spray a deep skillet or wok with a little cooking spray or add a little peanut oil. Heat on high. Add the kale and onions and stir fry over high heat for 1-2 minutes. Pour in the vinegar, soy sauce and sugar. Reduce to medium and continue stir frying until the kale and onions are tender crisp.
Serves 4.

KLEIN'S RECIPES OF THE MONTH (NEWSLETTER OF OCTOBER 2008)--

October officially marks the beginning of "soup season" in Wisconsin! Nothing warms the body better on a crisp fall evening than a hearty bowl of soup, warm bread and a glass of your favorite wine. Most soups are easy and quick to make at the end of a long work day and a great way to use up any on-hand vegetables and leftovers. Here are a few of Klein's vegetable focused favorites:

VEGETABLE MAFE (STEW)--This simple stew can be served on its own in a bowl with fresh bread or over a bed of brown or white rice. This recipe appeared recently in the Willie Street Co-op newsletter and is already a family favorite.

2 large onions, chopped
4 TBS. oil
2 cups seeded and peeled butternut squash or sweet potatoes, cut into chunks
4 turnips, cut into chunks
4 medium potatoes, cut into chunks
2 large carrots, thickly sliced
2 large tomatoes, quartered
1 bunch of greens (kale, collards, whatever), chopped
2 tsp. cayenne (or to taste)
salt to taste
2 cups tomato sauce
1 cup(+) water
3/4 cup peanut butter

Heat the oil in a large pot on medium heat. Add the onions and sauté until lightly browned. Add the remaining vegetables, one at a time, in the order listed, sautéing each a bit before adding the next. Stir in the tomato sauce and the water. Add the cayenne to taste. Bring to a boil, then reduce the heat to a simmer, salting to taste. Before the veggies are tender, mix 1/2

cup of the cooking liquid with the peanut butter to thin. Add back to the pot and simmer about 1 hour, until all is tender, adding water as needed to desired consistency. Serve in bowls with bread, or over rice.

AUTUMN VEGETABLE SOUP--"Hearty and flavorful" rave the reviews of this easy standard from Mollie Katzen's Still Life With Menu Cookbook. Uses TONS of fresh veggies. Substitute as needed!

4 TBS. light olive oil
3 cups chopped leeks
3 cups quartered brussels sprouts or kohlrabi chunks
2 large carrots, chopped
2 stalks celery, chopped
2 large potatoes, cut into chunks
2 cups peeled and chopped sweet potatoes
2 tsp. salt
1 tsp. pepper
cayenne to taste
6 cloves garlic, minced
8 cups vegetable broth
2 cups packed chard, kale or collard, coarsely chopped
2 large tomatoes, chopped
2 sweet bell peppers, chopped
1 TBS. dried dill
1 tsp. marjoram
1 tsp. dried basil
1 1/2 TBS. soy sauce
2 TBS. lemon juice
1 cup sour cream or plain yogurt at room temperature
sunflower seed kernels (optional)
fresh parsley (optional)

Heat the oil in a large pot over medium heat. Add the leeks, sprouts, carrots, celery, potatoes, sweet potatoes, salt, pepper, cayenne and garlic. Cook, covered, for about 20 minutes, stirring occasionally. Add the broth and bring to a boil. Lower the heat and simmer, covered, for about 30 minutes, until all is tender. Add the greens, tomatoes and bell pepper. Simmer 10 minutes more. Add the herbs, soy sauce and lemon juice and simmer 10 more minutes. Just before serving, stir in the sour cream and the parsley. Serve in bowls, sprinkled with the sunflower kernels. Serves 12. The leftovers improve with time!

DOUBLE CELERY & POTATO SOUP--Yet another favorite from the Vermont Valley CSA newsletter from years ago. This recipe is from Jill Maidenberg and is SO easy and SO tasty! Not familiar with celeriac? This recipe makes for an excellent introduction.

2 TBS. butter
2 cups sliced leeks
1 large onion, chopped
2 medium potatoes, cut into 1" chunks
2 medium celeriac roots (root celery), peeled and cut into 1/4" cubes
2 large sprigs of fresh thyme (1 tsp. crushed, dried)
1 bay leaf
8 cups chicken or veggie broth
5 stalks celery, thinly sliced, leaves reserved if there are any
1/3 cup milk or cream
Salt and pepper to taste

Melt the butter in a large, heavy pot over medium heat. Add the leeks and onion and sauté until almost tender, about 10 minutes. Stir in the potatoes, celeriac, thyme and bay leaf. Add the broth and bring to a boil. Reduce heat, cover and simmer until the veggies are tender, about 40 minutes. Add the celery stalks and simmer, covered, 12 minutes longer. Cool slightly. Using a hand held blender, puree the soup (or puree in batches in a blender or food processor). Stir in the milk or cream and season to taste. Ladle into bowls and garnish with the reserved celery leaves.

A note: If using dried thyme, add to the pot while sautéing the onion and leeks.

KLEIN'S RECIPES OF THE MONTH (NEWSLETTER OF SEPTEMBER 2008)--

Just the other day, one of our employees was at a family get together when the subject of eggplant came up. One of the people there said she had no idea what to do with eggplant and certainly had no recipes. The following are a few of our favorites.

EASY RATATOUILLE--This is an easy adaptation of the classic Louisiana stew from the original Moosewood Cookbook by Mollie Katzen. Delicious served in bowls over a bed of white rice and sprinkled with shredded cheese, black olives and a dash of Tobasco. Leftovers freeze well, so easy to double for a quick meal.

1/4 cup olive oil
1 medium onion, chopped
2 green peppers, cut in strips or chunks
2 smallish zucchinis, cubed
1 small to medium eggplant, cubed
4 cloves crushed garlic
2 tomatoes, cut in chunks
1 bay leaf
1 tsp. dried basil
1 tsp. dried marjoram
1/2 tsp. dried oregano
1/4 cup dry red wine
1/2 cup tomato juice
2 TBS. tomato paste
2 tsp. salt
pepper to taste
chopped fresh parsley (optional)

Heat the oil in a large heavy saucepan on medium heat. Crush the garlic into the oil. Add the bay leaf and the onion, salting lightly. Sauté over medium until the onions begin to turn transparent. Add the eggplant, wine, tomato juice and herbs (except parsley). Stir well, then cover, reduce heat to low and simmer 10-15 minutes. When the eggplant is tender, add the zucchini and green peppers. Stir well and cover and simmer 10 minutes. Add the salt, pepper, tomatoes and paste. Mix well, cover and continue to stew until all the veggies are tender (40 minutes-1 hour). "Tender" is what seems right to you. Stir in the parsley just before serving. Serves 4-6.

STIR-FRIED EGGPLANT WITH GARLIC BASIL SAUCE--This super-easy recipe is also served with cooked white rice and appeared in the June 2002 issue of Cook's Illustrated Magazine.

3 TBS. fish sauce
1 TBS. lime juice
1 tsp. lime zest
1 TBS. brown sugar
1/8 tsp. red pepper flakes
1 TBS. plus 1 tsp. peanut oil
1 large eggplant (1 lb.), cut into 3/4" cubes (6-7 cups)
6 cloves garlic, pressed
1 TBS. fresh minced ginger
2 green onions cut into thin slices
1/2 cup torn fresh basil leaves

Mix the fish sauce, lime juice, zest, sugar and pepper flakes until the sugar is dissolved. Set aside. Heat 1 TBS. oil in a large skillet or wok over high heat. Add the eggplant and cook, stirring often, until browned and tender (4-5 minutes). Push the eggplant to the sides of the pan, clearing the center, and add 1 tsp. oil, the garlic and the ginger. Mash together with the back of a spoon, cooking 30 seconds until fragrant. Stir into the eggplant. Add the reserved sauce and stir. Remove from the heat and stir in the onions and the basil. Serve immediately over cooked rice. Serves 6.

EGGPLANT AND WHITE BEAN SOUP--The reviews for this November 1999 Better Homes & Gardens recipe say "phenomenal and easy".

2 TBS. olive oil
4 cloves minced garlic
1 medium onion cut into thin wedges
2 lbs. eggplant, peeled and cut into 3/4" cubes (9-10 cups)
4 x 14.5 oz. cans vegetable or chicken broth
2 x 15 oz. cans navy or white kidney beans (cannellini), drained and rinsed.
1 x 6 oz. can tomato paste
1 tsp. dried marjoram, crushed

1/4 tsp. ground pepper
1/4 cup snipped parsley

Heat the oil over medium in a large pot. Add the garlic and sauté 1 minute. Add the onion and cook until almost tender. Add the eggplant and cook 8 minutes more. Stir in the broth, the beans, the tomato paste, marjoram and pepper. Bring to a boil, reduce heat, cover and simmer for 10 minutes, being careful not to overcook. Add the parsley just before serving. Serves 8.

KLEIN'S RECIPES OF THE MONTH (NEWSLETTER OF AUGUST 2008)--

Reports have it that with all the rain early in the season, the sweet corn crop is rather hit and miss in 2008. The crop is a few weeks behind due to late planting and much of the crop succumbed to the deluge. On the up side, the local corn now available is of very good quality--apparently quite juicy and exceptionally sweet. Here are a few of our favorite recipes:

SOUR CREAM CORN BREAD--Good cornbread recipes that actually use fresh sweet corn can be hard to find. This recipe appeared in Burpee's American Harvest Cookbook--The Early Summer Garden by Perla Meyers.

1 1/4 cups, coarse yellow cornmeal
3/4 cup flour
3 TBS. sugar
2 1/2 tsp. baking powder
1 tsp. salt
3 large eggs
1/2 cup sour cream
3/4 cup whole milk
6 TBS. butter
1 cup fresh corn kernels, lightly minced

Sift together the cornmeal, flour, sugar, baking powder and salt in a large mixing bowl and set aside. In another large mixing bowl, combine the eggs, sour cream and milk. Whisk till well blended. Generously butter a 9" square cake pan. Place in the center of an oven and preheat to 400°. Meanwhile, melt the butter in a small saucepan. Add the corn and cook on medium-low until tender, 5-7 minutes. Whisk the corn into the egg mixture. Add the dry ingredients and stir until just incorporated. Do not over mix. Pour the batter into the hot pan and return to the oven. Bake 20-25 minutes till golden. Test center with a toothpick that should come out clean when done. Let cool slightly. Serve warm.

CORN SALAD--This excellent and very refreshing recipe comes from the Wisconsin Herb Cookbook by Suzanne Breckinridge and Marjorie Snyder from Prairie Oak Press (1996). It's super easy and colorful.

3 1/2 cups fresh corn kernels (or frozen, thawed)
1 TBS. butter
1/8 tsp. cayenne
salt & pepper
1/2 cup chopped green pepper
1/2 cup chopped red pepper
1 jalapeno seeded and minced
3/4 cup chopped celery
1/4 cup chopped red onion
1/2 cup chopped fresh parsley
5 TBS. veggie oil
2 TBS. white vinegar
1 tsp. Dijon mustard
1 tsp. sugar
1 tsp. salt
1/4 tsp. ground cumin
1/8 tsp. dried thyme

Sauté the corn in the butter until hot. Add the cayenne and season to taste with salt and pepper. Set aside to cool. In a bowl, mix together the corn, sweet peppers, jalapeno, celery, onion and parsley. In another bowl, whisk together the oil, vinegar, mustard, sugar, salt, cumin and thyme. Toss together with the salad ingredients. Allow to chill. Serves 6.

SHRIMP, CORN AND POTATO SOUP--This simple recipe appeared in a 2004 issue of Cooking Light magazine. The reviews simply say "WOW". This makes for one FAST meal!!

1 3/4 cups chopped red onion
1 cup chopped green pepper
1/2 cup chopped celery

1 clove minced garlic
2 cups chopped baking potato
2 x 14.5 oz. cans chicken broth
16 oz. corn kernels, fresh or frozen, thawed
1 x 14.75 oz. can cream style corn
1 x 10 oz. can diced tomatoes with green chilies, undrained
1 x 6 oz. can tomato paste
1/2 tsp. salt
1/4 tsp. pepper
1 1/2 lbs. peeled and deveined shrimp
1/4 cup sliced green onion (optional)

Sauté the onion, green pepper, celery and garlic in a little oil over medium-high heat in a large Dutch oven until tender, about 5 minutes. Add the potato, broth, corn, cream style corn, tomatoes and paste. Bring to a boil and cook 5 minutes. Stir in the salt, pepper and the shrimp. Bring back to a boil then lower to a simmer and cook 10 minutes. Sprinkle with the green onions and serve. Serves 8.

CORN ON THE COB WITH A TWIST--The basic recipe appeared in our June '08 newsletter. The "twist" appeared years ago in [Martha Stewart Living](#). Keeping the husks on, imparts a delightful smoky flavor and prevents wasting foil. When dining outside, simply keep a pail or waste can handy for the husks and toss them into the compost heap.

Basic version: Snip the silks from the desired number of cobs with a pair of scissors. Break off any really long stems from the base if desired. Keeping the husk on the cobs, soak the ears in a large bowl, pail or in the kitchen sink for at least 30 minutes. This soaking slows the husks from scorching too quickly once placed on the grill. The added moisture also adds in steaming the corn for even cooking. Some people add either salt or sugar to the water for added flavor. Bake the soaked cobs, covered, indirectly over hot charcoal or on the upper level of a medium hot gas grill for 25-30 minutes, rotating and flipping twice during cooking for even browning. The husks should become quite scorched. Times may vary based on your grill so experiment.

THE TWIST: After soaking the ears, pull back the husks, remove the silks entirely. Wrap one slice of bacon around each ear. Pull the husks back over the ears, tying the end with a removed husk leaf or kitchen twine to seal the open end. Cook as above.

KLEIN'S RECIPES OF THE MONTH (NEWSLETTER OF JULY 2008)--

The season is here for outdoor entertainment and dining and the grill should not be reserved for cooking just meats. Vegetables cooked on the grill take on a wonderful, slightly smoky flavor. Recipes can be used with either gas or charcoal with minor adjustments and experimentation. Last month we offered a few basic recipes for vegetables on the grill and this month we'll explore even further. The following are a few of Klein's employee favorites. Enjoy!

SUMMER SQUASH AND TOMATO CASSEROLE--The perfect recipe for those few weeks when the tomatoes and zucchini seem to be ripening faster than we can use them. A simple, no mess dish that company will love! The recipe appeared in [Burpee's American Harvest Cookbook--The Early Summer Garden](#) by Perla Meyers.

4 TBS. olive oil
3 medium zucchinis (1 1/2 lbs.), trimmed and cut diagonally
1/3" thick
6 small to medium ripe tomatoes (1 1/2 lbs.), halved and
sliced 1/3" thick
2 large cloves of garlic, thinly sliced
12 fresh basil leaves
coarse salt
fresh ground pepper

Prepare a charcoal grill, concentrating the coals to one side. For a gas grill, cook over indirect medium heat. If cooking indoors, preheat an oven to 350°.

Brush the bottom and sides of a 2 quart casserole with 1 TBS, olive oil. Arrange the zucchini and tomato slices in alternating overlapping rows. Tuck the garlic slices and basil leaves between the rows. Sprinkle with coarse salt and pepper to taste. Drizzle with the remaining oil. Cover and cook indirectly for 10-12 minutes. Uncover and cook another 10-15 minutes or until the juices have evaporated and the veggies are tender. Serve either warm or at room temperature. Serves 6. Can easily be doubled, but make sure to adjust the times. Since the casserole doesn't cook over the heat source, you can grill meat, poultry or fish while cooking the casserole. For the oven, simply bake for 35-40 minutes.

GRILLED SWEET ONIONS--This recipe was first prepared by one of our staff members in 1998 and has remained a favorite with family and friends ever since. The recipe appeared in The Wild Onion Cookbook, a collection of recipes from the Northern Illinois Unit of the Herb Society of America.

Per Person:

1 large sweet onion
a little butter, a little sugar & a little salt

Peel each onion and scoop out a hole at the top of each, large enough to hold a little sugar, a teaspoon of butter and a little salt to taste (salt is optional). Wrap each onion in heavy foil with about 1 TBS. water. Cook on a hot grill for 20-30 minutes. Onions are done when they yield softly to pressure using an oven mitt or tongs.

GRILLED NEW POTATOES--This easy recipe appeared in the Wisconsin State Journal in July of 1996.

4 cups new potatoes
6 TBS. extra virgin olive oil
2 TBS. fresh lemon juice
2 TBS. fresh minced basil
1 TBS. fresh minced oregano
1 TBS. fresh mince rosemary
salt and pepper to taste

Prepare your grill. Boil the potatoes until they can just be pierced with a skewer. Do not let them get too soft. Combine the oil, lemon juice, basil, oregano, rosemary, salt and pepper. Thread potatoes onto 4 skewers making sure to soak the skewers in water if made of wood. Brush the potatoes with the oil and herb mixture. Grill over medium heat, rotating often, until the potatoes are browned and crisp on the outside and tender inside (8-12 minutes). Serves 4.

SWEET POTATOES FOR THE GRILL--The added rum is delicious for the grown ups and is, of course, optional, but adds a unique depth to this simple recipe.

Per Person:

1 good sized sweet potato
1 TBS. butter
2 TBS. crushed pineapple
1 TBS. brown sugar
1 TBS. rum (or water)

Scrub the potatoes and cut into 1/2" slices. Place in a piece of foil, layering the slices (1 potato [er foil packet). Dot with butter and add the pineapple, sugar and rum/water. Create a packet, crimping the foil at the top. Bake over a medium hot grill for 50-60 until tender or desired doneness.

KLEIN'S RECIPES OF THE MONTH (NEWSLETTER OF JUNE 2008)--

The season has finally arrived for outdoor entertainment and dining and the grill should not be reserved for cooking just meats. Vegetables cooked on the grill take on a wonderful, slightly smoky flavor. Recipes can be used with either gas or charcoal with minor adjustments and experimentation. The following selection of recipes is very basic and for the beginning griller. During the upcoming months we'll explore grilling fresh garden vegetables in greater depth.

BAKED POTATOES--A simple and no-fail way to make potatoes on the grill.

Basic version: Poke desired number of medium to large baking potatoes with a fork a few times to release steam while cooking. Wrap individually in foil. Bake in a covered grill, indirectly over hot charcoal or on the upper level of a medium hot gas grill for 50 minutes to 1.25 hours depending on the size of the potatoes, flipping and rearranging once during cooking time.

Alternative version: Slice a wedge lengthwise into each potato. Spread a tablespoon or two of butter into the wedge and season as desired. Favorite seasonings include one or a few of the following: Chopped onion, chopped garlic, dill weed, herb pepper, garlic powder, fresh rosemary. Use whatever sounds good to you. Wrap each potato individually in foil. Bake in a covered grill, CUT SIDE UP, indirectly over hot charcoal or on the upper level of a medium hot gas grill for 45 minutes to 1 hour or until tender, rotating (keeping the cut side up) once during cooking.

CORN ON THE COB--This is the easiest corn on the cob recipe around!! Keeping the husks on, imparts a delightful smoky flavor and prevents wasting foil. When dining outside, simply keep a pail or waste can handy for the husks and toss them into the compost heap.

Basic version: Snip the silks from the desired number of cobs with a pair of scissors. Break off any really long stems from the base if desired. Keeping the husk on the cobs, soak the ears in a large bowl, pail or in the kitchen sink for at least 30 minutes.

This soaking slows the husks from scorching too quickly once placed on the grill. The added moisture also adds in steaming the corn for even cooking. Some people add either salt or sugar to the water for added flavor. Bake the soaked cobs, covered, indirectly over hot charcoal or on the upper level of a medium hot gas grill for 25-30 minutes, rotating and flipping twice during cooking for even browning. The husks should become quite scorched. Times may vary based on your grill so experiment.

Alternative version: After soaking the ears, pull back the husks, remove the silks entirely and slather with plain or herbed butter of choice. Pull the husks back over the ears, tying the end, if desired, with a removed husk leaf to seal the open end. Cook as above.

ROASTED VEGETABLES--Many people prepare a similar recipe in a foil packet. We've found that using an ovenproof Dutch oven or kettle with a cover allows for one dish cooking and serving in addition to better layering of the vegetables. This is a fantastic way to use up vegetables as needed when summer supplies can become overwhelming.

Cut vegetables of choice into rather large chunks. Favorites include: potatoes, onions, carrots, sweet peppers, broccoli, celery, green beans, garlic cloves...pretty much anything (though tomatoes get a little soggy). Layer the vegetables in the pot or Dutch oven. Vegetables that require the longest cooking time (i.e. potatoes) should be at the bottom and those requiring the least (broccoli and onions) at the top. Pour 2/3-1 cup water over the vegetables. Place a few tablespoons of butter on top of the vegetable and sprinkle with a few herbs of choice, fresh or dried, if desired. Cover securely and place directly over medium hot charcoal or directly over a medium low flame on a gas grill. Cover the grill and allow to cook about 25 minutes or until tender. There's no need to peek. When tender, drain, season as desired and serve.

KLEIN'S RECIPES OF THE MONTH (NEWSLETTER OF MAY 2008)--

Fennel is one of the more versatile plants you can grow in your garden. Even if you're not a fan of fennel's mild anise flavor, the wispy foliage looks lovely as an accent plant in any mixed annual or perennial border. And like many members of the carrot/dill/parsley family, fennel is a host plant for many beneficial insects and is a favorite of tiger swallowtail caterpillars. Florence fennel is grown for its bulbs, while common fennel is grown for its seeds and leaves. Bronze fennel is also available.

Fennel bulbs, leaves and seeds are all edible. The bulbs are delicious cut up and combined in mixed vegetable sautés or steamed with baby carrots. Fennel bulbs are also excellent roasted with mixed vegetables in the oven or on the grill. The leaves are particularly wonderful on fish or in egg dishes and the seeds add a delightful anise flavor when crushed and added to your favorite pasta or pizza sauce.

A few of our favorite **Fennel** recipes include:

FENNEL OVER PASTA--A classic and easy way to use fennel from the Vermont Valley CSA newsletter.

4 fennel bulbs, cut in half lengthwise, then cut into 4 slices
1 large onion, sliced or shopped

Sauté the onion in olive oil, butter or a combination of the two, in a large pan with a cover. Add the fennel and cover, cooking over medium heat for about 10-12 minutes, or till the fennel is tender, stirring occasionally. Uncover the pan and raise the heat to medium-high. Cook, stirring, until the fennel is brownish, about 5 minutes. Season with salt and pepper to taste. (If desired, add fresh snipped basil during the last 5 minutes for a taste sensation) Serve over cooked pasta.

SAUTÉED FENNEL--A very simple side dish that embraces all parts of the fennel plant. This recipe appeared in Cooking Light in Sept. of 2007.

1/4 tsp. fennel seed
1 tsp snipped fennel fronds
1/2 tsp. coarse salt
1/4 tsp. lemon zest
1/4 tsp. ground pepper
5 1/2 cups fennel, sliced 1/2" thick (about 2 small bulbs)
2 tsp. extra-virgin olive oil

Cook the seeds in a small saucepan on medium heat for 1 minute or till toasted. Crush the seeds with a mortar and pestle then combine the crushed seeds with the fronds, salt, zest and pepper in a serving bowl. Steam the fennel about 5 minutes, or till tender. Add the cooked fennel and the oil to the serving bowl and toss with the seed mix until combined. Serves 4.

PASTA SAUCE WITH FENNEL AND ORANGE--a simple sauce for the entire family from Cooks Illustrated, Sept. 2006.

1 lb. penne pasta
4 TBS. extra-virgin olive oil
1 medium fennel bulb, cut into a 1/4" dice

2 cloves pressed garlic
1/2 tsp. crushed fennel seed
1/8 tsp. red pepper flakes
2 x 3" by 1" strips orange peel
3 TBS. juice from the orange
3 3/4 cups (3 lbs.) coarsely chopped tomatoes
3 TBS. snipped fresh basil
1/4 tsp. salt
1/8 tsp. pepper
sugar to taste

Cook the pasta per directions. Heat 2 TBS. of the oil in a large skillet. Add the fennel and cook over medium heat until softened and browning at the edges. Add the garlic, fennel seed, pepper flakes and the peel. Cook 30 seconds, stirring, until combined and fragrant. Stir in the tomatoes, bring to simmer and cook 10 minutes. Remove the orange peels. Stir in the juice, basil, salt, pepper and sugar. Toss the sauce and the rest of the oil with the cooked pasta. Serves 6-8.

KLEIN'S RECIPES OF THE MONTH (NEWSLETTER OF APRIL 2008)--

Swiss chard (*Beta vulgaris cicla*) is a very close relative to the beet, but is known for its edible foliage and stalks rather than the root (though beet greens are equally tasty). Some varieties like 'Bright Lights' and 'Rainbow' are lovely in the flower garden or in mixed containers. Seeds should be planted early in the season in cool and rich soil. Keep the roots cool with mulch during the heat of summer. Harvest can occur at any time. Young leaves are especially tasty in mixed green salads. Harvest the more mature outer leaves first, leaving the inner leaves for continued growth. A more drastic cutting back of the entire plant during summer will ensure a fall harvest from the same plants. The chopped stalks are usually cooked a few minutes longer, with the delicate leaves being added near the end of most recipes. Chard can replace spinach in many recipes.

A few of our favorite **Swiss Chard** recipes include:

SWISS CHARD WITH TOASTED CRUMBS--This very simple recipe appeared in Martha Stewart's Everyday Food in September 2004.

1/2 TBS. butter
1/2 cup fresh bread crumbs
coarse salt
pepper
2 lbs. chard, leaves trimmed from stems. Stems should be sliced in 3/4" lengths
2 TBS. butter
salt, pepper and a bit of sugar

In a 5 qt. saucepan, melt the 1/2 TBS. butter on medium heat. Add the crumbs and a pinch of coarse salt and pepper. Cook, tossing, till golden, 2-3 minutes. Set aside and wipe the pan clean. Melt the 2 TBS. butter on medium-high. Add the stems and cook till tender, 4-6 minutes. Add the greens, cover and cook on medium-low until wilted, about 5 minutes. Uncover and continue cooking on medium-high heat until the pan becomes dry, 6-8 minutes. Season to taste with salt and pepper and add a pinch of sugar. Toss, cover with the browned crumbs and serve. Serves 4-6.

FRUITY SWISS CHARD--This recipe appeared in the Capital Times in July 2000. The recipe stated that the "flavor pairings are complex and intriguing."

1/4 cup pine nuts
1-1 1/2 lbs. Swiss chard
2 TBS. olive oil
4 cloves pressed garlic
1 medium onion. chopped
1/2 lb. sliced mushrooms
1/2 cup white wine
1/4 cup dried apricots
1/4 cup raisins
1 tsp. minced summer savory
1 1/2 tsp. pepper
a generous dash of cinnamon
1/2 cup parmesan

Spread the pine nuts onto a baking sheet and toast at 350° until golden, about 8 minutes. Set aside to cool. Blanch the chard 3 minutes in boiling, salted water. Remove from the water and drain. In a large shallow pan, heat the oil. Add the garlic and sauté till golden. Add the onion and sauté until tender. Add the mushrooms and sauté 2 minutes more. Chop the chard. Add the chard, wine and dried apricots and raisins to the garlic/onion mix. Cook the mixture on medium heat until the wine is reduced to 1-2 TBS. Mix in the spices and simmer for 3-4 minutes. Just before serving, whisk in the parmesan and pine nuts. Serve as a pasta sauce, a dip or a spread and either warm or cold.

SWISS CHARD SALAD WITH PINE NUTS AND RAISINS--a simple and unique use of fresh tossed chard from a Cooking Light magazine from sometime in 2004.

1-1 1/4 lbs. Swiss chard
2 TBS. fresh lemon juice
1 1/2 tsp. extra virgin olive oil
1/2 tsp. salt
1/8 tsp. pepper
1/2 cup golden raisins
2 TBS. pine nuts

Slice the chard crossways into strips and place in a large bowl. Combine the juice, oil, salt and pepper with a whisk. Drizzle over the chard and toss to coat. Add the raisins and the pine nuts. Toss and let sit for at least 15 minutes before serving. Serves 4.

SAUTÉED SWISS CHARD WITH RAISINS AND PINE NUTS--Raisins, pine nuts and chard must be a match made in heaven...three of the four recipes this month contain those three ingredients, yet all are very different from each other.

2 bunches (1 1/2 lbs. chard), stems in 1" pcs. and leaves in 2" pcs.
2 TBS. pine nuts
2 TBS. olive oil
1/3 cup golden raisins
2 cloves garlic, minced
1 TBS. balsamic vinegar
coarse salt and pepper to taste

Wash the leaves, but leave the water clinging to the leaves, rather than drying or spinning. Set aside. In a large saucepan with a lid, toast the pine nuts on medium-high, browning evenly for 2-4 minutes. Set aside. In the same pan, heat the oil on medium-high. Sauté the stalks until they start to soften, about 4 minutes. Add the leaves, raisins and garlic. Cover, reduce to medium-low and cook until tender, 6-10 minutes, stirring occasionally. Pour off the accumulated water. Stir in the vinegar and pine nuts and season to taste. Serves 4.

KLEIN'S RECIPES OF THE MONTH (NEWSLETTER OF MARCH 2008)--

In just a few short weeks the first of the locally grown greens will begin showing up in stores or even in your garden if you have a cold frame. These early spring gems include spinach, lettuce, endive, arugula, mesclun, cress and many others. Other early season vegetables include: radishes, fingerling potatoes and asparagus.

A few of our favorite **Springtime Salad** recipes include:

GREEN SALAD WITH MINT AND PEAS--This very simple and refreshing salad appeared in Martha Stewart's Everyday Food in May of 2007.

Dressing:
1 TBS. lemon juice
2 tsp. Dijon mustard
1 TBS. extra virgin olive oil coarse salt and pepper to taste

Salad:
Fresh greens of choice, washed, dried and torn
1 cup peas (either fresh or thawed frozen)
1/2 cup torn mint

Whisk together the dressing ingredients in a bowl. Toss together the greens, peas, mint and dressing in a large bowl. Makes enough dressing for four servings.

SPINACH STRAWBERRY SALAD--Talk about fresh spring flavors! This favorite of adults and kids alike is from *Asparagus to Zucchini: A Guide to Farm-Fresh Seasonal Produce*.

2 TBS. sesame seeds, toasted and set aside
4 TBS. sugar
4 TBS. red wine vinegar
Minced garlic to taste
1 tsp. dry mustard
coarse salt and pepper to taste
1/2 cup vegetable oil (not olive)
2 bags of spinach
2+ cups sliced strawberries
1 tsp. dried dill

Combine the sugar, vinegar, mustard, garlic, salt and pepper in a bowl. Whisk in the oil in a thin stream. Toss together with the spinach, berries, dill and sesame seeds. Serves 8.

SPINACH AND BEAN SALAD--a unique and flavorful salad from Better Homes and Garden Magazine, January 2001.

1 x 15 oz. can black beans, rinsed and drained
1/2 cup snipped dried apricots
1/2 cup chopped red or yellow bell pepper
1 sliced green onion
1 TBS. snipped cilantro
1 clove minced garlic
1/4 cup apricot nectar (available in the juice aisle)
2 TBS. salad oil
2 TBS. rice vinegar
1 tsp. soy sauce
1 tsp. grated fresh ginger
4 cups shredded fresh spinach

In a bowl, combine the beans, apricots, bell pepper, onion, cilantro and garlic. Shake or whisk together the nectar, oil, vinegar, soy sauce and ginger. Pour over the bean mixture and toss to coat. Cover and chill for 2-24 hours. To serve, place spinach in individual salad bowls and top with desired amount of bean mixture. Season with salt. Makes 6-8 side servings.

SPRINGTIME POTATO SALAD--From a Wisconsin State Journal article dated June 22, 2001

Dressing:

3/4 cup vegetable oil
6 TBS. red wine vinegar
1 TBS. sugar
1/4 cup minced parsley
1 TBS. dried basil
2 cloves minced garlic
salt and pepper to taste
2 TBS. minced green onion

Salad:

1 1/2 lbs. small red potatoes, unpeeled
1 lb. asparagus
1 x 16 oz. can artichoke hearts, drained
12 cherry tomatoes for garnish

Combine the oil, vinegar, sugar, parsley, basil and garlic in a blender or food processor. Blend till smooth. Add salt and pepper to taste. Stir in the green onions and set aside.

Cook the potatoes till tender. Drain well and cut in half. Cook the asparagus 1-2 minutes in a small amount of boiling water until barely tender. Drain and rinse in cold water. Cut into 1" lengths. Slice the artichoke hearts. Place the potatoes, asparagus and artichokes in a large bowl and refrigerate. Just prior to serving, pour the dressing over the veggies and toss gently. Serve garnished with cherry tomato halves either chilled or at room temp. Serves 6.

KLEIN'S RECIPES OF THE MONTH (NEWSLETTER OF FEBRUARY 2008)--

Just a few weeks ago many of the local CSA (Community Supported Agriculture) farms sent out their last shipments of vegetables from the 2007 gardening season. These storage share shipments most commonly include potatoes, carrots, beets, daikon radish, celeriac, leeks, rutabaga, cabbage, garlic and, of course, onions. Following are some of Klein's tried and

true favorites that all potato lovers will enjoy--last month we spotlighted onions. Roasted potato recipes are always easy and are a great way to use up overstock quickly.

To peel or not to peel? That is the question! Leaving potatoes unpeeled in all recipes (including mashed potatoes) adds texture, color and retains nutrients that peeling eliminates.

ROASTED POTATOES POUAPON--This recipe comes from a Grey Poupon® Dijon mustard ad from the mid-1990's and remains a family favorite!

1/2 cup Dijon-style mustard
1/3 cup olive oil
3 lbs. red potatoes (either peeled or left unpeeled), cut into 1 1/2" pieces.
2 medium onions (1 1/2 cups), sliced

Preheat oven to 400°. In a bowl, whisk together the mustard and the oil. In a large bowl, combine potatoes, onions and the mustard mixture. Toss to coat well. Spread evenly onto a rimmed baking sheet. Bake for 45-50 minutes until the potatoes are tender and crispy. Serves 6.

HONEY MUSTARD ROASTED POTATOES--Similar in flavor to the above recipe but the honey adds a wonderful sweetness the kids will enjoy. This recipe appeared in the Capital Times in 1997.

Cooking spray
4 large baking potatoes (2 lbs.), peeled or left unpeeled, cut into 6-8 chunks.
1/2 cup Dijon-style mustard
1/4 cup honey
1/2 tsp. dried thyme
salt and pepper to taste

Preheat oven to 375°. Line a rimmed baking sheet with foil and spray with cooking spray and set aside. Place the potatoes in a saucepan, cover with water (salt added) and bring to a boil. Reduce the heat and cook over medium heat until just tender (12-15 minutes). Drain.

In a very large bowl, whisk together the mustard, honey and thyme. Add the potatoes and toss gently until evenly coated. Spread the potatoes evenly on the prepped sheet. Bake 20 minutes or until the potatoes begin to brown. Season with salt and pepper. Serves 4.

PARMESAN ROASTED POTATOES--Yet another roasted potato recipe we could not be without. This recipe appeared in The Isthmus in November of 2000.

8 large potatoes, sliced into wedges
1/2 cup olive oil
1/2 cup grated Parmesan
1 tsp. salt
2 tsp. pepper
1 TBS. paprika

Preheat oven to 375°. Line a very large, rimmed baking sheet with foil. Place potatoes in a very large bowl and toss with the oil, Parmesan, salt, pepper and paprika. Spread evenly onto the sheet and bake 1 hour--no need to rearrange during the cooking time. The potatoes will come out perfectly crisp and ever so flavorful!

MOLASSES TOSSED ROASTED POTATOES--Try this newer recipe for something easy and totally different!

2 1/2 lbs. small red potatoes or fingerlings, halved or cut into smallish pieces
2 TBS. cooking oil
2 TBS. molasses
2 TBS. balsamic vinegar
1 tsp. dried thyme, crushed
1/2 tsp. salt
1/2 cup chopped walnuts

Preheat the oven to 450°. Prep a 9x13" baking dish with cooking spray. In a large bowl, whisk together the oil, molasses, vinegar, thyme and salt. Add the potatoes and toss to coat. Bake, uncovered, 20 minutes. Stir in the walnuts and bake 15-20 minutes until potatoes are tender, stirring once more. Serves 8.

KLEIN'S RECIPES OF THE MONTH (NEWSLETTER OF JANUARY 2008)--

Just a few weeks ago many of the local CSA (Community Supported Agriculture) farms sent out their last shipments of vegetables from the 2007 gardening season. These storage share shipments most commonly include potatoes, carrots, beets, daikon radish, celeriac, leeks, rutabaga, cabbage, garlic and, of course, onions. Following are some of Klein's tried and true favorites that all onion lovers will enjoy. These recipes are a great way to use up any overstock quickly.

ONION CROSTINI--A new favorite from a recent copy of Everyday with Rachel Ray . A fragrant and belly warming appetizer that will compliment any meal.

1/4 cup + 2 TBS. extra virgin olive oil
6 yellow onions (2 lbs.), thin sliced
1 tsp. dried thyme
salt and pepper to taste
24 baguette slices
2 cups shredded Swiss cheese

In a large kettle, warm the 1/4 cup olive oil on medium-low. Add the onions and thyme and cook, stirring every 10 minutes for 1 1/2 hours, adding a splash of water if they start to stick. Season with salt and pepper. Meanwhile, preheat the oven to 350 degrees. Arrange the bread on a cookie sheet, brushing both sides with the remaining oil. Season if desired with salt and pepper. Bake until crisp, 10-15 minutes. Place 1 TBS. cheese on each toast and bake 5 minutes or until melted. Top each toast with the caramelized onions and serve warm.

ONION TART (Zwiebelkuchen)--A very easy family recipe from the south of Germany. Serve with a sweet German Auslese, Mosel or Franken wine. Flavors of this tart are very mellow and sweet.

1/2 cup + 1 TBS. butter
1 3/4 cup flour
1 egg, lightly beaten
3-5 TBS. half and half
salt to taste
3 large or 4 medium sweet onions, thinly sliced
4 slices bacon, diced
1/2 cup whipping cream
2 more eggs
salt and pepper to taste

Preheat the oven to 400 degrees. Lightly grease a standard, sided cookie sheet or jelly roll pan (10" x 15" or similar). Mix together the flour and the butter with a pastry blender or fork. Stir in the 1 egg, the half and half and some salt to make a dough. Allow to stand in a cold place for a few minutes. Fry the diced bacon in a large skillet over medium heat until golden but not crisp. Add the onions and sauté until tender, stirring often. Drain any fat.

In a bowl, beat together the cream, 2 eggs and salt and pepper. On a lightly floured surface, roll out the pastry. Line the bottom of the prepared pan with the pastry. Prick the pastry with a fork. Spread the onion mix over the pastry. Pour the cream mixture over all. Cover the pan with foil and bake for 20 minutes. Remove the foil and bake another 10-15 minutes, until set and lightly golden. Cut into squares and serve warm.

RICK'S FAVORITE ONION SOUP--This delicious French Onion Soup is super-easy and to-die-for with homemade garlic croutons (recipe follows). Flavors are sweet and intense. The sherry adds both flavor and character. The source is unknown.

5 cups thinly sliced white or yellow onions
6 TBS. butter
1 quart beef, chicken or vegetable broth
1 TBS. tamari (Japanese soy sauce) or any soy sauce
3 TBS. dry sherry or white wine
1/2 tsp. dry mustard
a dash of dried thyme
1-2 tsp. salt to taste
fresh black pepper
2 cloves minced garlic
1-2 tsp. honey
shredded mozzarella, provolone or Swiss cheese

Cook the onions in the butter with the garlic, the thyme and a little salt in a large kettle over medium-low heat until tender and starting to brown. Cook gradually and thoroughly. This maintains the sweetness. It'll take about 45 minutes. Add the mustard and mix well. Add the rest of the ingredients and cook, covered over medium-low for at least 30 minutes. Serve with croutons and topped with cheese.

The croutons: Sauté 1" bread cubes (rye or herbed are especially nummy) in some butter and minced garlic. Spread onto a cookie sheet and bake at 325 degrees for 15 minutes, stirring once or twice.

ONION AND GARLIC BEER SOUP--This absolutely delicious recipe appeared in the Willy Street Co-op newsletter sometime in the late 1990's and remains a favorite.

4 lbs. sweet onions, thin sliced (about 10 medium)

4 large cloves garlic, minced

2 TBS. olive oil

1 x 12 oz. bottle of beer (not dark)

5 1/4 cups beef broth (3 x 14.5 oz. cans)

2 TBS. sugar

2 TBS. butter

4 slices of day old bread, cut into 1/2" cubes

fresh parmesan cheese

In a large kettle, cook the onion and garlic in the oil over medium heat, until lightly browned, stirring occasionally (about 30-40 minutes). Stir in the beer and broth and simmer, covered, 45 minutes. Stir in the sugar and season with salt and pepper to taste. While the soup simmers, melt the butter in a skillet on medium heat. Add the bread and cook, stirring, until the croutons are golden. Serve the soup, topped with croutons and sprinkled with parmesan