

## 2010 Recipe Archive from Klein's Newsletters

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### **KLEIN'S RECIPES OF THE MONTH (NEWSLETTER OF MARCH 2010)--**

For a quick and satisfying side with soups, stews and especially chili, nothing beats cornbread. Few breads can be put together so quickly and baked in so short a time--almost always under 30 minutes. And most ingredients are usually on hand in any well-stocked pantry. Many cornbread recipes call for buttermilk. None on hand? For a reasonable substitute, combine 2 TBS. vinegar or lemon juice with 1 cup milk and allow to stand for 5 minutes. Cornbread is a treat for young and old alike.

**CHEDDAR BUTTERMILK CORNBREAD**--An old favorite with perfect texture and flavor from Bon Appetit magazine from December, 2002

1 cup flour  
1 cup yellow cornmeal  
1/4 cup sugar  
2 tsp. baking powder  
1 tsp. baking soda  
1 tsp. salt  
1 cup, packed, extra sharp shredded cheddar (4 oz.)  
1 cup buttermilk  
2 large eggs  
1/4 cup melted butter, cooled slightly

Preheat the oven to 400°. Butter an 8" x 8" pan. Whisk together the flour, cornmeal, sugar, baking powder, baking soda and the salt to blend. Mix in the cheese. Whisk together the buttermilk, eggs and the melted butter in another bowl. Add the wet to the dry ingredients and stir just until all is incorporated. Don't overmix. Transfer the batter to the prepped pan. Bake until golden brown and a knife comes out clean in the center--about 22 minutes. Serve warm or cooled.

**PERFECT CORNBREAD**--A classic from the Better Homes & Gardens Cookbook.

1 cup flour  
1 cup yellow cornmeal  
3 TBS. sugar  
1 TBS. baking powder  
1/2 tsp. salt  
2 eggs  
1 cup milk  
1/4 cup vegetable oil  
1 can kernel corn, drained  
1 TBS. butter

Preheat the oven to 400°. In a bowl, whisk together the flour, cornmeal, sugar, baking powder and the salt. In another bowl, beat together the eggs, milk and oil. Add the liquid mix to the

flour mix and stir until just smooth. Stir the corn into the batter. Put 1 TBS. butter in a 10" cast iron skillet. Place in the oven 3 minutes until the butter is melted. Swirl to coat the bottom and the sides of the pan. Pour the batter into the hot skillet. Bake 15-20 minutes until a toothpick inserted into the center comes out clean. Serve warm.

**MEXICAN CORNBREAD**--A very moist and flavorful cornbread that can either be mild or spicy to taste. A family favorite from the Good Food Book by Jane Brody.

1 cup yellow (preferably stone ground) cornmeal  
3/4 cup flour  
2 tsp. baking powder  
1 tsp. baking soda  
1/2 tsp. salt  
1 egg white  
2 eggs  
1 x can cream style corn  
1 cup buttermilk  
2 TBS. butter, melted, but not hot  
1 cup finely shredded cheddar  
1 x 4 oz. can chopped green chilies, either mild or hot, drained

Preheat the oven to 400°. In a large bowl, combine the cornmeal, flour, baking powder, baking soda and the salt. In another bowl, lightly beat the egg white and the whole eggs and combine with the corn, buttermilk, butter, cheese and chilies. Stir the moist ingredient into the dry ingredients until just combined. Grease a 9" square or round pan or a 9" cast iron skillet. Heat several minutes in the oven. Pour the batter into the hot pan. Return to the oven and bake 25 minutes or until a knife inserted into the center comes out clean.

**SANTA FE CHILI CORNBREAD**--Super easy and super tasty.

1 cup yellow cornmeal  
1 cup flour  
1 TBS. baking powder  
2 TBS. sugar  
1 tsp. ground cumin  
1/2 tsp. garlic powder  
1/2 tsp. chili powder  
1/2 tsp. salt  
1/4 cup canned chopped green chilies  
1 cup milk  
1/4 cup melted butter  
1 egg  
additional chili powder

Preheat the oven to 425°. Spray an 8" x 8" pan with cooking spray. Combine the cornmeal, flour, baking powder, sugar, cumin, garlic powder, chili powder and the salt. Add the chilies. Stir in the milk, butter and the egg. Pour into the pan and sprinkle with chili powder. Bake 20 minutes. PERFECTION!

**KLEIN'S RECIPES OF THE MONTH (NEWSLETTER OF FEBRUARY 2010)--**

Trend watchers have noted that 2010 is the year of the brussels sprouts! Dreaded among children, brussels sprouts are in the midst of a resurgence. These tasty small cabbages store rather well for reasonable periods, but are at their sweet best when eaten as soon after harvest as possible. And like many members of the cabbage family, sweetness and flavor is actually enhanced after a light frost. Brussels sprouts are delicious on their own, steamed and then tossed with butter and a little salt, but are especially scrumptious when roasted in the oven. Klein's is happy to share these family favorites with your family. Bon appetit!

**CAMELIZED BRUSSELS SPROUTS**--Reviews say "Amazing. Super-easy and super-flavorful. The leftovers are even better." From Better Homes & Gardens magazine from December of 2003.

5 cups brussels sprouts, prepped and halved as needed

1/4 cup sugar

1/8 cup butter

1/4 cup red wine vinegar

3/8 cup water

1/4(+) tsp. salt

In a large skillet, heat the sugar over medium-high heat until it starts to melt, shaking the pan to heat evenly. Once it starts to melt, reduce the heat and cook until the sugar begins to brown. Add the butter and stir until melted. Add the vinegar and cook, stirring, 1 minute. Add the water and salt. Bring to a boil and add the sprouts. Return to a boil, reduce the heat, cover and simmer for 6 minutes. Uncover and cook 15 minutes until most of the liquid is gone and the sprouts are golden, stirring occasionally. Serves 8. (Be patient. Reduction of the liquid will happen quickly toward the end of the cooking time.)

**CREAMY BRUSSELS SPROUTS**--Another Better Homes & Gardens recipe. This one from November of 2006.

1 medium onion, quartered and thin sliced

3 cloves garlic, minced

3 TBS. butter

2 lbs. brussels sprouts, halved

1/4 tsp. dried thyme

3/4 cup chicken broth

3/4 cup whipping cream

1/4 tsp. ground nutmeg

1/2 cup shredded parmesan

1/4 tsp. salt

1/8 tsp. pepper

Preheat the oven to 350°. Spray or grease a 1 1/2 qt. baking dish. In a large skillet, cook the onion and garlic in the melted butter until tender. Stir in the sprouts and the thyme. Continue cooking until the onions begin to brown. Add the broth and bring to a boil. Cook, stirring, until the broth has nearly evaporated. Add the cream and the nutmeg and cook 4 minutes longer or until it begins to thicken. Transfer to the prepared baking dish and stir in 1/4 cup of the parmesan and the salt and pepper. Sprinkle with the rest of the parmesan. Bake, uncovered, 20-25 minutes or until tender. Serves 8.

**MARSALA OR SHERRY GLAZED WINTER VEGETABLES**--

Nicely sweet. Adjust the temperature and baking time to prepare with meatloaf or roasted meats. Other root vegetables can be substituted if desired. From the December 2003 edition of Cooking Light magazine.

3 cups rutabaga cut into 1/2" cubes  
1 1/3 cups parsnips cut into 1/2" thick slices  
1 1/4 cups onions cut coarsely into wedges  
1 cup carrots cut into 1/2" thick slices  
1 1/2 cups halved brussels sprouts  
1 TBS. butter  
1 TBS. olive oil  
1/2 tsp. dried thyme  
1/2 tsp. salt  
1/4 tsp. pepper  
1/8 tsp. ground nutmeg  
1/2 cup marsala wine or sherry

Preheat the oven to 450°. Bring 2 qts. water to a boil in a Dutch oven. Add the rutabaga, the parsnips, the onion and the carrot and cook 4 minutes. Add the sprouts and cook 1 minute more. Drain the veggies and place them in a roasting pan that has been coated with cooking spray. Add the butter, oil, thyme, salt, pepper and nutmeg and stir until the butter has melted. Pour the wine over all and cover with foil. Bake 30 minutes. Uncover, stir and bake 15 minutes more until all is tender, stirring after 8 minutes. Serves 6.

**BRUSSELS SPROUTS WITH LEMON & WALNUTS**--A simple and tried and true recipe from the pages of Martha Stewart Living, from sometime in 2005.

2 lbs. brussels sprouts, stems ends scored with an 'X'  
3 TBS. butter  
1 clove minced garlic  
coarse salt and pepper  
2 tsp. lemon juice  
1/2 cup chopped walnuts, toasted

Steam the brussels sprouts until tender--generally 8 or more minutes depending on the size of the sprouts. Transfer cooked sprouts to a bowl. Melt the butter in a large skillet over medium-high heat. Add the garlic and cook 2 minutes. Stir in the sprouts and heat through, about 2 minutes. Season with salt and pepper to taste. Stir in the walnuts and the juice. Serves 8.

#### **KLEIN'S RECIPES OF THE MONTH (NEWSLETTER OF JANUARY 2010)--**

**1. Gratin:** noun (from French *grater* -to scratch), 1806. Any dish that is topped with cheese or bread crumbs mixed with bits of butter, then heated in the oven or under a broiler until brown and crispy. The term 'au gratin' refers to any dish prepared in such a manner. (Source: The New Food Lover's Companion by Sharon Tyler Herbst)

**2. Gratin:** noun (from English for *nummy*). An easy, one-dish, baked comfort food made only with the freshest of vegetables and topped with cheese or buttered bread crumbs. Perfect side dish on a cold winter night. (Source: Klein's Floral & Greenhouses, Inc.)

**POTATO MUSHROOM GRATIN**--This fantastic, easy and wonderfully decadent recipe comes from the December 2008 issue of Bon Appetit magazine.

5 TBS. olive oil, divided  
2 1/2 lbs. potatoes cut into 1/8" thick slices  
1 1/2 tsp. (+) coarse salt  
3/4 tsp.(+) fresh ground pepper  
1 1/4 cup (or more) heavy whipping cream, divided  
1 cup grated parmesan  
2 tsp. dried thyme  
6 cloves garlic, thinly sliced  
12 oz. sliced mushrooms

Preheat oven to 375°. Brush a 9x13" baking pan with 2 TBS. oil. Arrange 1/3 of the potatoes in the pan, overlapping slightly. Sprinkle with 1/2 tsp. salt and 1/4 tsp. pepper. Pour 1/3 of the cream over the top and sprinkle with 1/4 cup parmesan. Repeat the layers 2 more times. Bake, uncovered, about 45 minutes, adding cream by the tablespoons if it seems dry. After 45 minutes, sprinkle the thyme and garlic over the gratin. Toss the mushrooms in a bowl with 3 TBS. oil and sprinkle with salt and pepper. Arrange the mushroom slices around the edge of the dish. Drizzle the gratin with 1/4 cup cream and sprinkle with 1/4 cup cheese. Bake, uncovered, until the mushrooms are tender and the potatoes are browning, about 20 minutes. Serves 10.

**ROAST VEGETABLE GRATIN**--From Vermont Valley Farm's CSA newsletter, Plow Shares, of October 17, 2002.

8 cups root vegetables of choice (potatoes, sweet potatoes, carrots, daikon radish, turnips, rutabaga, leeks, beets, onions, etc.), cut into chunks  
2 TBS. olive oil  
1/4 cup white wine, sherry or broth  
1 TBS. fresh snipped or 1 tsp. dried rosemary  
1 TBS. chopped garlic  
salt and pepper  
2 TBS. butter  
3 TBS. flour  
1 1/2 cups milk  
2 TBS. horseradish  
1 cup shredded smoked Swiss or cheese of choice  
3 TBS. dried bread crumbs

Heat oven to 400 degrees. Toss veggies, oil, wine, rosemary, garlic, salt and pepper together in a very large bowl. Spread into a large baking dish. Cover tightly with foil and bake 25 minutes. Remove the foil, turn the veggies and bake until the veggies are tender and browning, about 20-30 minutes more. Meanwhile, melt the butter in a saucepan. Stir in the flour and cook over low heat for a few minutes. Gradually whisk in the milk and bring to a boil, whisking constantly. Lower the heat and cook gently 10 minutes. Season with salt and pepper. Stir in the horseradish. When the veggies are tender, stir the sauce into the veggies. Sprinkle with the cheese and bread crumbs and continue to bake for 15-20 minutes. Serves 6-8.

**POTATO AND ARTICHOKE GRATIN**--This perfect pairing of flavors comes from the March 2002 issue of Bon Appetit magazine.

2 TBS. butter  
1 cup chopped onion

3 cloves garlic, minced  
2 lbs. russet potatoes, peeled and cut into 1/4" slices  
1 tsp. dried thyme  
1 1/4 tsp. salt  
pepper to taste  
2 x 8 oz. pkgs. frozen artichoke hearts, thawed and halved  
1 1/2 cups whipping cream  
1 1/2 cups half & half

Preheat oven to 400°. Butter a 9x13" pan. Melt the butter in a skillet on medium-high. Add the onion and the garlic and sauté until soft. Spread the onions into the prepared pan. Top with 1/2 of the potatoes and sprinkle with 1/2 of the thyme, 1/2 of the salt and a bit of pepper. Arrange 1/2 of the artichokes over the potatoes. Repeat with the rest of the potatoes, thyme, salt, pepper and artichokes. Pour the cream and the half & half over the potatoes. Bake about 1 hour until the potatoes are tender. Serves 8.

**POTATO GRATIN**--A simple and tried and true recipe from the pages of Martha Stewart Living, October 2004.

Butter for the dish  
1 cup heavy cream  
coarse salt  
fresh ground pepper  
a pinch of nutmeg  
2 lbs. Yukon Gold potatoes cut into thin rounds  
2 cups (6 oz.) shredded Gruyere cheese

Preheat the oven to 350°. Butter a 9" square or similar sized casserole. In a small bowl, whisk together the cream, 1 tsp. salt, 1/4 tsp. pepper and the nutmeg and set aside. In a large bowl, toss the potatoes with 1 tsp. salt and 1/4 tsp pepper. Arrange 1/3 of the potatoes in the prepared casserole and top with 1/3 of the cheese. Repeat layers 2 more times, ending with the cheese. Pour the cream over the top and gently shake the pan back and forth to distribute evenly. Cover the pan with foil and bake 30 minutes. Remove the foil and bake 30 minutes more until bubbly and well browned. Serves 6-8.