

Squash and Basil Salad

From *Simply in Season*

Ingredients:

3-4 medium summer squash (julienned)

2-3 Tbs fresh basil (chopped)

3-4 Tbs Parmesan cheese (grated)

Toss together.

1/4 cup red wine vinegar

1/4 cup olive oil

1/2 tsp salt

1/4 tsp pepper

1/4 tsp sugar

1-2 Tbs fresh garlic (chopped)

Directions:

Combine and pour over the salad. Mix, chill 1 hour, and serve. Best eaten the same day. May be served with lettuce and chopped green onions.

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Fennel Pesto

From the [Back to Organic website](#).

Ingredients:

1 cup fennel fronds

1/2 cup pine nuts

2 garlic cloves

1/2 tsp. salt

1/4 cup extra virgin olive oil

1/2 cup grated parmesan (optional)

Directions:

Roughly chop 2 cloves of garlic and add them to a food processor with salt. Pulse a couple of times to mince the garlic. Add the pine nuts and chop until fine. Pulse with the parmesan cheese if using. Add the fennel fronds and the extra virgin olive oil. Blend until smooth.

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Savoy Cabbage on Toast

From *Vegetable Literacy* by Deborah Madison

Ingredients:

1/2 lb. Savoy Cabbage (1/2 small cabbage)

2 Tbsp butter

Sea salt

1/4 cup cream or half and half

Freshly ground pepper

2 slices ciabatta or whole wheat bread

Paper thin slices of aged Gouda cheese

Directions:

Slice the cabbage into ribbons a generous 1/4 inch wide. Rinse but do not dry them.

Melt the butter in a wide skillet over medium heat. When the butter begins to

foam, add the cabbage, season with 1/2 tsp salt, and turn it in the butter. Pour in the cream mixture, turn down the heat to medium low, cover partially, and cook until tender, about 10 minutes. Taste for salt and season with pepper. There should be a little liquid in the pan.

While the cabbage is cooking, toast the bread, then set a slice on each of 2 plates and cover with the cheese. When the cabbage is done, spoon it over the toasts, allowing some of the juices to puddle on the plates. Serve right away and eat with a knife and fork. If you eat slowly, the bread will soften and absorb the delicious juices.

Serves 2.

Variation: Season with herbs. Cabbage goes well with parsley and dill, but also cumin, rosemary, and thyme. Add fresh herbs at the end of cooking.