

## **Pumpkin Walnut Cookies**

From *The Practical Produce Cookbook* by Ray and Elsie Hoover

### *Ingredients:*

2 1/2 cups flour  
2 tsp. baking powder  
1 tsp. soda  
1 tsp. cinnamon  
1/2 tsp. nutmeg or ginger  
1/2 cup soft butter  
1 1/2 cup brown sugar  
2 eggs  
1 cup mashed pumpkin  
1 tsp. vanilla  
1 1/2 cups chopped walnuts

### *Directions:*

Combine dry ingredients and set aside. Cream butter and sugar until fluffy. Beat in eggs. Stir in pumpkin and vanilla. Add flour mixture; mix well. Stir in walnuts. Drop by rounded teaspoons 1 inch apart on greased cookie sheets. Bake at 375° for 12-14 minutes

*Variation:* Add 1 cup chocolate chips instead of walnuts or delete both and frost with pumpkin frosting.

## **Pumpkin Frosting**

### *Ingredients:*

1 tbsp. butter  
1 tbsp. milk  
1/4 cup pumpkin  
1/4 tsp. cinnamon  
powdered sugar

### *Directions:*

Beat together butter, milk, pumpkin and cinnamon. Add enough powdered sugar until frosting is the right consistency.

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## **Curried Turnips**

From *The Practical Produce Cookbook* by Ray and Elsie Hoover

### *Ingredients:*

3 tbsp. butter  
1 medium onion, thinly sliced  
1 tsp. thyme  
1 tsp. marjoram  
1/2 tsp. ginger  
1 tsp. salt  
1/2 tsp. pepper  
3 tbsp. yogurt  
2 lbs. turnips, peeled and cut into 1 inch cubes  
1 tsp. curry powder

### *Directions:*

Heat the butter in a large deep skillet. Add onion, thyme and marjoram. Cook, stirring constantly, until onion is soft and golden. Add ginger, salt and pepper. Cook over medium heat, stirring constantly, for 3 minutes. Stir in yogurt and cook 3 minutes more. Add the turnips and cook, uncovered, for about 5 minutes. Lower heat. Simmer, covered, for about 10 minutes, stirring occasionally. Check for moisture; if necessary, add a little hot water to prevent scorching, a tbsp. at a time - the curry should be dry. When turnips are almost tender, stir in the curry powder. Cook for 10 minutes more. Serve with roast pork or ham.

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## **Kale and Gruyere Panini**

From Eating Well magazine

### *Ingredients:*

1 Tbsp extra virgin olive oil  
1 small onion, finely chopped  
3 Tbsps balsamic vinegar  
1 clove garlic, minced  
8 cups chopped kale  
1/4 cup water

1/4 tsp salt

8 slices country bread, preferably whole wheat, 1/4 inch thick

Olive oil cooking spray

1 cup shredded Gruyere or fontina cheese

1 medium tomato, cut into 8 thin slices

*Directions:*

1. Heat oil in a large skillet over medium heat. Add onion and cook, stirring frequently, until golden brown, 5 to 7 minutes. Add vinegar and cook until almost evaporated about 1 minute. Add garlic and cook, stirring, until fragrant, about 30 seconds. Add kale, water, and salt (the pan will be full). Stir, cover and cook, stirring occasionally, until the kale is wilted and the water has evaporated, about 5 minutes. Remove from heat.

2. To prepare panini: Preheat panini maker to high. Coat one side of each slice of bread with cooking spray. With the sprayed side down, spread the kale mixture on 4 slices of bread (about 1/2 cup per sandwich). Top each with 1/4 cup cheese and 2 slices tomato. Top with remaining bread, sprayed side up. Press in the panini maker until crispy, 3 to 5 minutes.

No panini maker? To make on stovetop, heat 1 tsp oil in a large nonstick skillet over medium heat. Place 2 sandwiches in the pan. Place a medium skillet on top and add four 15-oz cans to weigh it down. Cook the sandwiches, turning once, until golden brown, 2 to 3 minutes per side. Repeat with the remaining sandwiches.

Serves 4, 1 panini each.

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## **Turnip & Kohlrabi Gratin Gourmet**

By Holly Smith, Café Juanita

*Pan-roasting gives these paper-thin slices of turnip—a study in richness and lightness—a delicate sweetness.*

Active Time: 20 min, Total Time: 1 hr

*Ingredients:*

2 tablespoons unsalted butter  
1 pound medium turnips (about 2 large), trimmed and left unpeeled  
1 pound Kohlrabi (about 2)  
1 tablespoon chopped thyme  
1/2 tablespoon chopped savory  
1 1/2 teaspoons kosher salt  
Rounded 1/8 teaspoon cayenne  
1 cup heavy cream  
1 cup grated Parmigiano-Reggiano (use a Microplane)  
Equipment: an adjustable-blade slicer

*Directions:*

Preheat oven to 450°F with rack in middle.

Melt butter in an ovenproof 12-inch heavy skillet, then cool.

Slice turnips paper-thin with slicer, then arrange one third of slices, overlapping tightly, in skillet, keeping remaining slices covered with dampened paper towels. Sprinkle with about a third of thyme, savory, kosher salt, and cayenne. Make 2 more layers.

Cook, covered, over medium heat until underside is browned, about 10 minutes. Add cream and cook, covered, until center is tender, 20 to 25 minutes.

Sprinkle evenly with cheese, then bake, uncovered, until golden and bubbling, 10 to 15 minutes. Let stand 5 minutes before serving.