

Morgan Family Cookbook



2014

December 2014

The gorgeous photo on the front of the cookbook this year is the work of one of my oldest friends, Ceci Vasquez. I don't even remember when I met Ceci, but I would bet it was before I was 3 - perhaps at the Calero's preschool when I was 2. She lives in Maine now, as creative and joyous and inventive a spirit as when I knew her as a child. I feel incredibly fortunate that we were able to reconnect and, through the wonders of social media, I could take a peek at her first ever art show. Her art makes me deeply happy and invites me to relax and melt into the beingness of the world. I'm not entirely sure what that means, but it's what her art does to me. Thanks, Ceci!

You know how sometimes life chugs along and you can barely remember what happened that year because it's just more of the same? That's not bad, sometimes it's incredibly good, but it streams together with the past and the future in a steady ribbon. Then there are times when life takes big lurches. This year, 2014, has been a year of disruption of the normal, in wonderful ways.

Zoe graduated from high school, receiving the Eagle Award, the only award given at graduation, in recognition of all her work both academically and in the larger world. It was a complete and total surprise for her and us - inside I was jumping and leaping and pumping my fist in the air. The principal, Wynne Satterwhite, said Zoe's was the first name that had occurred to her when she thought about the 2014 Eagle award. Wow!



Zoe and Wynne Satterwhite at graduation

in

After a summer that felt more stuffed than any summer in history, Zoe went off, across the country, to Washington D.C. to study at American University, taking the plane by herself! (Tom and I couldn't decide if this made us the worst of parents or something better.) Once ensconced at AU, good and typical Zoe fashion, she took six classes, got a job where she feels useful and appreciated, joined the debate society, started writing for the paper, and found a club that spends Saturday nights playing games. She is in her element and loving it. I actually burst into tears the other night when she was telling me about taking the Metro around D.C. - because I was so thrilled at how self-sufficient and independent she is.

She's gotten to hear oral arguments at the Supreme Court, waiting for it to open while sitting on the steps of the courthouse watching the sun rise behind the Capitol. She's travelled to Harvard, Johns Hopkins, Swarthmore, and the University of Pennsylvania to debate. She took a bus to New York to visit a friend. In short, she's having the kind of college experience you wish your kid could have, filled with learning, fun, and living.

Tom and I, meanwhile, have adjusted better than we expected to her going. I'm not saying there haven't been days we've missed her tremendously, but video chatting is a darn good remedy and Zoe has been generous in giving us our fix. Otherwise, we are finding a lot of pleasure in the pool at the YMCA, music on the stereo, and the last series of Poirot on PBS.

But wait, I need to rewind a little. In the last few months of high school, Zoe began to go to KZSU, the Stanford radio station, to learn about doing news shows on the radio. She liked it so much, she took the required class and got air-cleared (meaning she could have her own show on KZSU). Over the summer, she and I began doing a 6 am jazz show every



Tuesday. I had such a good time, that I took the class and got air-cleared also. So, when Zoe left for college, I was able to keep on with the radio show, *Jump, Jive, and Jazz*, on my own. It has been a major blast! It's really hard to explain why I like to get up at 4:45 am and trek to a totally empty and silent radio studio in the basement of the Memorial Auditorium at Stanford and then play music for an audience of unknown size, but I do. I think it was watching too much *WKRP in Cincinnati* in the 70s. I channel Dr. Johnny Fever and Venus Flytrap.

Two days after Zoe left for college, I started a new job at Stanford University, as Director of Stewardship for Medical Center Development. Simply put, my team is in charge of thanking, recognizing, and reporting back to donors who make gifts to Stanford's Medical School or Stanford Hospital. Since both my parents went to Stanford (my mother twice - as an undergrad and then for medical school) and were married at the Stanford Chapel, and more relatives and friends went to Stanford than I can count, I feel very at home and yet very challenged. It's a wonderful feeling after having worked at the same place for 19 years! I can't say enough how much I like working for a university. I found myself irrationally excited when I realized that my status as university staff meant I would have access to the Stanford libraries. That might have been more exciting than getting the job.



Tom has been subbing in Los Altos and San Jose, and has been being incredibly patient with me as I work long days getting settled in this job. He does the laundry, the dishes, and makes dinner for me when I'm especially late. I feel very loved. He and Bailey the dog have deep conversations about life. Tom has also had a welcome shift in life. For years he has been attending a playreading group at the Unitarian Universalist Church of Palo Alto. The longtime leader of the group began to decline this year and Tom took over organizing and keeping this group going. Our garage now has 14 boxes full of play scripts, Tom has more email than he can keep up with some days, but it is happy work.

So that was 2014. Here's the food for the year. It's a real mix of old and new. I realized a few days ago that I had never recorded in these cookbooks one of my favorite dinners that trace back to my early childhood, Gold Coin Pork. There is a borscht recipe from an old family friend, and a new stuffed sweet potato that is beyond good. I've got a recipe for stuffed eggplant that I was introduced to on my first day of work at Stanford. And mixed throughout are photos (mostly of Zoe) and stories of the past. Eat well and be happy!

Pompeii Bread Dip

When graduation was over and the kids all on their way to Grad Night festivities, the Hollenbaughs, the Cookes, and Tom and I went out to dinner. It was a real celebration. Zoe and Natalie met in 5th grade, Marion they met in 7th. The three had remained great friends through the years and we had just seen them achieve a major life milestone. We retired to a small Italian restaurant in Los Altos, Pompeii, which has killer dip they serve with their bread.

Olive Oil
Black Olives

Sun-dried tomatoes (packed in oil)
Anchovies

Pound it all together. Eat with fresh bread. Die happy!



Above left: Natalie Hollenbaugh & Marion Cooke
Above right: Abel Gorfu, fun meister galore
Left: Eli Nelson, friend and spiritual guide
Below: Michael Moul, journalism advisor, English teacher, and life guru



Above: Ms. Julie
Below: Mr. Messner



Above: Richard Gao
Left: Rebecca DeShetler
Below: Matthew Ruehle



Right: Riley Soward
Below left: Leo Patmore-Zarcone
& Mr. Miyahara
Below right: Ms. Christensen



Davis Tomato Barley Soup

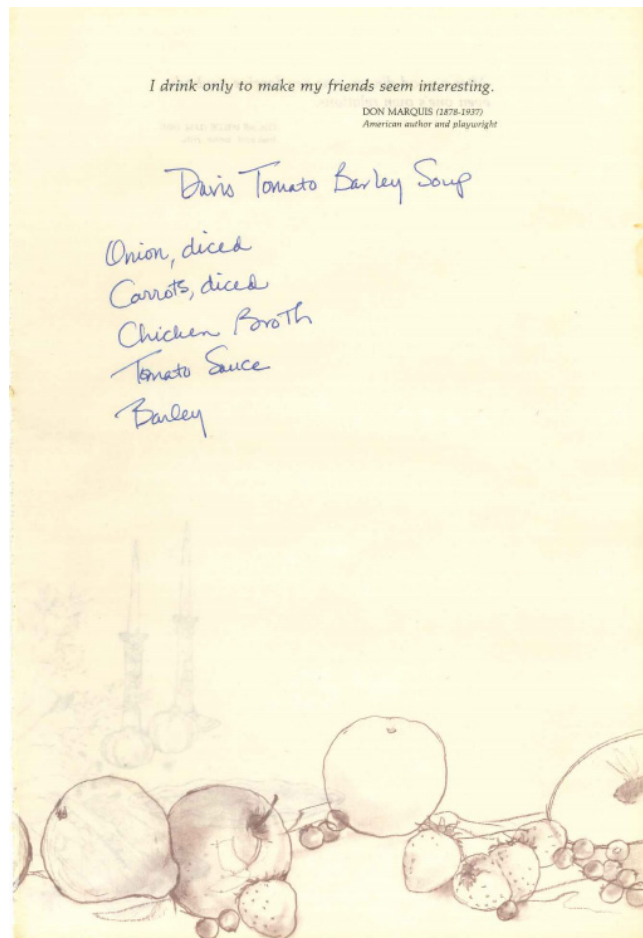
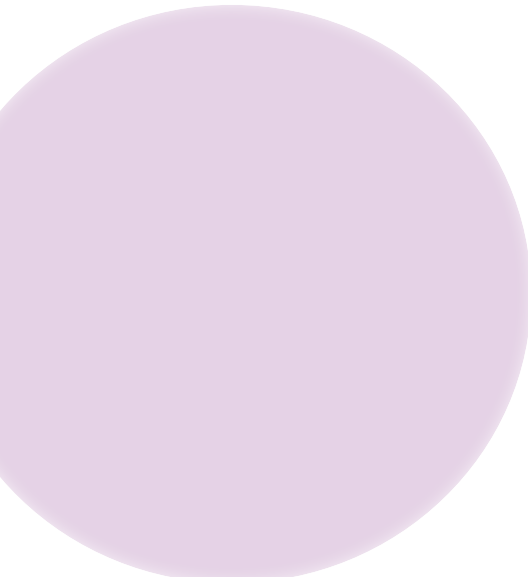
When Tom and I moved back to Davis so I could get my master's, on cold days I would walk off campus to a little Middle Eastern hole in the wall. It's no longer there and I have no idea what it was called, but they had one of the simplest and best soups. I meant to copy this recipe exactly the way I wrote it at the time - no measurements, just ingredients, but to honor my daughter who likes clear direction, I making a guess at the proportions. You can improvise if you like. It's meant to be a brothy soup, not a stew, although the barley will thicken the soup if you have leftovers. It's basic goodness.

1 onion, diced
2-3 carrots, diced
8 cups chicken or vegetable broth
1 8-oz can tomato sauce

1/2 cup pearl barley, rinsed
Salt and pepper to taste
1 tablespoon chopped parsley for garnish

Put all the ingredients (except parsley) in an appropriately sized pot. Bring to a boil over high heat, then lower heat to low and simmer for about 1 hour. Serve sprinkled with the parsley.

Serves 6-8



Felicity's Perfect Gazpacho

Tom has started gardening in our little patio. This year, tomatoes were a hit and we had a lot of luscious tomatoes. I found this recipe for gazpacho from The Guardian website, and I have to say the gazpacho is sublime. Absolutely perfect, in every way. I'm finding that I really like the recipes from The Guardian - of course, they have Yotam Ottolenghi doing a weekly column, so what more can I say. One note about this recipe: it originally called for passing the soup through a fine sieve before chilling. That's crazy in my eyes, since I like the mouth taste of all the pulpy bits, but I leave you to do your own thing.

100g slightly stale crusty white bread, soaked in cold water for 20 mins
2 pounds very ripe tomatoes, diced
1 ripe red pepper, deseeded and diced
1 green pepper, deseeded and diced
1 medium cucumber, peeled and diced
2 cloves of garlic, peeled and crushed
1/3 cup extra virgin olive oil
2 tablespoons sherry vinegar
Salt, to taste

Garnishes

Diced black olives
Hard-boiled eggs, minced
Cucumber, minced
Yellow pepper, minced
Chopped mint or parsley
Chopped green onions

Mix the diced tomatoes, peppers and cucumber with the crushed garlic and olive oil in the bowl of a food processor or blender.

Squeeze out the bread, tear it roughly into chunks, and add to the mixture. Blend until smooth, then add the salt and vinegar to taste and stir well. Cover and refrigerate until well chilled. Serve with garnishes of your choice: I liked diced black olives, hard-boiled egg and small pieces of cucumber and pepper; mint or parsley also works well, and many people add spring onion, cubes of Spanish ham and so on.

Serves 4



Green Minestrone

This was a lovely and satisfying soup that fit the spring evening to a tee. It made me feel healthy even as it filled me up.

2 tablespoons oil
1 medium onion, chopped
2 ribs celery, chopped
2 large cloves garlic, crushed
1-2 zucchini, diced
1 bay leaf, fresh or dried
½ head cabbage, chopped
1 can white beans
Salt and freshly ground black pepper

8 cups chicken broth or stock
1 cup small pasta or Israeli couscous
1 cup frozen peas
10 ounces triple washed spinach or power greens
½ cup grated Parmigiano-Reggiano or Romano, plus extra to pass at the table
12 to 16 leaves fresh basil, torn or shredded or ¼ cup chopped parsley leaves

Heat a soup pot over medium high heat. Add oil and onions, celery, garlic, zucchini and bay leaf to the pot. Season vegetables with salt and pepper, to your taste. Saute vegetables 5 minutes, stirring frequently. Add cabbage, white beans, and chicken broth to the pot. Cover soup and bring to a boil. Add pasta and peas to the soup and cook 8 more minutes, or until pasta is just tender. Stir in spinach or greens to wilt, 1 minute. Stir in grated cheese and ladle soup into bowls. Top soup with torn or shredded basil or chopped parsley.

Serves 6-8



Hui Tomato Pork Noodle Soup with Amdo Noodle Squares

This is based on a recipe from the cookbook Beyond the Great Wall by Jeffery Alford and Naomi Duguid. It originally called for lamb, but we had pork and that's what I used. I took some other liberties, including changing the methodology of the noodles, and adding onions to the soup. Zoe and I truly adored this soup, Tom thought it good but not outstanding. Part of the joy of this soup is the homemade noodles. They were truly easy. This whole dinner took about an hour to make, from start to finish, including making the noodles (and including that I was fighting the flu). Start by making the noodles. As soon as you put the dough aside to rest, start prepping and making the soup. By the time the soup is ready for the noodles, the noodles will be ready for the soup. I would say that the soup definitely benefits from the addition of the cilantro just before eating, and from a quick glug of soy sauce at the table. A great soup when you're a little under the weather. The noodles were slippery and just a little chewy, the broth flavorsome, the pork cubes tender.

1 tablespoon vegetable or canola oil
1 small red onion, finely diced
2 tablespoons minced ginger
2 tablespoons minced garlic
1 pound pork cutlets, fat removed, cut into 1/2 inch pieces
1 teaspoon salt
1 can diced tomatoes
6 cups beef broth

12 ounces fresh spinach, roughly chopped
1/3 cup roughly chopped cilantro
Soy Sauce

Amdo Noodle Squares

2 cups all-purpose flour, preferably unbleached, plus extra for surfaces
1/2 teaspoon salt
Generous 1/2 cup water

Heat a soup pot over medium heat. Add the oil, then the onion, ginger, and garlic. Saute about 5 minutes, or until the onion is limp but not browned. Raise the heat to medium-high and add the pork. Brown the pork, tossing occasionally, then add the salt, tomatoes, and beef broth. Bring to a boil, then lower heat to medium-low and partially cover pot. Cook for about 15 minutes. When pork is tender, about a minute before serving, add the spinach and stir. Serve with noodles, cilantro and soy sauce. Put some noodles in the bottom of a soup bowl and ladle soup over.

To make noodles: Place the flour and salt in a food processor and pulse to mix. With the blade spinning, slowly add the water through the feed tube - at about the 1/2 cup mark, a ball of dough will form. Transfer the dough to a lightly floured surface and knead for several minutes. Cover with a cloth or with plastic wrap and let rest for at least 30 minutes or as long as 3 hours.

Turn the dough out onto a lightly floured surface and, with a sharp knife, cut it into 4 equal pieces. Flour each piece on both sides, then flatten each lightly under the palm of your hand. Set others aside while you deal with one piece at a time. Roll out each piece to a 9-inch square or slightly larger. Use a pizza cutter or sharp knife to cut each square into 1-inch strips and then cut the strips crosswise to yield square noodles. Dust lightly with flour and move to a flour-dusted plate or tray. Repeat with the rest of the pieces of dough. (The noodles can be made up to a day ahead. Cover them loosely with a cloth to keep them clean. The noodles may take a little longer to cook.)



Boil water with about 1 teaspoon of salt. Sprinkle the noodles into the boiling water. They will sink and then in a minute slowly rise to the surface. Allow to cook for another 2 minutes or until they are tender. Drain the noodles and proceed with the recipe above.

Serves 4-6

Lentil Sausage Soup

Absolutely positively yummy. We had our first rain in late September. I woke up at 5 am to the sound of pouring rain. It sounded so good that I woke Tom up and we opened the windows to hear the heavy drops. The next evening I made this soup out of leftovers and bits and pieces. The partial package of sausage was frozen - orphans from another meal. The onion was actually two half onions, one red and one yellow, left over from two other meals. Celery, carrots, and red bell pepper were bits of extras. Even the lentils were left from a large bag bought for a lentil salad. Yet it tasted deeply satisfying. It had heft, but a spritely taste. It would be nice soup for the Christmas holidays - all red and green.

3 spicy Italian sausage, removed from casings and crumbled
1 large onion, diced
2 large carrots, diced
2 stalks celery, diced
1 red bell pepper, diced
7 cups water
2 tablespoons chicken broth granules
1 teaspoon thyme

1/2 teaspoon rosemary
1 bay leaf
1 cup green lentils
1 can diced tomatoes
2 tablespoons cornstarch, stirred into 1/4 cup water
1 pound spinach
Rice to serve

In a large soup pot, brown sausage over medium to medium-high heat. As it browns, begin to add the vegetables as you chop them. Stir and saute for a few minutes after getting all the vegetables added. At this point, the sausage should be browned, but not entirely cooked through.

Add the water, broth granules, thyme, rosemary, bay leaf, and lentils. Bring to a boil, then add the diced tomatoes. Bring it back to a boil and then lower the heat to medium-low, cover, and simmer for about 15-20 minutes or until lentils are just tender.

Add the cornstarch slurry and stir well to thicken. Stir in the spinach. Serve the soup ladled over rice.

Serves 6



Miriam Clurman Borscht

Miriam and Charlie Clurman were very good friends of my parents. They had been in the Philippines in the 50s and met my parents through the American School. Charlie was a huge man, who spoke in a thick Russian accent and had grown up in Harbin, China. He was an entrepreneur and started several very successful businesses in the Philippines. When I was in my pre-teens and teens, Charlie and Miriam used to travel to the Philippines a couple of times a year for extended visits as Charlie supervised his enterprises. Miriam was a diminutive woman with a winsom manner and a wry humor. I loved them both, but especially loved my Aunt Miriam. She was a terrific knitter, a zippy driver in her yellow Alfa Romeo, and a great cartoonist, with a particular affinity to Betty Boop. Miriam and Dad got in a discussion one night about Russian food and she promised to come that weekend and make borscht with my father. They spent half the afternoon in the kitchen, making this recipe and some homemade bread. I finally made this recipe for Tom and Zoe over Christmas break. Tom has always resisted beets, but I finally got him to agree to try this. Both he and Zoe loved it. It is such a simple but elegant soup. And ridiculously easy. True to the times and my Aunt Miriam's disinterest in cooking, it uses canned goods. It's still amazing.

3-4 pounds boneless beef stew meat - we used a boneless blade roast cut into 1-1/2" cubes
2 lg cans beets - julienned or sliced (not spiced)
2 cans tomato sauce Del Monte

Beef broth stock base (to taste)
2 heads cabbage (might use only 1-1/2 head the first day, 1/2 the second)

Cover the meat with water and cover it so there is an inch or so over meat (or 3/4 of the way up pot). Bring to a boil and skim off scum as it forms. When it is scumless, add the beets with juice and tomato sauce, salt and pepper. When it returns to a boil, shred cabbage and add. Let it simmer for 1 hour and taste. Add the beef broth stock base if you feel it needs it. I added about 2 tablespoons for the 10 cups of water I figure I added to the pot. Let it simmer another half hour if necessary. Refine seasonings. Serve with rice, sour cream and chives.

(I must admit that Aunt Miriam specifies eating this with black bread and mustard. To each their own. I need rice. Do what you will.)

Serves at least 8





Things we liked in 2014

H The Refuge, an outstanding spa in Carmel Valley, with a eucalyptus steam room, sauna, and ten pools, ranging from 38° up to 105°. Water trickling over your head, outdoor firepits, and adirondack chairs. It's a tiny piece of heaven.

H Google Chat - we video chat with Zoe one or two times a week and love it. I went so far as to get a Google phone number - 650-516-6820.

H The fresh green olives that are now available canned. They are great to eat straight, toss in tomato sauce, or garnish a burger.

H Taking advantage of being at Stanford, including a fantastic contemplative concert at Bing Hall and a nighttime stroll through the jazz-swathed business school plaza, not to mention swimming at the Arrillaga pool

H What were we watching? *Sherlock*, *Elementary*, *Big Bang Theory*, *Orange is the New Black*, the U.S. version of *House of Cards*, *Poirot*, *Miss Marple*, *Parks & Rec*, *Masters of Sex*

H And, as always, beautiful drives over Highway 92 to the coast - sometimes at night with KZSU blaring as Zoe and Brian argue, sometimes in the morning quietly just Tom and I with the mist curling over the hills.

Carrot-Ginger Dressing

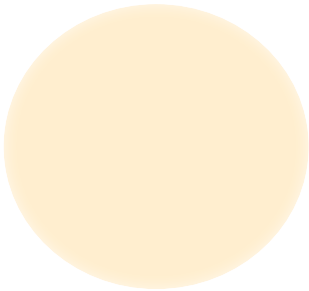
Honestly I can think of few better things than carrots and ginger. As a small child, my favorite snack was carrots with a little soy sauce for dipping. Ginger would have put it over the top for me. This is a dressing you see a lot at Japanese restaurants. The recipe comes from Saveur magazine. This makes a lot, so you can enjoy it for days. Tom and I love it over iceberg lettuce, as a dip for leftover cold steak or chicken, or I have a particular penchant for just a fingerful straight in my mouth (if I'm being honest). The brilliant orange color is an added bonus.

1 cup vegetable oil
½ cup rice vinegar
¼ cup soy sauce
1 tbsp. sugar
1½ tsp. finely grated ginger
2 medium carrots (about 8 oz.), peeled and roughly chopped



½ medium yellow onion (about 6 oz.), roughly chopped
Kosher salt and freshly ground black pepper, to taste
1 head (about 1 lb.) iceberg lettuce, trimmed and cut into bite-sized pieces, for serving

Combine oil, vinegar, soy sauce, sugar, ginger, carrots, and onion in a food processor, and process until smooth; season with salt and pepper. Combine dressing and lettuce in a bowl, and toss until evenly coated; serve immediately. Unused dressing will keep for up to two weeks in the refrigerator.



Makes 4 cups



Daikon and Carrot Pickle

Just a terrific pickle that tastes so fresh in the summer. I made these to go with the Vietnamese Beef Jerky, but I could see eating them along a whole bunch of different things - Korean Beef Strips, Masako's Chicken, cold roasted turkey, even with some very nice salami.

4 large carrots, peeled and cut into thick matchsticks
1 pound daikon radish, no larger than 2 inches in diameter, peeled and cut into thick matchsticks
1 teaspoon salt
2 teaspoons sugar

Brine
1/3 cup sugar
1 teaspoon salt
4 garlic cloves slivered
1 1/4 cups distilled white vinegar
1 cup lukewarm water

Place the carrot and daikon in a bowl and sprinkle with the salt and sugar. Use your hands to knead the vegetables for about 3 minutes, expelling the water from them. They will soften and liquid will pool at the bottom of the bowl. Stop kneading when you can bend a piece of daikon so that the ends touch but the daikon does not break. The vegetables should have lost about one-fourth of their volume. Drain in a colander and rinse under cold running water, then press gently to expel extra water. Return the vegetables to the bowl if you plan to eat them soon, or transfer them to a 1-quart jar for longer storage.

To make the brine, in a bowl, combine all the brine ingredients and stir to dissolve the sugar. Pour over the vegetables. The brine should cover the vegetables. Let the vegetables marinate in the brine for at least 1 hour before eating. They will keep in the refrigerator for up to 4 weeks. Beyond that point, they get tired.

Makes about 3 cups



Japanese-Style Spinach Salad - Gomae

This is one of those salads that I could eat every day and never get tired. As a kid, I used to watch Popeye cartoons and I never understood why they needed to push the spinach so hard. I always loved spinach and I still do. You could add some quickly-blanched bean sprouts to this salad also and I don't think anyone would complain.

Dressing

2 tablespoons sesame seeds, toasted
2 tablespoons water
1 1/2 tablespoons soy sauce
1/2 teaspoon sugar

Spinach

1 pinch salt
pot water, boiling
About 6 ounces spinach, washed

Toast sesame seeds until slightly brown, you will smell the scent of the sesame seeds when it's ready. Reserve small amount of the sesame seed for the garnish. Place the rest on a plate and crush (you could do this in a processor as well), then place in a bowl.

Add water, soy, sugar into the bowl with the sesame seed. (If you are using the food processor then add these ingredients into the processor). Set aside until spinach is ready.

To cook the spinach: Add a pinch of salt into a pot of boiling hot water. Mix then add spinach for one minute (ONLY ONE MINUTE). Pour the spinach and water into a colander and run cold tap water to cool down the spinach, this will stop it from cooking more. Squish the spinach with your hands, until all the moisture is out of the spinach, then cut the spinach into strips.

Place spinach onto serving bowls and drizzle the dressing onto the spinach, then add reserved sesame seed as garnish.

Serves 2 (if you are not too greedy)



Roasted Yellow Pepper and Caper Salad

Luscious and smooth, this salad looks beautiful and tastes great.

4 large yellow bell peppers, halved and the center removed
2 tablespoons capers, rinsed
1 teaspoon fresh thyme leaves

1 tablespoon golden balsamic vinegar
2 tablespoons oil
1/2 teaspoon garlic salt
Dash of white pepper

Arrange the peppers on a broiling pan. Broil about 4 inches from the heat until the skin of the peppers is getting large dark spots and blistering. Remove from the oven and place the pepper halves in a brown bag. Roll the top down and let the pepper sit for about 30 minutes. Remove from the bag and peel off the skins. Cut the peppers into 3/4 inch strips.

Combine the peppers with the rest of the ingredients. Chill until ready to serve (up to one day, I'd think).

Serves 4-6



Trish's Carrot Salad

This is a recipe I've been making for many, many years. Growing up, mom used to make the typical carrot-raisin-mayo salad which I abhorred. As soon as I started cooking for myself, I tried to figure out how to get the best of that salad, the carrots, without the other stuff. This tastes clean and simple and I love it.

2 large carrots, grated on the large hole of the grater
2-3 green onions, minced
1/2 cup chopped parsley
1 large stalk celery, minced
3-4 tablespoons vegetable oil

1 tablespoon seasoned rice vinegar
1/2 teaspoon garlic salt
1 teaspoon grated or minced ginger
Pepper to taste

Mix all together and let meld for about one hour in the refrigerator.

Serves 2



Great Slumped Kale

This recipe reduces a gigantic bunch of kale to 2-3 miniscule, measy servings. But what servings! The kale is soft, but bright with lemon, the flavor deepened by the caramelized onions and garlic, then accented with fresh tomato. This recipe began with one by Molly Wizenberg, but then I kind of riffed.

1 onion, quartered and sliced 1/4" thick
3 garlic cloves, minced
1 tablespoon oil (can be olive, can be vegetable)
1/2 teaspoon coarse sea salt

1 big bunch of kale, cut in 1" ribbons and well washed
Juice of 1/2 Meyer lemon
1 tomato, chopped

In a skillet, heat the oil over medium-medium/high heat until the pan and oil are really hot. Add the onion and garlic and let sit until they have taken on some color. Toss around a little. Add the salt, then add the kale with the water still clinging to it. With a pair of tongs, turn it over and over to mix with onions and garlic and to expose it to the pan's heat. Put a cover on the skillet and lower the heat to just under medium. Let it slump, turning once or twice, for about 15 minutes. It should become soft and silky, and most or all of the water should evaporate. If not, remove cover and increase heat until virtually all the water is gone. Just before serving, squeeze the lemon juice over the kale, toss in the tomato, and mix together.

Serves 2-3



Israeli Couscous with Cherry Tomatoes and Kalamata Olives

Based loosely on a recipe I saw on Smitten Kitchen. I served this with Grilled Sumac Chicken and Clamage Eggplant Salad and it was a killer dinner. Working fast, I got the whole thing done in about 40 minutes (minus the roasting time for the eggplant, which I did this morning before I left for work). I just love this couscous dish. It is savory and kicky and a happy little dish. It takes great hot, but works really well cold as a salad thing.

1 tablespoon oil
1 cup Israeli couscous
3 cloves garlic, chopped
1-3/4 cups chicken or vegetable broth

1/2 pint grape tomatoes, quartered
1/4 cup chopped parsley
12 Kalamata olives, each sliced into 3 sections

Heat oil in a saucepan. Add couscous and garlic and saute until couscous is starting to turn golden. Add broth and tomatoes. Bring to a boil, then lower heat to keep things at a simmer. Simmer for about 10-15 minutes. Just before serving, add parsley and olives and toss.

Serves 4



Sauteed Sayote

Sayote (the Filipino name for Chayote) is a pale green squash that looks like a somewhat flattened pear. It's a standard ingredient in Tinola, but I like it as a vegetable side dish also. This turned out wonderfully served with Tuason's Chicken (also known as Filipino Beach Chicken) and rice. It was also great cold a couple of days later.

1 tablespoon vegetable oil

4 sayote, peeled, the center seed cut away, each cut into 8-10 wedges

About 4-5 slices of ginger

2 garlic cloves, slivered

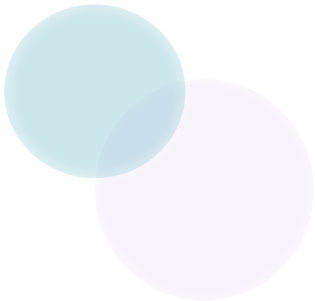
1 carrot, peeled and cut on a diagonal into 1/4" slices

1/4 cup chicken broth

2-3 green onions, chopped

Heat oil in skillet over medium-high heat. Add sayote, ginger, garlic, and carrots and saute for about 5 minutes, tossing every so often. Add chicken broth and cover. Steam for an additional 10-15 minutes or until sayote is just tender. Sprinkle with green onions.

Serves 4



Mexican Chopped Salad with Mexican Goddess Dressing

This was terrific one summer evening. I really liked the dressing and the salad was deliciously filling. This is the kind of salad that's great to serve when you have an informal mixed group of vegetarians and meatatarians. You can make the basic salad (vegan) and put the cheese in a small bowl on the side (vegetarian), and add a bowl of chopped chicken or steak (meatatarian). For the vegans, you would have to make the dressing without the yogurt and serve that on the side.

Salad

1 small head romaine lettuce, chopped
1 can (15.5 oz) low salt black beans, rinsed and well drained
1/2 red onion, chopped (optional)
3/4 cup chopped seeded tomato
3/4 cup frozen corn kernels, thawed
1 can sliced black olives
1 avocado, cubed
1 cucumber, chopped
1 red bell pepper, chopped
1/4 - 1/2 cup crumbled cotija cheese

Mexican Goddess Dressing

1/3 cup plain yogurt
2 tablespoons chopped cilantro
2 tablespoons chopped parsley
1 scallions, roughly chopped
Juice from 1 (juicy) lime
1/4 jalapeno, roughly chopped (optional)
1/4 cup canola or olive oil
Salt & White Pepper to taste

Combine all the salad ingredients in a large bowl. *(You can do this ahead and chill.)*

Put all the dressing ingredients in a blender and blend until smooth. *(You'll have about 3/4 cup of dressing. Leftover can be refrigerated for up to a week.)*

Serves 4



Zoe and friends took a couple of road trips over the summer, camping as they went. They ate well.



Zoe, Eli, Natalie, and Brett



Above: Zoe's college quilt, ready just in time!
Left: A few weeks into college, Zoe hopped a bus to visit Brian in Hoboken.
Right: Zoe on her first day in Washington - already at Target



Gambas al Ajillo

My whole life growing up, people raved about gambas. They were a mainstay on menus in Manila, particularly at the kinds of places my father loved to frequent. I didn't like the smell of seafood as a kid, so I didn't try them until after college, when I was back in Manila teaching. What a revelation! They zoomed up to become one of my favorite dishes of all time. But figuring out how to make them, and make them taste the same, was a different matter. It took years to work that out. I think I finally have. Here you go. (By the way, to be totally authentic to the Manila experience, have them with a Caesar salad made with a homemade mayonnaise-style dressing, and crispy, hot pan de sal. I'm just saying...)

1-2 pounds shrimp (smaller are more authentic, but more likely to exude liquid, so what size you choose should partially be determined by the width of the pan you will use. If you have a big wide-ass pan, go small on the shrimp. If they are likely to get crowded, go for bigger shrimp.)

2 teaspoons salt

8-12 cloves of garlic, peeled and pressed through a garlic press

1 jalapeño, seeded and minced (you can go with a Serrano or thai chile if you want more heat)

1 teaspoon paprika

3 tablespoons olive oil + more to sauté shrimp

Brine shrimp in cold water with salt for 5-15 minutes. Drain and dry very thoroughly. Mix with the rest of the ingredients and let marinate at least 30 minutes.

Saute or broil or bake in a really hot 450 or 475 oven, just until pink.

Serves 4-6



Lemon Shrimp Skewers with Rosemary Tomato Sauce

In about 1983, I had lunch at a restaurant in San Mateo that was perched high above Highway 92 in an office building. I have no memory of who was with me at the meal (figures!) but I have a very clear memory of what I ate. For the first time in my life, I had voluntarily ordered shrimp and I loved it. The tastes were clean and pungent, with the crisp snap of lemon and the herbal note of rosemary. I honestly don't know why I waited so long to recreate the dish, but here it finally is, just as good as I remember. This was actually a great meal to make in pieces. Tom and I were going to meet Zoe and Matthew in Palo Alto to see *The Wizard of Oz* at the Stanford Theater and I wanted it to be a quick dinner when we got home. So I prepped and marinated the shrimp and threw them in the fridge. I made the sauce and left it to cool. I also steamed some okra and then chilled them. When we got home, it was a snap to start some rice pilaf cooking, skewer the shrimp and grill them. Dinner was on the table within a half hour of walking in the door.

1-1/2 pounds uncooked shrimp, peeled and cleaned
1 lemon, zested and juiced
1 teaspoon coarse sea salt
1/3 cup chopped parsley

Rosemary Tomato Sauce

2 cups very ripe tomatoes, roughly chopped
1 tablespoon olive oil
1/2 teaspoon sea salt
1/4 teaspoon freshly ground pepper
Zest of 1 lemon
1 teaspoon lemon juice
1 tablespoon finely chopped fresh rosemary

Marinate the shrimp with the lemon juice, zest, salt, and parsley for at least one hour.

Meanwhile, heat up the olive oil in a small saucepan. Add the tomatoes and cook for about 5 minutes until the tomatoes are beginning to break down. Smash the tomatoes and add the salt & pepper. Cook for about five more minutes or until the sauce is starting to thicken. Remove from heat and add lemon zest, lemon juice, and rosemary. Let cool until ready to serve.

Skewer the shrimp on two parallel skewers (you'll probably need about 5 pairs if you put eight or nine shrimp on each set). (Alternatively, skewer them on thin rosemary stems.) Heat a grill or a grill pan and lightly oil. Grill the shrimp for about 3 minutes on each side or until pink and done in the middle.

Serve with the Rosemary Tomato Sauce.

Serves 4-6



Spicy Sichuan Shrimp

These were terrific. The recipe comes from Ken Hom, whose recipes I just love, but who is probably better known in Britain than the U.S., where he was raised and educated. These were really easy to make, but so tasty!

1 1/2 tablespoons peanut oil
2 teaspoons finely chopped fresh ginger
1 tablespoon coarsely chopped garlic
2 tablespoons finely chopped scallions
1 lb raw shrimp, shelled and deveined

Scallion curls or cilantro, to garnish (optional)

Sauce

1 tablespoon tomato paste
2 teaspoons chili bean sauce
2 teaspoons Chinese black vinegar or cider vinegar
1/2 teaspoon salt
1/2 teaspoon freshly ground black pepper
2 teaspoons sugar
2 teaspoons sesame oil

Heat a wok over high heat. Add the oil, and when it is very hot and slightly smoking, add the ginger, garlic, and scallions. Stir-fry for 20 seconds, then add the shrimp. Stir-fry the shrimp for about 1 minutes. Add the sauce ingredients and continue to stir-fry for another 3 minutes over a high heat. Serve at once, garnished with the scallion or cilantro.

Serves 3-4



2014 DanDan Noodles

In 2009, I included a very different recipe for DanDan noodles in the cookbook. This year, a few weeks after we had left Pathways, Nancy Houtz and I got together for dinner. We ended up at P.F. Chang's where they left us alone to chat as long as we wanted - thank you! We shared a couple of items and Dan Dan Noodles were one of them. This recipe is pretty much spot on. It's divine with fresh Chinese egg noodles - the noodles are both soft and chewy and the sauce is umami-rich! The cucumbers and bean sprouts add interest and sparks of coolness. I think this one will be made many, many times.

Noodles

- 1 tablespoon oil
- 1 bunch green onions, minced
- 1/2 teaspoon garlic, minced
- 1/2 teaspoon chili paste
- 4 ounces ground chicken
- 16 ounces fresh egg noodles
- 2 teaspoons cornstarch
- 2 teaspoons water

Sauce

- 2 ounces soy sauce
- 1 ounce cooking wine
- 1 tablespoon oyster sauce
- 1 teaspoon granulated sugar
- 7 ounces chicken stock

Garnish

- bean sprouts
- cucumbers, julienne (I used Persian cucumbers)

Heat a pot of water and cook the noodles for 2-3 minutes or as directed on the package, until al dente. Meanwhile, place the bean sprouts in a colander and position another colander on top. When the noodles are done, pour them into the top colander, letting the cooking water stream down into the bean sprouts. Place the noodles in a serving bowl and toss with 1 teaspoon of oil. Place the bean sprouts in another serving bowl, to serve alongside the noodles.

Heat wok or large skillet, add oil and sear the chili paste, garlic and green onion for 5 seconds. Add ground chicken, tossing and stirring for 3-4 minutes or until browned a little, but not totally cooked through. Add all the liquid ingredients and simmer for 5 minutes. Add equal parts of cornstarch and water mixed together in a small bowl to thicken the sauce. Consistency should be thick enough to stand on top of the noodles. Pour the sauce over a serving plate of hot cooked noodles. Garnish with bean sprouts and julienne cucumbers.

Serves 4



Amazing Roast Chicken

This is based on a recipe by Paul Prudhomme that I gathered in the early 1990s. I finally got around to making it in 2014! It was fabulous. I did take some liberties. I started too late, so I didn't roast it for 5 hours at 250°F as he recommends. I also eliminated the cayenne pepper, since I wanted something comforting, not spicy. We served it with the Boursin Potato Galette and what a comfort combination!!

1 3-4 pound whole chicken
1 teaspoon thyme
1 teaspoon rubbed sage
1 teaspoon paprika
1 teaspoon onion powder

½ teaspoon white pepper
1 tablespoon oil
2 onions, cut into 1/2" wedges
1/2 cup water
Fresh thyme sprigs

Preheat oven to 310°F. Prepare a roasting pan with a v-shaped rack. Meanwhile, rinse and pat dry the chicken.

Combine all the herbs and oil. Loosen skin of chicken over breasts. Massage the herb mixture into the skin and under the skin.

Place the chicken on the rack in the roasting pan. Put the onions and water in the bottom of the pan and place in the preheated oven. Roast for 2-1/2 to 3 hours or until chicken is very very tender. Let rest, covered with foil, for about 20 minutes before serving. Carefully transfer to serving dish and garnish with fresh thyme sprigs. Carve at table.

Serves 4



Baked Lemon Chicken

this qualifies as stupidly simple - but it's terrific! I've got to say - Meyer lemons make it better!

1 lemon, sliced
1 lemon, juiced
3-4 boneless chicken breasts, each cut in half
2 tablespoon parsley

1/2 teaspoon salt
1/4 cup white wine
Olive oil to drizzle

Heat the oven to 375oF. Scatter the lemon slices over the bottom of a 9x13 pan. Add the white wine. Place the chicken breast halves in the pan, then pour over the lemon juice and sprinkle the salt and parsley over all. Drizzle a little olive oil over the breasts. Place the pan in the oven and bake for about 40 minutes, or until the chicken is at 160oF internally. Remove from the oven and let sit, tented with foil for about 5 minutes. Serve w/ the roasted lemon slices.

Serves 3-4



Chinese Vietnamese Lemongrass Chicken

This year I discovered Grace Young's terrific cookbook, Stir-Frying to the Sky's Edge. This is one of the recipes and I love, love, love it. Since coming back to California in 1995, I have become a lemongrass addict and dragged Tom and Zoe with me. This is joyful food for me.

1 pound skinless, boneless chicken thigh or breast, cut into 1/2-inch bite-sized pieces
2 teaspoons cornstarch
1/2 teaspoon salt
1/4 teaspoon freshly ground pepper
1 teaspoon plus 2 tablespoons peanut or vegetable oil
1/3 cup chicken broth

1 tablespoon fish sauce
2 stalks fresh lemongrass, minced (about 1/4 cup)
1 tablespoon minced garlic
1 to 2 teaspoons chopped jalapeño chilies
1 small yellow onion, thinly sliced (about 3/4 cup)
1 teaspoon brown sugar

In a medium bowl combine the chicken, cornstarch, salt, and pepper. Stir to combine. Stir in 1 teaspoon of the oil. In a small bowl combine the broth and fish sauce.

Heat a 14-inch flat-bottomed wok or 12-inch skillet over high heat until a bead of water vaporizes within 1 to 2 seconds of contact. Swirl in 1 tablespoon of the oil, carefully add the chicken, and spread it evenly in one layer in the wok. Cook undisturbed 1 minute, letting the chicken begin to sear. Then, using a metal spatula, stir-fry 1 minute or until the chicken is lightly browned but not cooked through. Transfer the chicken to a plate.

Swirl the remaining 1 tablespoon oil into the wok, add the lemongrass, garlic, and chilies, and stir-fry over medium heat 10 seconds or until the aromatics are fragrant. Add the onions and stir-fry 1 minute or until the onions begin to brown. Return the chicken with any juices that have accumulated to the wok and increase the heat to high. Swirl the broth mixture into the wok, sprinkle on the brown sugar, and stir-fry 1 to 2 minutes or until the chicken is just cooked through.

Serves 3-4



Chopped Thai Crunch Salad with Sweet and Spicy Dressing

We were on a chopped salad binge this summer and this one was amazingly good. If you've made the Angry Bird Skewered Salad from the 2013 cookbook, then you have the sweet Thai chili sauce in your refrigerator.

Chicken

2 tablespoons oil
2 tablespoons low-sodium soy sauce
1/4 cup rice vinegar
1 tablespoon lime juice (from about 1 lime)
1/2 teaspoon salt
1/4 teaspoon pepper
1-1/2 pounds boneless, skinless chicken breasts or thighs

Vinaigrette

4 tablespoons rice vinegar
4 tablespoons sweet Thai chili sauce
1 teaspoon sesame oil
Salt and pepper (pinch of each)

Salad

4 cups chopped romaine lettuce
2 cups chopped napa cabbage
1 cup chopped red cabbage
1 cup diced cucumber, peeled or not
1 cup edamame
1 cup small diced carrots
1 cup chopped red bell pepper
4 green onions, white and green parts finely chopped
1 cup chopped cilantro
Peanuts for topping (optional)

For the chicken, whisk together the oil, soy sauce, rice vinegar, lime juice, salt and pepper. Place the chicken in a ziploc bag or shallow dish and cover with the marinade. Refrigerate for 20 minutes or up to 24 hours (the longer it marinates, the better the flavor).

Remove the chicken from the marinade and grill 6-7 minutes per side. Remove to a plate and let cool. Chop into bite-sized pieces.

For the vinaigrette, combine all the ingredients in a liquid measure or small mason jar and whisk (or shake) until well combined. Refrigerate until ready to use. The dressing can be made up to a week in advance.

In a large bowl, toss together all of the salad ingredients with the cooled and chopped chicken. Pour the vinaigrette over the top and toss until the ingredients are coated with the dressing. Serve the salad with the peanut dressing on the side to drizzle on top.

Serves 4-6



Thai Chicken Tacos

These made Tom, Zoe, and I very happy dinner eaters one night this spring. I love little lettuce wrapped bundles. I have to say I like them better than bread-y wrappings.

Marinade

1/2 cup orange juice
1/4 cup soy sauce
2 tablespoons honey
1 tablespoons grated ginger
1/2 lime, juiced
1/4 teaspoon red pepper flakes

6 chicken breasts
4 carrots, julienned
2 red peppers, deseeded and sliced thin
1 head of cabbage, pull 12 whole leaves, thinly slice
or shred rest

Peanut Sauce

2 tablespoon peanut butter (I used chunky)
2 tablespoon soy sauce
2 tablespoons grated ginger
1 tablespoon sesame oil
2 tablespoons honey
1/4 teaspoon red pepper flakes

Cilantro, crushed peanuts, limes wedges, sriracha
sauce for topping

For marinade, combine all marinade ingredients in a large bowl, whisk, and add chicken breasts. Cover and marinate 4 hours to overnight.

Combine all ingredients for peanut sauce in a bowl and mix well. Refrigerate sauce until ready to serve.

When ready to cook, preheat grill to medium heat. Remove chicken from marinade and grill 6-8 minutes per side or until chicken reaches 160 F. Slice chicken breasts thinly.

Assemble your Thai tacos with chicken, red pepper slices, shredded cabbage, peanut sauce, cilantro, crushed peanuts and any other condiments of your choosing.

Serves 4



Dilley's Feta Fettucine

Gary Dilley was a character. My father met him on the runway of the Manila airport sometime in the 1960's, when Gary was a graduate student living in Hong Kong and studying mainland China. As the story goes, Gary had missed the last plane of the day from Manila to Hong Kong and had no money left. Dad invited him to come to our house, have dinner and spend the night, promising to get Gary on a plane first thing in the morning. A great family friendship had been formed. Gary lived in Manila while I was in high school and he was a huge part of our lives. A week was not complete if we hadn't gotten at least one call from Gary about 5:15 in the afternoon, asking what was on the menu. After I met Tom, he invited us to his home in the Marin hills - a gorgeous Japanese style home. He made this dish for dinner one of the nights of our visit and we loved it so much, we've been making it ever since. Gary lived the last years of his life in Chaing Mai, Thailand, in a famously beautiful home he commissioned and had built almost entirely of teak, Twelve Gables. I always laughed when Gary was around and he inspired my normally sober and serious mother to practical jokes. I miss him to this day.

1 lb. Italian sausage, hot or sweet
1 16-oz. can stewed tomatoes
12 ounces fettucine
1/2 c. red wine
5 cloves garlic, minced

1/4 lb. feta cheese, crumbled
1/8 tsp. pepper
1/4 c. fresh basil, chopped
1/4 c. parsley, chopped
Parmesan, optional

Cut italian sausage into 1 inch pieces. Put in a pan with a little water (about 1 Tbl.). Cook sausage until water evaporates and there is enough fat to brown the sausage. Brown sausage slowly until cooked through (about 15-20 minutes).

While the sausage is cooking, cook the fettucine according to the package directions.

When sausage is nicely browned and fully cooked, drain the fat and add the red wine and garlic. Bring to a boil, and simmer for about five minutes. Pour over fettucine, add the pepper and fresh basil and toss. Sprinkle feta and parsley on top and serve. Pass grated parmesan if you wish.

Serves 4



Gold Coin Pork

This has been a standard for my whole life. My mother found the recipe in one of her all-time favorite Chinese cookbooks, Mrs. Ma's Chinese Cookbook, published in 1961. So almost literally my whole life. I love this pork. It has a clean light taste. It can be broiled or grilled, it's great for dinner, equally good cold for lunch or in a pork and celery salad. The name of the dish derives from the square skewers traditionally used that leave the pork looking like Chinese coins. Try it. Very nice with baby bok choy and rice.

1 pound pork tenderloin, cut into 3/4-inch slices
4 tablespoons soy sauce
2 teaspoons dry sherry
1 teaspoon minced ginger

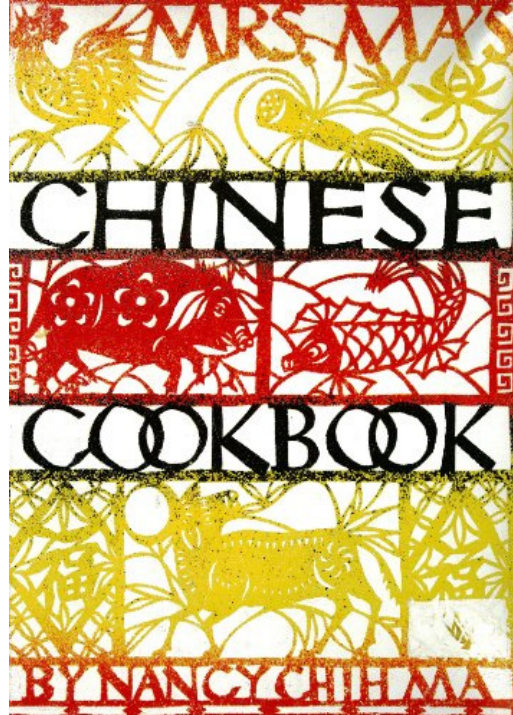
3 green onions, chopped
1 large shallot, chopped (you can omit this)
2 tablespoons sugar



Mix all the ingredients and marinate for at least one hour. Skewer pork on skewers, baste with marinade, and broil or grill.

Dilute leftover marinade with about 1/4 cup water and heat to serve with rice.

Serves 3-4



Italian Harlequin Salad

This is a fabulous salad to make for a crowd. Everything can be prepared in advance. It looks beautiful and colorful. People can pick and chose if they wish. It tastes lovely and works equally well as leftovers all mixed together. I could eat this salad most days. If you wanted to, you could substitute garbanzoes for the ham to make this vegetarian. By the way, you may notice that I say the carrots should be tender-crisp while the beets should be crisp-tender, This is not a mistake. The beets should be crisper than the carrots. It makes an interesting and very slightly unexpected shift of textures. The dressing is very tangy, which works beautifully with the boiled vegetables and the ham.

1/2 pound ham, cut into ¾-inch cubes
1/2 pound cold boiled fingerling potatoes, cut into ¾-inch cubes
3-4 beets, cut into ¾-inch cubes
3-4 carrots, cut into ¾-inch cubes
1-1/2 cups peas

Dressing

¾ cup mayonnaise
2 tablespoons lemon juice
1 tablespoon ketchup
1 tablespoon golden balsamic vinegar
1/2 teaspoon garlic salt
Freshly ground pepper to taste

On a large square or rectangular platter, position the ham in the middle. Put the potatoes in one corner.

Meanwhile, get a pot of water boiling. When it is boiling, add the cubes of carrot and cook for about 4-5 minutes or until tender-crisp. Scoop out of the boiling water and place in an ice bath to cool quickly. To the still-boiling water add the peas and cook for just a minute or two. Scoop them out of the water and chill in an ice bath. Finally, add the cubes of beet and cook for about 5 minutes or until they are crisp-tender. Chill quickly under cold water.

Place the carrots, peas, and beets each in one of the remaining three corners of the platter.

Mix the dressing ingredients together. You can serve the dressing on the side or drizzle it over the platter.

Serves 4



Stuffed Potato Casserole

Oh, yes. That's pretty much it. Oh, yes! This was complete comfort food. Although it is only an 8x8 pan, at least 6 people could be happy, it's so dense with flavor and (let's face it) calories. But there are days - like when you've spent six hours at Kaiser getting one test after the other and you're still in pain - when it is all worth it. Or that's what I'm telling myself. What I like about this is that you could leave out the bacon and have a great vegetarian casserole. I served it with lemon chicken and slumped kale. Fabulous!

2 pounds red skinned potatoes, baked (or follow directions below)
Olive oil
Kosher salt, to taste
4 slices bacon, cooked and crumbled, divided
1 (5 ounce) can of evaporated milk
3/4 cup sour cream

1/4 cup (1/2 stick) butter, melted and cooled
1-1/2 cups of shredded sharp Cheddar cheese, divided
2 green onions, sliced, reserve a teaspoon for garnish
1 teaspoon of chopped fresh parsley
1/2 teaspoon of garlic salt
1/4 teaspoon of freshly cracked black pepper, or to taste

Preheat oven to 400°F. Scrub potatoes, puncture each with a knife to vent, toss with olive oil and salt and place on a pan. Bake at 400°F for 45 minutes or until tender. Meanwhile, cook the bacon to crisp; set aside, chop once cooled, reserving half for garnish; set aside. Set potatoes aside until cool enough to handle, then slice in half lengthwise, then into half rounds about 1/4 to 1/2-inch thick. Place into a large bowl. Add 1 cup of the Cheddar cheese and half of the bacon. Set aside a big pinch of the green onion for garnish and add the rest to the potatoes; toss.

When ready to bake, preheat oven to 350°F. Butter an 8 x 8 inch baking dish; set aside. Blend together the evaporated milk, sour cream and melted butter. Add parsley, garlic salt and pepper. Pour mixture over the potatoes and gently toss. Use a potato masher to break down the chunks to desired texture. Turn out into the prepared baking dish, cover and bake at 350°F for 40 minutes or until heated through. Remove, top with the remaining 1/2 cup of shredded Cheddar cheese, return to the oven, uncovered, until cheese is melted, about 5 minutes. Garnish top with remaining bacon and green onion. Serve immediately.

Serves 6



Sweet Potatoes Stuffed with Sausage, Black Olives, Feta, & Sun-Dried Tomatoes

This is my killer recipe of 2014. It was so surprising and so satisfying. I know this will be one of my go-to recipes when I'm too tired to fuss. Tender oven baked sweet potatoes are stuffed with a mixture of browned sausage and onions, creamy feta, salty olives and bright sun-dried tomatoes that add a punch of flavor. I have to admit the original recipe does not include the sausage, but to my meat-loving self the mixture was calling for sausage.

4 medium red skinned sweet potatoes, about 8 to 10 oz each and scrubbed clean	2 oz black oil-cured olives, pitted and chopped
1 onion, chopped	1 oz oil packed sundried tomatoes ; thinly sliced
1 pound sweet Italian sausage, crumbled	1/4 cup (1 handful) chopped fresh parsley
2oz sheep's milk feta cheese , cut into small cubes	1 Tablespoon extra virgin olive oil
	Sea salt and freshly ground pepper to taste

Preheat the oven to 400F. Pierce each sweet potato several times with the tines of a fork. Place them directly on middle oven rack with a piece of foil on the rack below.

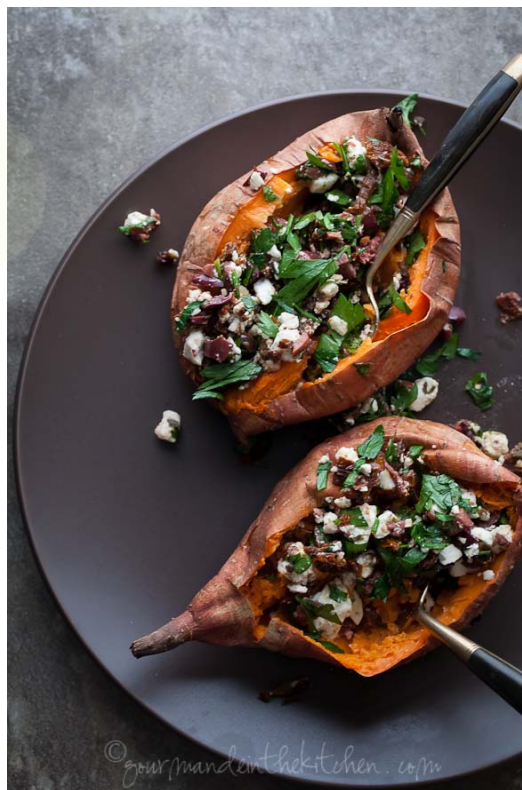
Bake until the sweet potatoes are easily pierced with a knife and cooked through, about 35-45 minutes depending on size. Remove from oven and let stand until cool enough to handle.

While the sweet potatoes are baking, make the topping. In a saute pan over medium heat, cook sausage and onions together until the sausage is nicely brown and crispy. The trick here is not messing with them a lot. Just let them sit and stir only a few times. Drain and set them aside to cool a little.

Mix together remaining ingredients in a small bowl and set aside until the sweet potatoes are done. Right before serving, add the sausage and onion.

Slice sweet potatoes lengthwise down the center to expose cooked insides, top with feta mixture and serve.

Serves 4



Uncle Maurizio's Pork Chops

These pork chops, which come from Louisa Weiss on The Wednesday Chef, are genius. I think we've made them at least four times since they were a part of what may have been one of the finest summer meals I've ever had: Felicity's Perfect Gazpacho (made with Tom's homegrown tomatoes), Yellow Pepper and Caper Salad over Boston lettuce, and a sweet baguette. For dessert - Meyer Lemon Panna Cotta with ripe ripe cherries. Amazingly good!!!! Not only that, it's a great meal for summer entertaining. The gazpacho, yellow pepper salad, the lettuce, and panna cotta can all be prepared ahead. The cherries can be washed and set aside in their serving bowl. The baguette comes to the table room temperature. The only thing you have to do is the pork at the last moment, and they don't take much work - in fact, resist the urge to poke and prod at them. Let them get a nice crust on them. So all in all, the meal is easy, it takes virtually no cooking, and it's fabulously good while looking gorgeous. What more could you want?

Good-quality pork chops, one per person (if I had to guess, around 1/2 an inch thick) - better if they have some fat and bone

Coarse sea salt (do not use fine, no matter what)
A lemon and that is it (Meyer lemon preferred)

Heat a heavy frying pan over medium-high heat. (I'll bet a cast-iron pan would be best, but Maurizio used a nonstick one.) Coat one side of each pork chop evenly with one or two teaspoons of coarse salt. That's PER CHOP, people. They should look like the picture at the top.

Lay the pork chops, unsalted side down, in the hot pan. There's no oil or anything to coat the pan. Let the chops fry until, Maurizio says, the salt on top starts to go clear, meaning they've absorbed the liquid from the meat (this takes a little less than ten minutes). Your kitchen will smell like browning pork fat, which is indescribably delicious. Flip the chops to the salted side. The browned side should look like the picture at the bottom.

Now fry this side for just a few minutes, until the salt sticks to the pan. Remove the chops to the serving plates and, using a spoon, scrape off the coarse salt and discard. Flip the chop again, so that the nicely browned side is facing up. After all, your eyes are eating, too, as the Germans would say.

Serves as many as you want



Famous Easter Leg of Lamb

Really outstanding. The lamb was succulent and so nicely seasoned. We served it for Easter 2014 to Alan and Brian and both loved it. Would be really good with the Squash and Caper Salad from the 2010 cookbook. The mint pesto is utterly amazing and shouldn't be missed. I've included a method for slow cooking the roast - really slow cooking it, like 7 hours. It makes the meat fall off the bone soft, so it's not to be done when you want lamb anything less than well-done, but it come out like a dream.

1 5 to 7 pound leg of lamb
lemon juice from 1 whole lemon
4 tablespoons snipped fresh parsley
2 tablespoons dried basil, crushed
3 teaspoons onion salt
3 teaspoons dried rosemary, crushed
2 teaspoons herbes de provence
1 teaspoon kosher salt
1/2 teaspoon pepper
10-12 cloves garlic, slivered
2 cups baby onions, peeled

Mint Pesto

1 cup fresh mint leaves with stems removed.
1/8 teaspoon salt
1/8 teaspoon pepper
1 clove garlic
3 tablespoons olive oil
1 tablespoon white wine vinegar
1/4 cup grated fresh Parmesan Cheese
1/4 cup slivered almonds

Trim the fat from meat as best you can. Cut half inch deep slits into roast at one-inch intervals over the entire roast surface. Brush surface of meat with lemon juice, getting into pockets. Stir all the herbs together and rub over entire surface and into pockets. Insert garlic slivers into pockets. I do this preparation the day before and refrigerate covered with foil.

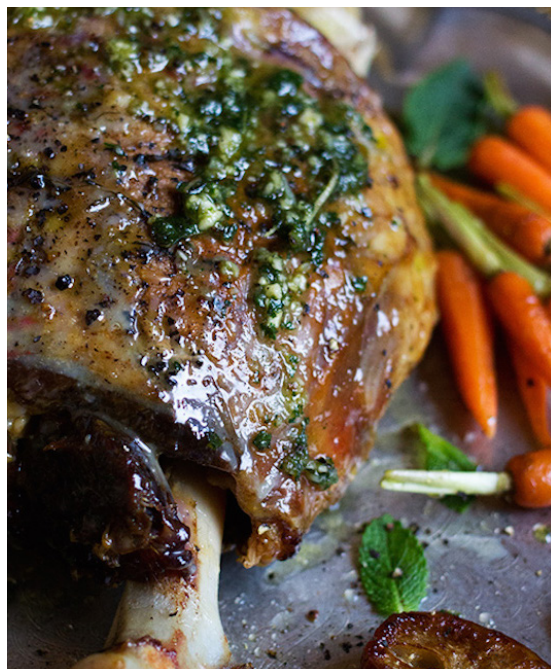
On Easter, place meat, fat side down, uncovered, on a rack in a shallow roasting pan. Roast in a 325 degree oven 2 to 2-3/4 hours for medium rare, or 2-1/2 to 3-1/2 hours for medium. Add the baby onions about 1 hour before the end of cooking. Cover the roast with foil and let stand about 10 min. before carving.

For the mint pesto, add the ingredients, in the order listed, one at a time to a food processor, pulsing after each addition until done.

Serves 8-12 or more

Alternative Slow Cook Method:

First off, preheat the oven to 250°F) Place the prepped leg of lamb in an oven safe casserole dish and leave in the oven for 5 hours. After 5 hours of cooking time, remove the lid. Add the sweet potato, onions and whole garlic in the casserole dish. Roast for another 2 hours, checking the onions every now and then. You can remove the onions if they brown too much.



Karni Yarik - Stuffed Eggplant

On my first day of work at Stanford, one of my colleagues took me to a favorite restaurant of hers off of California Street in Palo Alto. On the menu at the Anatolian Kitchen was a stuffed eggplant. It was served with an oval of buttered rice which was dotted with peas. The entire dish was divine! It was flavorful and nutty and deeply satisfying. I came home and started looking for recipes that approximated what I had tasted that day. I found an Ottolenghi recipe from his Jerusalem cookbook that was very close. I played with the recipe and this is the result. Warning: Do not use a glass or ceramic baking dish. I had Pyrex shards flying when I tried this dish for the first time.

2 medium eggplants (about 1 1/2 pounds/1.2 kg),
halved lengthwise and flesh scored deeply
6 tablespoons olive oil
1-1/2 teaspoon ground cumin
1-1/2 teaspoon onion powder
1-1/2 teaspoon garlic salt
1-1/2 tablespoon sweet paprika
1 teaspoon ground cinnamon
1 large onion (about 12 ounces), diced
1 green pepper, diced

1/2 red pepper, diced
1 pound ground lamb
7 tablespoons pine nuts
1/3 cup chopped flat-leaf parsley
2 teaspoons tomato paste
1/3 cup water
1 tablespoon freshly squeezed lemon juice
1 tablespoon butter
1 14-oz can diced tomatoes
Salt and freshly ground black pepper

Preheat the oven to 425°F. Place the eggplant halves, flesh side up, in an enameled or metal roasting pan large enough to accommodate them snugly. (Do not use a glass or ceramic roasting pan, because it will likely crack or explode when you add the tomato sauce - take it from me, it happened.) Brush the flesh with 4 tablespoons of the olive oil and season with 1 teaspoon salt and plenty of black pepper. Roast for about 20 minutes, until just beginning to brown. Remove from the oven and allow to cool slightly.

While the eggplants are cooking, you can start making the stuffing by heating the remaining 2 tablespoons olive oil in a large frying pan. Mix together the cumin, onion powder, garlic salt, paprika, and ground cinnamon and add half of this spice mix to the pan, along with the onions and peppers. Cook over medium-high heat for about 8 minutes, stirring often, before adding the lamb, pine nuts, parsley, tomato paste, 1/2 teaspoon salt, and some black pepper. Continue to cook and stir for another 8 minutes, until the meat is cooked.

Place the remaining spice mix in a bowl and add the water, lemon juice, diced tomatoes with juice; mix well.

Reduce the oven temp to 375°F. Pour the tomato/spice mix into the bottom of the eggplant roasting pan. Add the butter. Spoon the lamb mixture on top of each eggplant. Cover the pan tightly with aluminum foil, return to the oven and roast for 1 1/2 hours, by which point the eggplants should be completely soft and the sauce thick; twice during the cooking, remove the foil and baste the eggplants with the sauce, adding some water if the sauce dries out. Serve warm, hot, or at room temperature.

Serves 4



Beef Noodle Salad Bowls

I made this on a wild and wet night in December. I made each of us our own salad bowl. Tom declared it exquisite but quirky. I thought it was wonderful. I got this off the web, but you'll notice I added a few extra veggies than you see in the photo. I loved the idea of cooking the meat first, then marinating it. And, of course, this is a great recipe for any leftover steak you happen to have sitting around (do I hear derisive laughs). It tasted mighty fine the next day when I had leftovers for lunch.

3/4 to 1 pound sirloin steak, cut into a few large pieces

Kosher salt To Taste

3/4 cups ponzo or regular soy sauce with a little lemon juice added

3 tablespoons pure sesame oil

2 tablespoons olive oil

2 tablespoons rice wine vinegar

1 teaspoon hot chili oil (less if you want mild)

2 cloves garlic, peeled and minced finely

2 teaspoons minced fresh ginger

2 tablespoons packed brown sugar

1/2 cup sliced green onion

8 ounces, weight thin noodles (thin spaghetti would work if you don't have Chinese noodles)

Carrot shreds

Edamame

Mesclun or other baby greens (mizuna would be good)

Cilantro or Parsley Leaves

Season both sides of the sirloin with salt. Grill on an outdoor grill or indoor grill pan until medium rare. Remove from heat and set aside.

In a bowl, combine ponzu (or soy), sesame oil, olive oil, rice wine vinegar, hot chili oil, garlic, ginger, and brown sugar. Mix to combine, then taste and adjust flavors/seasonings to your taste.

When steak is cool enough, place in a large plastic storage bag. Add 3 tablespoons of dressing. Seal bag tightly and place in fridge until needed.

Cook pasta according to package directions. Drain and place in a bowl. Pour remaining dressing over the top and toss to combine. Finally, toss in green onions. Cover bowl with plastic wrap and refrigerate for at least a couple of hours or until cool. You can make the steak and noodles well in advance of when you want to serve.

To serve, remove steak from storage bag and slice against the grain into thin strips. Drizzle a little ponzu (or soy) over noodles just to give it a little flavor boost, throw in plenty of cilantro leaves, and toss to combine. Serve strips of beef over mound of noodles, or throw it all into a bowl together. Serve with chopsticks if you have them.

Serves 4



Caramelized Onion and Beef Loco Moco

This was so warm and comforting one cold and rainy night in December. I know this is supposed to be an Hawaiian breakfast meal, and the truth is I wouldn't mind it then, but it sure was good as dinner as well. The original instructions from the Ming Tsai recipe recommend very gently shaping the burger and then sinking your thumb into the middle about halfway through the patty.

3 tablespoons canola oil
3 large onions, sliced 1/4-inch thick
Kosher salt and freshly ground black pepper
1 1/2 pounds ground beef
2 bunches scallions, white and green parts, sliced
1/4 inch thick, 1 tablespoon greens reserved for
garnish
1 tablespoon minced garlic

1 tablespoon plus 1 teaspoon naturally brewed soy
sauce
2 cups fresh beef or chicken stock
1 tablespoon cornstarch mixed with 1 tablespoon
water
4 large eggs
3 cups white rice
3 cups brown rice

Heat a large heavy sauté pan or wok over a medium-high heat. Add 1 tablespoon oil and swirl to coat the pan. When the oil is hot, add the onions, season with salt and pepper and cook on one side until caramelized, 4 to 5 minutes. Turn, cook on the second side for about 5 minutes, then set the onions aside. Reserve the pan.

Meanwhile, in a medium bowl, combine the beef, all but the reserved scallions, the garlic and 1 tablespoon of the soy sauce and season with pepper. Mix and form gently into 4 patties about 1/2 inch thick.

Heat the pan over a medium-high heat, add 1 tablespoon of the oil and swirl to coat the pan. Season the patties on both sides with salt and pepper, transfer to the pan and cook, turning once, for about 4 minutes for medium-rare, 5 minutes for well-done. Transfer the patties to a plate to rest for 5 minutes.

Return the pan to medium heat, and add the onions. Pour in the stock, bring to a simmer and add the remaining 1 teaspoon soy sauce. Whisk in the cornstarch slurry and simmer until the sauce is lightly thickened, about 1 minute. Taste to adjust the seasoning with salt and pepper, if necessary.



Break the eggs into a bowl. Heat a medium nonstick sauté pan over medium heat. Add the remaining 1 tablespoon of oil, and when hot, gently slide in the eggs.

Cook for about 1 minute, turn and cook for about 2 minutes until the whites are set and the yolks are still soft. (If you prefer your eggs sunny side up, add the eggs, cover, cook for about 1 minute, uncover, then cook until the whites are set and the yolks are still soft, 2 to 3 minutes). Season with salt and pepper.

Divide the rice among 4 soup plates or serving bowls, top with the burgers and top with the onions. With a nonmetal spatula, separate the eggs, transfer to the onions, garnish with the reserved scallion greens and serve.

Serves 4

Miso Beef Salad on Rice - Gyu Harami Don

Soon after I started at Stanford, I went to lunch with an old friend who is now a new colleague. She took me to a little Japanese restaurant in Los Altos that I had never seen - Sumika. They had a dish, Gyu Harami Don, for which I can't locate a recipe anywhere, so this is just a guess. I love this. It's hot and cold, with a salty lemon garlic punch. I love that it combines salad and rice.

Steak (virtually any size will do), sliced thickly into strips

2 tablespoons white miso

Juice of 1 lemon (Meyer preferred)

2 tablespoons mirin

2 tablespoons soy sauce

4-5 garlic cloves, pressed

Freshly ground black pepper

1/2 teaspoon garlic salt

2-3 Persian cucumbers, halved lengthwise and sliced
3/4 cup shredded carrot or daikon

2 cups mizuna or other lettuce-like form

3 tablespoons oil

2 teaspoons lemon juice

1 teaspoon seasoned rice vinegar

1/2 teaspoon garlic salt

2 green onions

Cooked rice

Mix together first set of ingredients and allow steak to marinate for at least one hour. Grill beef strips just until singed, but still rare inside.

Whirl together all the dressing ingredients in a blender and then toss with the grilled meat.

To make a dish - lay a foundation of rice, topped by the lettuce mixture, with the meat surmounted by the shredded carrot or daikon.

Serves 4



Hot Beef & Lettuce Salad

Another recipe from Beyond the Great Wall cookbook, this is a very unusual but satisfying salad. I loved how the romaine was still a little crunchy and the spicy yummy beef. This has definitely been the beef salad year!

About 4 packed cups coarsely torn romaine lettuce

Dressing

1 tablespoon peanut oil or vegetable oil
1 tablespoon minced garlic
1 tablespoon minced ginger
1/2 pound ground beef

1/2 teaspoon salt, or to taste
1 tablespoon soy sauce, or to taste
1 tablespoon Jinjiang (black rice) vinegar, or to taste
1/2 cup warm water
2 teaspoons cornstarch
1 tablespoon cold water
1/2 teaspoon roasted sesame oil

Place the lettuce in a wide salad bowl or serving dish and set aside.

Place a wok or heavy skillet over medium-high heat. When it is hot add the oil and swirl to coat the bottom of the pan. Toss in the garlic and stir-fry for 10 seconds, then add the ginger over medium-high to medium heat until slightly softened and starting to turn color. Add the meat and use your spatula to break it up so there are no lumps at all, then add the salt and stir-fry until most of the meat has changed color. Add the soy sauce and vinegar and stir to blend. Add the warm water and stir. *(The dressing can be prepared ahead to this point and set aside for up to 20 minutes. When you are ready to proceed, bring to a boil.)*

While the dressing mixture is coming to a boil, place the cornstarch in a small cup or bowl and stir in the cold water to make a smooth paste. Once the liquid is bubbling in the pan, give the cornstarch mixture a final stir, add to the pan, and stir for about 1 minute; the liquid will thicken and become smoother. Taste for salt, and add a little salt or soy sauce if you wish. Add the sesame oil and stir once, then pour onto the lettuce. Immediately toss the salad to expose all the greens to the hot dressing. Serve immediately.

Serves 4



Olive Burger

I got this recipe from The Anchor Bar and Grill in Superior, Wisconsin courtesy of the Food Network. The burgers were typical - but the olive smush was de-vine! It truly deserves a life of its own. I can see it as an appetizer with celery & crackers. I can see it as the filling for a tea sandwich. I just scooped some up with a carrot stick and it was mighty fine. It's got that tangy olivey thing, mixed with the soft goodness of the cream cheese.

Burger

1-1/2 pounds ground beef
1 package Lipton's onion soup mix
6 hamburger bun, toasted
1 recipe Olive Topping

Olive Topping

8 ounces cream cheese, at room temperature
1 cup sliced green olives, the pimento-stuffed ones are fine
3 ounces olive juice, from jar

Cook the burger the way you like burgers cooked the best. Place the burger on the bun and top with olive topping.

For the olive topping, mix the cream cheese with the olives and olive juice.

Serves 3-6



Outrageously Good Steak Marinade

Tom found this on allrecipes.com one afternoon in June. The steak, once cooked, was outrageously good. It was savory, had a bit of a punch from the Worcestershire, and was beautifully caramelized. Definitely a recipe to make again and again.

1/3 cup soy sauce
1/2 cup olive oil
1/3 cup fresh lemon juice
1/4 cup Worcestershire sauce
1 tablespoons garlic salt

2 teaspoons garlic powder
3 tablespoons dried basil or fresh basil
1 1/2 tablespoons parsley
1 teaspoon ground white pepper

Mix all together and marinate your choice of meat for up to eight hours. Grill to desired doneness.

Makes about 1-1/3 cups



Roast Beef Thai Salad

Originally from a cookbook of recipes from Sheraton hotels around the world, I fiddled and adjusted. This is from the Bangkok Sheraton and I've made it since college and am addicted to this salad. The dressing is unusual, but works so well. You can make it as spicy or mild as you like by adjusting or eliminating the hot chilies (and often I use sriracha or chili-garlic paste instead of the fresh chilies). If you have leftover steak or buy deli roast beef, this salad comes together in minutes and is a great summer meal that requires no cooking at all. If you need something more substantial, serve the cold salad over hot rice with an extra drizzle of the dressing - it's smashing.

1 pound roast beef, sliced and cut into batons
(about 1/4 inch x 1/4 inch x 2 inches)
2 cucumbers, halved and sliced
1/2 red onion, thinly sliced
Bibb lettuce, washed and dried
Thin slices of red pepper (optional)
Chopped fresh mint (optional)

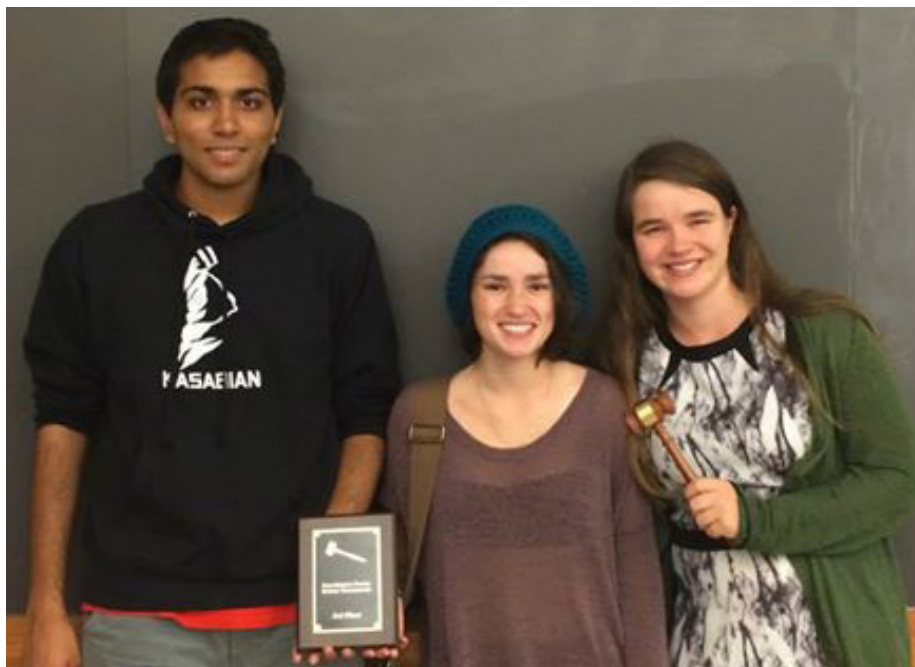
Dressing

1/4 cup red wine vinegar
1/4 cup vegetable oil (optional)
2-3 garlic cloves
1/2 teaspoon salt
Dash of sugar
2 small hot chilies, seeded
1/2 large green pepper, seeded and cut into chunks
1 tablespoon soy sauce or Thai fish sauce
1 tablespoon lemon juice

Combine the roast beef, cucumbers, and onion in a bowl. Place all the dressing ingredients in a blender and blend until smooth. Pour about half of the dressing over the beef mixture and toss to combine. (At this point, you could let it sit for no more than 1 hour.)

Place the lettuce in a deep bowl or on the edges of a large platter. Put the beef mixture in the middle and garnish with red pepper and mint (if desired). Serve at once with reserved dressing.

Serves 3-4



Alex, Maya, and Zoe at the Swarthmore Debate Tournament.

Stir-fried Minced Beef with Chiles and Basil

Adapted from Molly Weizenberg, Matthew-Amster Burton and Thai Street Food, by David Thompson. A great summer dish! It's nearly instant. You can make it in less than ten minutes, so be sure that you've measured out and prepped your ingredients and have them close at hand. And start the rice at least five or ten minutes ahead. Tom and I have made a dish for years called Bucatini with Beef and Parsley, which was included in the 2009 cookbook. This is like an Asian, summery take on that dish. We made it with stir-fried Chinese long beans and Haiga rice. Haiga rice is a new discovery for me. It is somewhere between brown and white rice, since it has some, but not all of the rice germ removed. As a result it is healthier than white rice, but not as chewy and nutty as brown rice. I really like it as a treat.

8-9 large garlic cloves, chopped
1 large jalapeno chile, minced
1/2 teaspoon coarse sea salt
1/4 teaspoon red chile flakes
1 Tbsp. peanut oil
1-1/4 lb. ground beef
3 Tbsp. fish sauce

1/4 cup (60 ml) chicken stock or water (may not need)
1/3 lb Thai basil, leaves plucked off stems
Hot cooked rice
2 large eggs(optional)
1 lime, cut into wedges

Stir together the garlic, chiles, and salt. Heat a wok or large skillet over high heat, add 1 tablespoon oil, and add the garlic, chiles, and salt. Stir-fry for a few seconds until fragrant, then add the beef. Continue to cook, stirring, until the beef is cooked through and just starting to brown. Add fish sauce and basil (and stock or water if pan is dry). Stir just until the basil is wilted. Remove from the heat.

If you want an egg on top, then add a little more oil to the pan and fry the eggs. The proper fried egg for this dish has a runny yolk but a browned and crispy underside.

Scoop the rice into bowls, and then divide the beef and its juices over the top. Crown with the fried eggs. Serve immediately, with a good squeeze of lime.

Serves 4-5



Lemongrass and Chile Beef Semi-Jerky

Based on a recipe from the blog Viet World Kitchen. I halved the chiles called for, reduced the brown sugar, and adjusted the amount of time it baked to render it a little less jerky and a little more tender. Served with the Daikon & Carrot Pickles and rice, it was stupendous! Tom pointed out that this would make great picnic food - easy to transport, easy to eat.

2 pounds beef rump or bottom sirloin roast
3-4 Thai chiles, chopped
1 large stalk lemongrass, trimmed, halved length-wise and cut into super thin half circles (1/3 cup total)

1/4 cup lightly packed light brown or brown sugar
About 2 1/2 tablespoons fish sauce
2 tablespoons light (regular) soy sauce
1 tablespoons dark (thick) soy sauce

To make the beef easier to cut, freeze it for about 45 minutes, until firm. Use a sharp knife to cut thin pieces, each a scant 1/8-inch thick. Cut across the grain to get tender results. Transfer to a pan or bowl. Set aside.

For the marinade, put the chiles, lemongrass, and sugar in a mini food processor. Chop and/or grind to a fine texture. Add the fish sauce and both kinds of soy sauce, and process to blend well. Taste. You should be able to distinguish the lemongrass and chile in the savory-sweet sauce. Add a little fish sauce should you need extra depth.

If the meat has wept juices, pour them out. Then pour in the marinade. Use your hands to ensure that each piece is coated on both sides. Cover with plastic wrap and set aside to marinate for 1 to 1 1/2 hours.

Position 2 racks in the upper and lower third of the oven and preheat to 300F. Line two baking sheets with foil, spreading the foil out beyond the rim of the baking sheet like wings to support dangling pieces of beef. Put 1 or 2 racks atop the foil in each baking sheet. Aim to elevate the beef as much as possible.

Arrange the beef flat atop the racks. They can touch but try not to overlap them much. I often let some of the piece to extend beyond the rack onto the foil. Bake for about 30-40 minutes or until the beef is a dark reddish brown and they have shrunk by about 25 percent of original size. They should still be flexible when done.

Makes about 1 pound of jerky





Our tree this year was decorated with homemade ornaments of Washington D.C. landmarks with these pictures. Tom and I schemed to create them as a surprise to Zoe.

Gingerbread Abbicci

For the past four or five years (has it really been that many?) I've been playing cards with a group of women every month or two. It's fairly relaxed. Deb usually hosts us, Jill brings amazing main dishes, Patt provides dessert, Freddie surprises us, and I bring a salad. Every Christmas we celebrate Santa Lucia Day, complete with a candlelit crown of green that was the brainchild of Patt. For this particular card night, Deb makes the dessert, a deep, dark and delicious moist gingerbread that she serves with softly whipped cream. She sent me the recipe this year, on Christmas Day, if you would believe. The recipe is from the December 1994 issue of Gourmet, which Deb has amazingly saved all these years. Abbicci was a widely-loved restaurant in Yarmouth Port, Massachusetts that closed in 2009.

4 ½ cups all-purpose flour
1 T baking powder
1 tsp salt
1 tsp baking soda
1 tsp ground cloves
1 T ground cinnamon

1 T ground ginger
2 cups unsulfured molasses
1 cup unsalted butter, melted and cooled
2 large eggs
2 cups hot water

Preheat oven to 350°F. and butter and flour a 13- by 9-inch metal baking pan, knocking out excess flour.

Into a bowl sift together flour, baking powder, salt, baking soda, and spices. In a large bowl with an electric mixer beat together molasses, butter, and eggs until combined well. Add flour mixture gradually, beating until just combined, and stir in hot water, stirring until batter is smooth.

Pour batter into prepared pan and bake in middle of oven 50 to 60 minutes, or until a tester comes out clean. Cool gingerbread in pan on rack 15 minutes and invert onto rack to cool completely.

Serve gingerbread warm with whipped cream.

Serves 12



Strawberries with Mascarpone Whipped Cream

I cannot believe I've never had this recipe until this summer. My favorite strawberry dessert has always been the whole berry pie my brother Rick discovered in a Family Circle in 1971 and which we religiously made every time we were in the states. This one is a worthy rival and a whole lot easier. So simple and soooooo delicious.

16 large strawberries
1/2 cup mascarpone cheese
1/4 cup heavy cream

2 tablespoons sugar
1 teaspoon vanilla

Cut stems off of the strawberries and place stem-side down on on cutting board. Cut each strawberry lengthwise into quarters, stopping just before knife hits cutting board, so berries stay intact or cut crosswise in thirds. Place on a serving platter.

Place mascarpone cheese, heavy cream, sugar and vanilla in a medium bowl and beat with an electric mixer until cream is thickened and smooth. Place mascarpone mixture in a piping bag with a star tip attached or a plastic bag and cut off one corner of the bag to pipe. Slowly pipe the mascarpone cream into the berries until filled.

Serves 4



Tiramisu

Many, many years ago in Chicago, I tried out a recipe for tiramisu and it was spectacular. But as things go, it continued on more in my memory than in actual practice. This year for our 29th anniversary, I dug that recipe out and then started playing. It used 10 raw egg yolks, but other recipes seemed to call for making sabayon over barely simmering water. That seemed safer, so I went in that direction. I also lowered the sugar, marscapone, and cream content. But I promise you this is not a skimpy dessert.

4 eggs
1/3 cup sugar
1-1/2 teaspoon vanilla

1 cup heavy whipping cream
8 oz marscapone

1 7-oz package crisp Italian ladyfingers
1/2 cup espresso, made from espresso powder

2 tablespoons unsweetened cocoa

In a bowl over just under boiling water, beat the eggs, sugar, and vanilla for 8 minutes with a handheld mixer (or a whisk) to make sabayon.

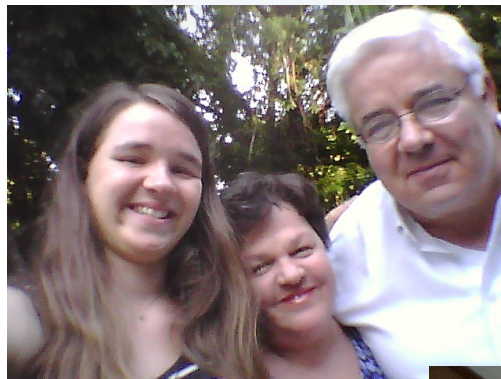
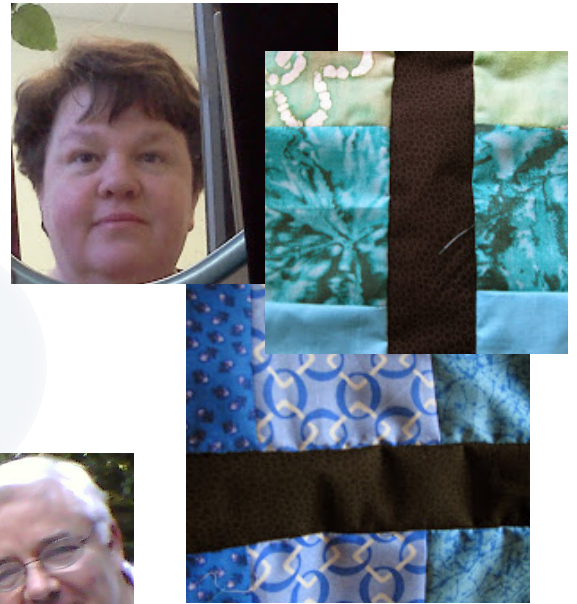
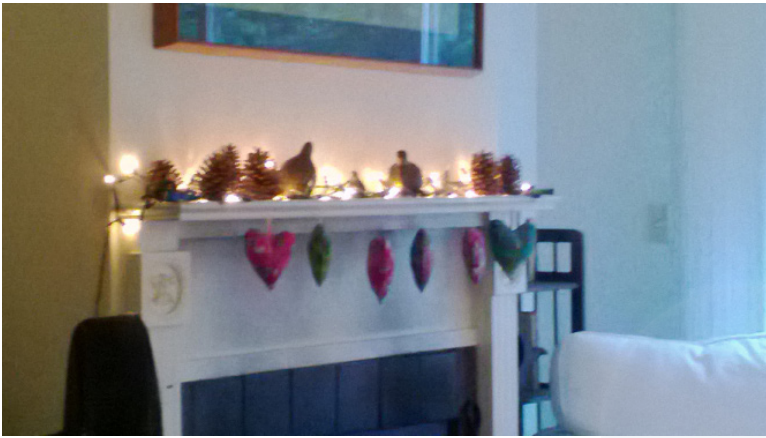
Meanwhile, combine cream and marscapone in the bowl of a stand mixer. Whip until the mixture is stiff.

Fold the sabayon into the cream.

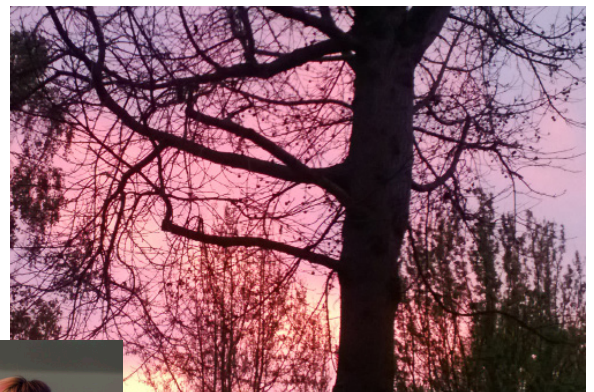
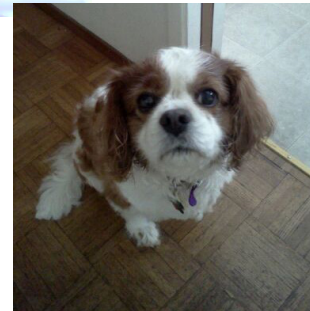
Working fast, dip the ladyfingers into the espresso, lay in a serving bowl. Fill the bottom of the bowl as well as you can with the ladyfingers, then top with some of the cream mixture. Smooth and sift a little of the cocoa over the top (to cover fully). Repeat the layering at least 2 more times, ending with cocoa. Cover and refrigerate for at least 4 hours.

Serves 6-8





Above: Eli, Zoe, and Spencer Dembner at KZSU doing a summer news show
Right: A selfie before taking Zoe to the airport to fly to Washington
Below: AU Debate Semi-formal 2014

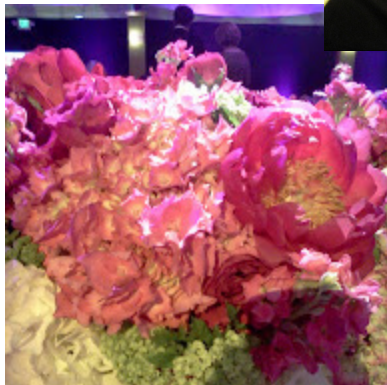
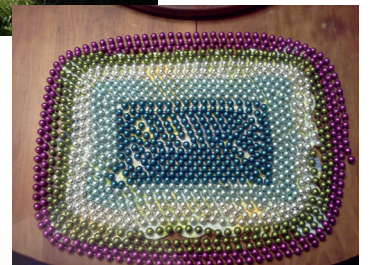


Above: Jared, Zoe, Rebecca, & Mr. Moul - Talon editors and advisor
Right: Zoe, Natalie, and Marion on prom night
Far right: Zoe at about age 2





Right: Laguna Honda Hospital, where Mom was a resident
Below bottom center: Yashwant Parmar and Akhil Avula with me at the last debate meeting of the year



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from vibrant joy to deep tranquility