

Potato Salad With Sugar Snap Peas And Mustard Seed Dressing

Bon Appétit | April 1997

A simple salad with a tangy dressing—perfect for and April picnic.

Serves 4.

Flavors of the World

1/3 cup olive oil
5 tablespoon whole grain Dijon mustard
3 tablespoons yellow mustard seeds
3 tablespoons (packed) chopped fresh dill
2 tablespoons white wine vinegar
1 1/2 pounds medium-size red-skinned potatoes, each cut into 6 wedges, each wedge cut crosswise in half
8 ounces sugar snap peas, stringed
1/2 cup chopped red onion

Whisk first 5 ingredients in small bowl to blend. Season with salt and pepper. Steam potatoes just until tender, about 10 minutes. Transfer to large bowl; add 3 tablespoons dressing and toss to coat. Steam sugar snap peas until just crisp-tender, about 2 minutes. Cool. Add to bowl with potatoes. Add red onion. Pour remaining dressing over salad; toss to coat. Season to taste with salt and pepper.

Roasted Potatoes And Onions With Wilted Greens (Collards)

Gourmet | October 1995

Can be prepared in 45 minutes or less.

Serves 2 as a side dish.

1 pound small red potatoes (each about 1 inch in diameter)
1 medium red onion, halved lengthwise and cut lengthwise into 1/2-inch-thick slices
1 tablespoon olive oil
1/4 pound spinach or arugula, coarse stems discarded, leaves washed well and spun dry (about 3 cups)
2 teaspoons cider vinegar, or to taste

Preheat oven to 450°F.

Cut potatoes in half (quarter any larger potatoes). In a shallow baking pan toss potatoes and onion slices with oil and season with salt and pepper. Roast potatoes and onions in middle of oven, stirring occasionally, until lightly browned and tender, about 25 minutes.

Transfer hot potatoes and onions to a bowl. Add spinach or arugula, vinegar, and salt and pepper to taste, tossing until greens are wilted.

Serve dish warm or at room temperature.

Marinated Collard Greens

MARINADE

1/4 cup apple cider vinegar
1/4 cup chopped sun-dried tomatoes
1/4 cup chopped scallions, white parts only
1 garlic clove, minced
1 teaspoon red pepper flakes

2 teaspoon sea salt, divided

1/2 teaspoon black pepper

1 bunch collard greens, washed

1/8 cup olive oil

1 In a large bowl, combine apple cider vinegar, sun-dried tomatoes, scallions, garlic, red pepper flakes, 1 teaspoon sea salt and pepper. Set aside.

Take several collard leaves and roll into a cylinder the shape of a fat cigar.

3 Using a knife, cut the through the collard cylinder, making strips.

Repeat

steps two and three until you have cut all the collard leaves.

4 Place strips in a large bowl. Pour olive oil on collard strips and sprinkle the remaining 1 teaspoon of salt. Massage the oil and salt into the strips until all are well coated.

5 Transfer the collard strips to the bowl with the apple cider vinegar marinade. Let marinate in the refrigerator for at least 4 hours, but overnight is best.

Servings: 4

Fusilli With Collards, Bacon, And Garlic
Gourmet | February 1992

Can be prepared in 45 minutes or less.

Serves 4.

1 pound collards, coarse stems discarded and the leaves washed well and chopped coarse

1/4 pound sliced bacon, cut into 1/2-inch pieces

4 large garlic cloves, chopped fine

1 large onion, sliced thin

1/4 teaspoon dried hot red pepper flakes

1/3 cup olive oil 3/4 pound fusilli (spiral-shaped pasta)

1 tablespoon red-wine vinegar

freshly grated Parmesan as an accompaniment

In a kettle of boiling water boil the collards for 10 minutes, drain them in a colander set over a large bowl, and return the cooking liquid to the kettle. In a large skillet cook the bacon over moderate heat, stirring, until it is just browned and transfer it with a slotted spoon to a small bowl. Pour off the fat from the skillet and in the skillet cook the garlic, the onion, and the red pepper flakes in half the oil over moderately low heat, stirring, until the onion is softened and the garlic is golden brown. Bring the cooking liquid to a boil, in it boil the fusilli until it is al dente, and drain the fusilli well. To the skillet add the collards, the bacon, the fusilli, the remaining oil, and the vinegar and toss the mixture well. Season the fusilli with salt and pepper, divide among 4 bowls, and sprinkle each serving with some of the Parmesan.

Sugar Snap Peas With Lemon Butter

Gourmet | June 1992

Can be prepared in 45 minutes or less.

Serves 6.

1 pound sugar snap peas, trimmed
1 1/2 tablespoons unsalted butter
3/4 teaspoon freshly grated lemon zest

In a large saucepan of boiling salted water blanch the snap peas for 1 minute, drain them, and plunge them into a bowl of ice and cold water to stop the cooking. Drain the peas well. The peas may be prepared up to this point 1 day in advanced and kept covered and chilled. In a large heavy skillet melt the butter with the zest, add the peas and salt and pepper to taste, and heat the peas over moderately low heat, stirring, until they are hot.

Sauteed Radishes And Sugar Snap Peas With Dill

Bon Appétit | April 2004

Makes 6 servings.

1 tablespoon butter
1 tablespoon olive oil
1/2 cup thinly sliced shallots
12 ounces sugar snap peas, trimmed, strings removed
2 cups thinly sliced radishes (about 1 large bunch)
1/4 cup orange juice
1 teaspoon dill seeds
1 tablespoon chopped fresh dill

This side dish would pair beautifully with roast lamb or salmon. To remove strings from fresh peas, just snap off the stem end and pull string lengthwise down each pod. Melt butter with oil in large nonstick skillet over medium heat. Add shallots and sauté until golden, about 5 minutes. Add sugar snap peas and radishes; sauté until crisp-tender, about 5 minutes. Add orange juice and dill seeds; stir 1 minute. Season with salt and pepper. Stir in chopped dill. Transfer to bowl; serve.

Market tip: To make this dish even faster, buy sugar snap peas with the strings already removed; they're sold in 8-ounce packages at some supermarkets.