

Roasted Sweet Potato Slices

Gourmet | October 1992

Can be prepared in 45 minutes or less.

Serves 2.

1 tablespoon olive oil
1 tablespoon unsalted butter, melted
3/4 pound sweet potatoes, scrubbed, left unpeeled, and cut into 1/8-inch-thick slices
coarse salt for sprinkling the potatoes

In a small bowl whisk together the oil, the butter, and salt and pepper to taste. Arrange the potato slices, not touching, in rows on an oiled baking sheet, brush them with the oil mixture, and roast them in the upper third of a preheated 450°F. oven, turning them once with a spatula, for 18 to 22 minutes, or until they are golden and crisp. Transfer the potatoes to paper towels to drain, sprinkle them with the coarse salt and pepper to taste, and serve them warm.

Honey-Glazed Oven-Roasted Sweet Potato Wedges

Bon Appétit | November 2006

Makes 6 servings.

5 long slender 10-ounce red-skinned sweet potatoes (yams)
1/4 cup olive oil
1 teaspoon salt
Honey
Chopped fresh parsley

Preheat oven to 400°F. Peel sweet potatoes, then quarter lengthwise. Rinse potatoes with cold water; pat dry with paper towels. Place potatoes in large bowl; add olive oil and salt and toss to coat. Arrange in single layer on rimmed baking sheet. Roast 45 minutes. Brush with honey and roast until tender and beginning to brown in spots, about 15 minutes longer. Transfer to platter; sprinkle with parsley and serve.

Quinoa Salad

SELF | September 2005

Makes 1 serving.

1/4 cup quinoa
1/4 chopped red pepper
1/4 cup shelled edamame
1/8 diced onion
1/8 cup dried tart cherries
White Wine Vinaigrette Dressing 2 tbsp olive oil 2 tbsp white wine vinegar 1 tsp Dijon
mustard Pinch sugar Salt and pepper to taste
2 tbsp sunflower seeds, shelled

Cook quinoa, cool and toss with red pepper, edamame, onion, and dried tart cherries.
For white wine vinaigrette dressing, whisk together olive oil, white wine vinegar, Dijon mustard, and sugar. Add salt and pepper. Mix 2 tbsp dressing (or more to taste) into salad and sprinkle with 2 tbsp shelled sunflower seeds.

Phyllo-Wrapped Salmon With Leeks And Red Bell Pepper

Bon Appétit | October 1997

Serves 6.

R.S.V.P.

Ristorante Araxi, Whistler, British Columbia

8 tablespoons (1 stick) butter

4 cups matchstick-size strips red bell peppers (about 2 large)

2 cups matchstick-size strips leek (white and pale green parts only; about 1 large)

1/2 cup dry white wine

1 teaspoon dried crushed red pepper

1/2 cup thinly sliced fresh basil

1 teaspoon salt

12 sheets fresh phyllo pastry or frozen, thawed 6 5-ounce 6x2x1-inch skinless salmon fillets

Melt 2 tablespoons butter in heavy large skillet over medium-high heat. Add bell peppers and leek and sauté until leek is tender, about 6 minutes. Add wine and crushed red pepper to skillet. Simmer until liquid evaporates, about 4 minutes. Remove skillet from heat. Cool vegetable mixture. Stir in basil and salt.

Preheat oven to 400°F.

Melt remaining 6 tablespoons butter in small saucepan. Place 1 pastry sheet on work surface (keep remaining phyllo sheets covered). Brush with some of melted butter. Top with second pastry sheet; brush with melted butter. Place 1 salmon fillet crosswise on pastry sheet, 5 inches in from 1 short end. Top salmon fillet with 1/4 cup of vegetable mixture. Fold 5-inch section of pastry over salmon. Fold in sides. Roll up, forming rectangular packet. Transfer to heavy large baking sheet, vegetable side up. Brush packet all over with melted butter.

Vegetable Soup with Sweet Basil

Preparation time: 1 hour. Note from Wolfgang Puck: His mother only uses water, because her vegetables are peak-of-the-season, just-picked, and therefore full of flavor, but you can use stock if you like. Pistou, the puree of tomatoes, basil, garlic, and olive oil in this recipe, is a traditional French condiment that adds a burst of flavor just before serving.

INGREDIENTS

2 small leeks, white part only 1 large potato, peeled 1 small onion 2 stalks celery 1 medium zucchini 12 green beans 2 medium carrots, peeled 6 tablespoons olive oil 3 tablespoons water 2 quarts [chicken stock](#) (or 2 qts water, 4 bouillion cubes, a pinch of thyme, and 1/2 bay leaf OR you can use vegetable broth for a vegetarian option) 4 to 6 ripe tomatoes, peeled and seeded 4 medium garlic cloves 30 fresh basil leaves, washed and dried Salt 1/2 teaspoon freshly ground black pepper A few drops of Tabasco sauce

METHOD

Cut the leeks, potato, onion, celery, zucchini, green beans, and carrots into 1/4 inch diced cubes.

In a 6-quart stockpot, combine 3 tablespoons of the olive oil with the water. Add the vegetables and sauté over medium-low heat until all the water evaporates. Do not brown the vegetables.

Add the stock and bring to a boil. Cook at a gentle boil for 30 minutes.

Meanwhile, in a food processor fitted with the metal blade, put the tomatoes, basil, garlic, and remaining 3 tablespoons of olive oil. Pulse until pureed.

Stir the puree into the cooked soup. Do not let the soup return to a boil.

Season, to taste, with salt, pepper, and a few dashes of Tabasco. Serve the soup hot or cold from a tureen or in individual bowls.

Serves 6.

Simply Recipes <http://simplyrecipes.com>

Carrots And Leeks

Gourmet | May 2008

A shot of red-wine vinegar is all it takes to enliven this simple, earthy side dish.

Makes 4 servings

by Ian Knauer

3 medium leeks (white and pale green parts only) 3 tablespoons unsalted butter 1 lb carrots, cut diagonally into 1 1/4-inch pieces 1 1/4 cups water 1/2 cup red-wine vinegar

Halve leeks lengthwise, then cut crosswise into 1-inch pieces and **wash**

Sauté leeks in butter with 1 teaspoon salt and 1/2 teaspoon pepper in a 12-inch heavy skillet over medium-high heat until softened, 5 to 6 minutes.

Stir in carrots, water, and vinegar. Cook, covered, over medium-high heat until carrots are tender, 20 to 25 minutes.

Boil, uncovered, until liquid has evaporated, 3 to 5 minutes.