

# Savoy Cabbage And Lemon Slaw

Bon Appétit | July 1997

For a nice variation, try making this one with Napa cabbage.

Can be prepared in 45 minutes or less.

Makes 8 Servings.

8 cups finely sliced savoy cabbage (about 1 1/4 pounds)  
1/2 cup chopped fresh basil  
1/2 cup low-fat (2%) buttermilk 1/2 cup low-fat mayonnaise 1/4 cup grated onion 1 tablespoon  
fresh lemon juice 1 1/2 teaspoons grated lemon peel 1 teaspoon chopped fresh thyme or 1/2  
teaspoon dried

Combine cabbage and basil in large bowl.

Whisk buttermilk, mayonnaise, grated onion, lemon juice, lemon peel and thyme in small bowl to blend. Add dressing to cabbage mixture; toss to coat. Season to taste with salt and pepper. (Can be prepared 3 hours ahead. Cover; refrigerate.)

# Bacon And Cabbage Soup

Epicurious | March 2007

**Editor's Note:** This recipe is adapted from chef Paul Flynn of *The Tannery in Dungarvan, Ireland*. In Ireland, boiled bacon and cabbage is a domestic staple. The bacon is usually a "collar" or shoulder, a moderately marbled cut with less fat than American bacon but a bit more than Canadian. The ingredients are boiled together and served with potatoes and a parsley cream sauce. Among contemporary Irish chefs, it's become popular to reinvent this hearty, homey recipe in the more rarefied form of bacon and cabbage terrine. Flynn's version, however, stays closer to dish's comforting roots, while adding a touch of elegance.

Makes 4 servings.

Paul Flynn

1 (1/3-pound) piece Irish bacon (available at specialty foods shops) or Canadian bacon  
3 tablespoons unsalted butter  
1 medium onion, finely chopped  
2 large Yukon Gold potatoes, peeled and cut into 1/2-inch dice  
5 1/2 cups chicken stock or low-sodium chicken broth  
4 Turkish bay leaves  
2 teaspoons kosher salt  
1/2 teaspoon freshly ground black pepper  
1/2 small head Savoy cabbage, cored, thinly sliced, and cut into 1/2-inch pieces

In small saucepan, combine bacon and cold water to cover. Cover, bring to boil over moderate heat, and skim foam from surface. Reduce heat and simmer 7 minutes. Drain and cool, then cut into 1-inch chunks. Set aside.

In 6-quart heavy stock pot over moderate heat, melt butter. Add onion and sauté, stirring, until softened, about 3 minutes. Add potatoes and sauté 2 minutes. Add stock, bay leaves, salt, and pepper and bring to boil. Reduce heat to moderately low, cover, and simmer until potatoes are soft, about 8 to 10 minutes. Add cabbage and simmer 5 additional minutes. Discard bay leaves. Working in 3 batches, in blender purée soup until smooth (using caution when blending hot liquids). Return to pot, stir in bacon, and rewarm if necessary. Ladle soup into bowls and serve.

# Orecchiette With Savoy Cabbage, Peas, And Lemon Cream

Gourmet | October 2002

Active time: 35 min Start to finish: 35 min

Makes 4 main-course servings.

1 lb orecchiette (ear-shaped pasta) or pasta shells  
2 tablespoons unsalted butter  
1/2 lb Savoy cabbage, quartered lengthwise, core discarded, and leaves very thinly sliced crosswise  
1 bunch scallions, thinly sliced (1 cup)  
1/2 cup chicken broth  
1/2 cup heavy cream  
1 cup thawed frozen peas  
2 teaspoons finely grated fresh lemon zest  
1/4 cup chopped fresh dill  
3/4 teaspoon salt  
1/4 teaspoon black pepper

Cook pasta in a 6- to 8-quart pot of **boiling salted water until al dente.**

**While pasta is cooking, heat butter in a 12-inch nonstick skillet over moderately high heat until foam subsides, then sauté cabbage, stirring, until pale golden, about 6 minutes. Add scallions, chicken broth, and cream and bring to a boil, then reduce heat and simmer, uncovered, stirring occasionally, until cabbage is tender, about 2 minutes.**

**Remove from heat and stir in peas, zest, dill, salt, and pepper.**

**Ladle out 1 cup pasta cooking water and reserve, then drain pasta in a colander. Combine pasta with cabbage mixture and 3/4 cup reserved pasta water in a large bowl (or in pot).**

**If pasta looks dry, moisten with some of remaining water.**

# Roasted Garlic Crostini With Assorted Toppings

Other | © 2004

**Editor's note:** *This recipe is from chef Wolfgang Puck.* I grew up only about 280 miles west of Transylvania, as the bat flies. So maybe my mother cooked with so much garlic to keep the vampires away from my sisters, my brother, and me. Actually, Austrians, like many Europeans, love the powerful bulb, and as a child I ate more than my share of it in soups, stews, sautés, roasts, and other savory dishes. But only as a professional chef did I learn the secret of roasting garlic. Because its texture is buttery and rich, I like to spread it on crostini. Once you've spread the roasted garlic over your toasts you can choose from a number of toppings.

Makes 4 servings.

Recipe courtesy Wolfgang Puck

Rutledge Hill Press

## **For the roasted garlic:**

4 heads garlic  
1/4 cup olive oil

## **For the crostini:**

12 slices of baguette or country-style Italian bread, sliced at a 45-degree angle about 1/2 inch thick  
1/4 cup extra-virgin olive oil  
Pureed garlic from 4 whole roasted heads of garlic (see above)

Assorted topping options:

Shaved Parmesan, dry jack or Gruyère cheese

Fresh, creamy goat cheese, at room temperature

Roasted red bell peppers, home-roasted or bottled, cut into thin strips

Prepared tapenade (black olive and anchovy paste)

Oil-packed sun-dried tomatoes, cut into thin strips

Capers, drained

Roma tomatoes, thinly sliced, or halved, seeded, and diced

Fresh basil leaves, cut into fine julienne strips or left whole

Crushed red pepper flakes

In place of the goat cheese, top others with diced tomato tossed with some fresh basil, a pinch of crushed red pepper flakes, and a drizzle of balsamic vinegar; with prosciutto and Parmesan cheese; with anchovy fillets and freshly ground black pepper; or with slices of Roma tomato and fresh mozzarella, topped with fresh basil leaves.

### **Wolfgang's Easy Tips:**

- The roasted garlic will keep for up to 3 days, covered, in the refrigerator.
- In addition to using the garlic for the crostini below, try mixing it into stir-fried vegetables and spooning it onto pizzas; stir it into risottos or your mashed potatoes; add it to sauces for meat, poultry, seafood, or pasta; or purée it with butter to make the best garlic bread you can imagine.

Balsamic vinegar

Thinly sliced prosciutto

Anchovy fillets packed in olive oil, drained

Fresh mozzarella cheese, sliced

1. Preheat the oven to 375°F. Put the garlic in a roasting pan and drizzle on the olive oil. Toss to coat thoroughly. Bake for 50 to 60 minutes, or until the garlic bulbs are very tender but not overly brown. Test by carefully giving a bulb a gentle squeeze while protecting your hand with a folded kitchen towel or an oven glove. Remove from the oven and allow to cool.

2. Using a sharp serrated knife, cut each head of garlic crosswise in half, midway between its leaf and root ends, to expose all the cloves inside. Their pulp will be golden brown and as soft as butter. You can squeeze it out of each half by hand or scoop it out with a small spoon or knife. Transfer the roasted garlic to a small bowl, pour in any olive oil from the baking dish, and stir and mash with a fork to form a smooth purée. You'll have 1/3 to 1/2 cup of purée, depending on the size of the garlic heads.

3. To make the Roasted Garlic Crostini, preheat the oven to 375° F. Brush the bread slices with the olive oil and arrange them on a baking sheet. Bake them until golden, 12 to 15 minutes. Remove them from the oven and let them cool to room temperature. Spread the puréed roasted garlic evenly on the tops of the crostini. Top the crostini with any of the options listed above, or make an assortment. Spread some with 1 tablespoon each of goat cheese; then decorate the cheese with strips of roasted bell pepper or a mixture of sun-dried tomato strips and capers, or a smear of tapenade.

# Marinated Green Beans And Roasted Red Peppers

Bon Appétit | December 1998

Serves 12 to 14.

3 large red bell peppers  
2 pounds slender green beans, trimmed  
3/4 cup olive oil 1/3 cup red wine vinegar 3 garlic cloves, minced  
Lettuce leaves (optional)

Char peppers over gas flame or in broiler until blackened on all sides. Enclose in paper bag; let stand 10 minutes. Peel and seed peppers. Cut into 1/2-inch-wide strips. Transfer to large bowl. Cook beans in large pot of boiling salted water until crisp-tender, about 5 minutes. Drain. Transfer to bowl of ice water to cool. Drain well. Add to bowl with peppers.

Whisk oil, vinegar and garlic in small bowl to blend well. Pour over vegetables; toss. Season to taste with salt and pepper. Cover; chill up to 6 hours.

Line large bowl with lettuce leaves, if desired. Mound vegetables in center.