



Summer Share Pick-Up Week 9

Harvest Oil & Vinegar August Specials, 15% off:

Basil Olive Oil, Neapolitan Herb Balsamic

Hickory or Cedar Grilling Planks

Zesty Black Bean and Corn Salsa

2 ears of corn, cooked and cut off the cob

1 can black beans

3 peppers of choice, finely diced

1 lime, zested and juiced

2 tomatoes, diced

1 bunch cilantro, chopped

Equal parts Harvest Cilantro and Roasted Onion Olive Oil and Serrano Honey Vinegar

Combine ingredients in bowl and adjust oil and vinegar to taste. Add salt or pepper as desired.

Spicy Zucchini and Potato Au Gratin

1/4 c Harvest Baklouti Green Chile Olive Oil

1/4 c Harvest Butter Olive Oil

1/2 c flour or gluten free flour

3 cloves garlic pressed

3 c whole milk or buttermilk

3 c cheese, plus extra to sprinkle on top, I used a combination of Irish cheddar and fresh asiago

1 jalapeno, seeded and sliced

1 banana pepper or pepper of choice, sliced

optional: 1 cup bacon crumbled

1/2 c sliced mushrooms

8 small potatoes thinly sliced

1 med/large zucchini thinly sliced

1 onion thinly sliced

Preheat oven to 400. In a medium sauce heat oil and garlic and whisk in flour. Slowly pour in milk whisking to insure no clumps. Stir in cheese and whisk until sauce thickens.

In a large baking dish rub a thin layer of olive oil. Layer zucchini then potatoes and onions and a few slices of peppers. Pour a layer of béchamel. Repeat until you run out of ingredients. End with a layer of béchamel and sprinkle mushrooms and bacon (optional). Sprinkle Cheese on top and bake for about 45 minutes or until cheese is golden brown. Let rest for at least 30 minutes before serving.

Moussaka

6 small red or white potatoes

2 medium eggplants

Meat Sauce

2 lbs ground beef, pork or lamb

1 large red onion diced

3 cloves garlic, pressed

1 14oz can diced tomatoes

1/4 c tomato paste plus 2 T water

1 T sugar

1 cup red wine

1 bay leaf

1 tsp cinnamon

1/4 c Harvest Harrissa Olive Oil

2 T Harvest Blenheim Apricot Balsamic Vinegar

2 T fresh oregano

optional: 1/4 c chopped dried apricots

Bechamel Sauce

3 1/2c whole milk

3/4 c Harvest Butter Olive Oil

3/4 c flour (you can also use gluten free flour)

1 c grated cheese- I use a mix of feta, mozzarella, fresh or aged Asiago,

1 tsp sea salt

1/2 tsp nutmeg

2 egg yolks

extra cheese to sprinkle on top

Eggplant and Potatoes

Slice egg plant and potatoes on a mandolin with the thicker slice setting- you want slices thin but not paper thin, like in scalloped potatoes. Salt the eggplant slices and set in a colander to drain. Meanwhile preheat oven to 375. After about 15-20 minutes rinse egg plant. Roast eggplants and potatoes in oven until tender with a light coat of unflavored olive oil.

In a large skillet, heat oil and brown the meat. Add in onions, garlic and tomato paste. Mix in and then stir in the wine and sugar. Let cook for about 10 minutes and then add in remaining ingredients. Set to simmer and cook until most of liquid has evaporated. Salt and adjust seasoning to taste.

Bechamel

In a medium saucepan, heat oil and whisk in flour. Slowly pour in milk while whisking to avoid clumps. Stir in salt and nutmeg and cheese. Adjust salt to taste. Stir in egg yolks. In a large baking pan rub a thin layer of olive oil. Layer eggplants and potatoes and cover with a layer of meat mixture, repeat with more eggplant and potatoes and meat. Pour béchamel on top and sprinkle with cheese. Bake at 375 for about an hour and then let rest for at least 30 minutes before serving.

Vivi's Veggie Hash Brown Cookies

3 zucchini

5 small potatoes

2 c grated cheese (I used Irish Cheddar Cheese)

1 T thyme

1 T garlic powder

1 tsp red pepper flakes

1 tsp salt

2 eggs

1 T Harvest Olive Oil of choice, chipotle is good for a spicy hash, Garlic, Tuscan, Butter- all are delicious

optional: 1/2 c nutritional yeast

Preheat oven to 375. In a food processor with the grating attachment, grate zucchinis and potatoes. Remove and squeeze with your hands to remove excess liquid from the grated veggies. Place in a mixing bowl and mix in remaining ingredients. Form into small patties and bake until golden brown. My daughter Vivi loves these and they make for a great breakfast, lunch or snack for kids and adults.