

# Dinner & A Book Recipes

## Episode #1407 - Cooking With My Grandmothers

---

Appetizer:

### **Roasted Leeks with Eggs and Olives Serves 6**

6 medium leeks  
2 1/2 T. Olive oil  
¼ t. salt  
3 eggs  
14 'c/ high-quality olives  
Sat and crushed black pepper

Preheat oven to 400 degree. Line a baking sheet with parchment paper. Trim the bottom tips of leeks, leaving part of the root intact so that the leeks stay together. Make sure you remove all dirt from the folds. Pat dry. Toss the leeks with olive oil and salt, and place them, cut-side up, on the baking sheet. Roast 35-45 minutes, turning once. They should be lightly browned and crunchy.

While the leeks are roasting, bring a small pot of water to a boil. Gently lower in the whole eggs and simmer for 7 minutes. The eggs will have a runny center or you can boil 3 minutes longer for a hard boiled egg. At the end of the boil, remove eggs from pan and shock them in cold running water for a minute. Peel the eggs and cut them in half lengthwise. To serve, place the roasted leeks, eggs and olives on a platter. Sprinkle the eggs with a little salt and black pepper. Serve as a first course.

### **Pappardelle pasta or you can use bowtie pasta**

Boil the pasta in water until cooked.

For the porcini-tomato sauce:

2 lbs. large ripe tomatoes  
½ c. plus 2 T. olives oil  
15 cloves garlic, finely minced  
1 lb. fresh mushrooms  
1 t. salt  
1 T. butter  
2 T. finely minced fresh oregano  
1 T. minced parsley and Parmesan for garnish.

Wash the tomatoes and remove their hard cores with a paring knife. Roughly chop them into ½ to 1 inch pieces. In a wide bottomed pan. Set over medium heat, warm ½ c. of the olive oil. Add garlic and sauté to golden brown. Add the tomatoes and pinch of salt. Bring the sauce to a gently boil and cook, uncovered until the tomatoes have broken down and thickened to sauce. About 45 minutes.

While the tomatoes are cooking, prepare the mushrooms. Wipe them clean with a damp cloth and trim any worn stems or other parts. Cut them into ¼ -1/2 inch slices.

Warm the remaining 2 T. oil in a large saute pan set over medium heat. When the oil just starts to shimmer, add the mushrooms, a teaspoon of salt and butter. Saute for 10 minutes. While the mushrooms are starting to dry out, add the minced fresh oregano and stir to combine. Sautee for another minute or two until the mushrooms are sticky and lightly caramelized. Set aside until the sauce is done.

When the sauce is ready, add the mushrooms and stir to combine , cooking together for 3-4 minutes. Toss the cooked and drained pasta into the sauce, add salt, if needed. Serve with chopped parsley and a generous grating of Parmesan cheese.

### **Spinach with Garlic, Olive Oil and Hot Pepper Serves 6**

2 lbs. spinach  
2 T. olive oil  
2 cloves garlic, cut in thin slivers  
Pinch of dried hot pepper flakes  
Salt and 1 lemon , cut into 6 wedges.

Wash and drain the spinach.

Warm the oil in a large, wide pot set over low heat. Add the garlic and hot pepper flakes and sauté until the garlic begins turning golden brown. Add the slightly wet spinach and a couple of pinches of salt. Turn the heat to high and sauté until the spinach has turned emerald green and water has evaporated.

Serve with lemon wedges, to be squeezed onto the spinach just before eating.

### **Fragole al vino (wine soaked Strawberries with Whipped Cream)Serves 6-8**

4 c. ripe strawberries  
2 T. can sugar  
1 c. red wine  
Whipping cream or vanilla ice cream.

Gently clean strawberries by rinsing them and wiping them. Cut large strawberries lengthwise into halves or quarters; leave small ones whole. Sprinkle the berries with sugar and pour the wine on top. Serve immediately or leave the berries to soak in the fridge for a few hours. Whip cream and serve on the side of the bowl or serve with a scoop of French vanilla ice cream.

Serve with a Tuscan red wine.