

Dinner & A Book Recipes

Episode #1401 – Garden of Marvels

Raspberry Shrub:

Make an infusion with strained raspberries: sugar, water and strained berries.

Rustic Apple Pie:

Place a sheet of parchment paper on a cookie sheet. Roll out a pre-made pie crust. Sprinkle 1 T. of sugar, 2 T. of chopped butter on the crust. Peel and slice yellow delicious apples and arrange in a circular pattern on the dough. Top with more cinnamon and sugar and dots of butter. Fold edges of the pie dough over the apples. Bake at 425 degrees for 10 minutes and then at 325 for 10-15 minutes or until golden.

Autumnal Root Vegetables:

Chop yukon gold potatoes, sweet potatoes, onions, carrots and range in a pre-oiled casserole pan. Add more oil and mix vegetables so they are all coated with oil. Top with slices of red pepper, salt and pepper and chopped rosemary. Bake at 425 for 30 minutes. Turn down heat to 375 and make until cooked.

Broccoli salad:

On a large platter arrange cooked broccoli florets, cooked endemame and green beans. Make a dressing of garlic slivers cooked in olive oil, lime zest and lime juice.

Pumpkin bisque:

Cook chopped celery, carrots and little garlic in olive oil. Add 2 c. vegetable broth. Bake slices of pumpkin . Peel the pumpkin. Chop into chunks and add to the bisque. Cook and use a cooking wand to break up the pumpkin. Add ½ c. white wine and ½ c. half and half. Top with chopped parsley.