

Unky Dave's potato salad (roasted potato salad with carrots & peas)

1 ½ pounds potatoes, red or white or gold, big or little, enough to make about 4 cups diced potatoes
4 cloves of garlic
3 TBSL olive oil
1 1/2 cups frozen peas
4 carrots
3 TBSL Dijon mustard
1/4 cup Balsamic vinegar
salt & fresh ground pepper

Preheat oven to 400 degrees. Clean and trim off objectionable parts, but do not peel the potatoes, then dice them into cubes. Peel the garlic and slice it. Measure the olive oil into a shallow baking dish, add the potatoes and garlic and toss to coat well with oil. Place in the oven, and roast until lightly browned and tender. Meanwhile, place the peas in a colander, and peel and dice the carrots. Place the carrots in a saucepan, cover with water, and bring to a boil on the stove. Cook about 2 minutes, then pour over the peas to thaw them, rinse with cool water, and drain well. When the potatoes are done, transfer to a bowl, and let cool slightly. Combine the mustard and vinegar, and pour over the potatoes. Add the peas and carrots, salt lightly, grind fresh pepper over, and mix well. Best eaten at room temperature, but keeps for at least a week in the fridge.

Sour Cream Cucumber Salad

3 medium cucumbers, peeled if necessary, and thinly sliced
one small red or white onion, thinly sliced
1 teaspoon coarse salt
1 tablespoon white vinegar
1/4 cup sour cream
1 TBSL sugar
ground black or white pepper to taste

Place the cucumbers and onions in a colander and sprinkle with salt. Let stand 15 - 30 minutes. Drain liquid and pat dry. Mix the vinegar, sour cream, and sugar, and pour over the cucumbers and onions. mix well, and chill.

Summer Squash Tian, with peppers and olives

about 2 TBSL olive oil
2 cups of peeled and thinly sliced onions
2 cloves of garlic, sliced
2 Italian frying peppers
1 scant tsp. dried herbs de Provence
3 – 4 assorted summer squash
4-6 black oil-cured olives
salt & freshly ground black pepper
Olive oil in a spray/mister if you have one
lemon wedges or red wine vinegar for serving (optional)

Drizzle some of the olive oil into a pan, warm it, and lightly fry the onions, garlic, peppers and herbs de Provence, with a little salt, until they are starting to get tender and translucent, but not brown. Remove from the heat and spread the onions in a thin layer on the bottom of a shallow gratin dish. Grind some black pepper over them. Slice the squash about $\frac{3}{4}$ inch thick. Add more oil to the same pan, and fry the squash, with a little salt. When it has a few brown spots, remove it from the heat, and layer the squash over the onions and peppers. Pit the olives and cut them into slivers and nestle them in among the squash. Mist the whole dish with olive oil, or drizzle or brush the oil. Cover with foil, and bake at 375 for about 25 minutes then uncover and bake another 10 - 20 minutes until nicely browned and the juices are reduced.

Corn Pudding

6 – 8 ears of corn

about a cup of fresh bread crumbs

$\frac{1}{2}$ TBSL oil or butter

1 cup diced onions

1 clove garlic, minced or put through a press

2 eggs

1 cup whole milk, evaporated milk, soy milk (can use part cream or half & half)

2 cups grated cheese

one tomato, sliced

salt and freshly ground pepper

paprika

NOTE: To make this a meat dish, bacon or ham are delicious additions; dice about 5 – 6 slices of bacon, and fry with the onions (use a little less oil), or add about a cup of diced ham

Heat the oven to 350 degrees. Shuck the corn. Cut the kernels off into a large bowl, and extract the corn milk by scraping the cobs with the back of your knife. (You can save the cobs for stock) Melt the butter (or heat the oil) in a skillet, and cook the onions and garlic until they are softened but not browned. Add the onion mixture to the corn, and then stir in the eggs, Add the milk and most of the bread crumbs and cheese. Mix well, and spread into a greased baking dish. Top with the tomato slices, the rest of the crumbs, and the rest of the cheese. Sprinkle with paprika, and bake about 45 minutes, until golden brown and firm.

Hot & Sour Veggie Stir Fry, with Asian eggplant, broccoli and cabbage

2 long Asian eggplants, cubed

2 teaspoons coarse salt

about 2 cups of thinly sliced cabbage

about $\frac{1}{2}$ cup of chopped broccoli flowerets and stems

3 tablespoons soy sauce

2 tablespoon red wine vinegar

2 tablespoon white sugar

2 teaspoon cornstarch

1 teaspoon chili oil, or to taste
1/4 cup vegetable oil

Place the eggplant cubes in a large bowl, and sprinkle with the salt. Transfer to a colander, and let stand for 30 minutes. Rinse well, and drain.

In a small bowl, stir together the soy sauce, red wine vinegar, sugar, cornstarch and chili oil. Set the sauce aside.

Heat the vegetable oil in a large skillet or wok over medium-high heat. Fry the eggplant until it is tender and begins to brown, 5 to 10 minutes. Add the cabbage, and then the broccoli. Pour in the sauce, and cook and stir until the sauce is thick and the vegetables are evenly coated. Serve immediately, with hot brown rice, and/or sesame leaves for wrapping.

Sesame Leaf Rice Wraps

Cleaned, dried sesame leaves

Warm cooked rice

Stir-fried vegetables

Dipping sauce – your choice, one simple one is below

Combine 1/4 cup soy sauce or tamari, 2 teaspoons sesame oil, 1 teaspoon sugar, and 1/2 to 1 teaspoon hot oil or a pinch of red pepper flakes

Serve hot rice and vegetables in individual bowls, and pile sesame leaves on a plate for all to share. Place dipping sauce in easy reach. To eat, take a leaf, spoon some rice and vegetables in the center, roll up, dip in the sauce, and pop it in your mouth! (Bigger leaves might take a few bites:-)