Watermelon Salad with Serrano Vinaigrette

Leslie Vosshall

yield: Makes 6 servings
active time: 35 min
total time: 8 1/4 hr (includes marinating)
The longer you let the vinaigrette stand, the spicier the kick from the chiles.

Ingredients:
For vinaigrette
- 1 cup olive oil
- 2 tablespoons fresh lime juice
- 2 tablespoons Champagne vinegar
- 1/4 cup finely chopped shallot (1 large)
- 1 (2-inch) fresh serrano chile, thinly sliced crosswise (1 tablespoon)
- 1 tablespoon chopped fresh thyme
- 1/2 teaspoon salt

For watermelon and pickled rind
- 1 (6-lb) piece seedless watermelon
- 1 cup rice vinegar (not seasoned)
- 2 tablespoons sugar

For salad
- 1/2 lb arugula (6 cups)
- 1/2 lb feta, crumbled (2 cups)
- 1 (2-inch) fresh serrano chile, thinly sliced crosswise (1 tablespoon)
Make vinaigrette:
Whisk together all vinaigrette ingredients and chill in an airtight container at least 8 hours to allow flavors to develop. Shake or whisk before using.

Prepare watermelon and pickled rind:
Remove and discard outer green skin from watermelon with a sharp knife. Using a vegetable peeler, shave enough 2-inch-long pieces from white rind to measure 1/2 cup. Transfer to a heatproof bowl. Reserve remaining watermelon.
Stir together rice vinegar and sugar in a 1-quart heavy saucepan and bring to a boil. Carefully pour boiling-hot vinegar mixture over white rind shavings and let stand at least 1 hour.
Trim and discard remaining white rind from watermelon, then cut watermelon into 18 pieces (about 3-inch squares).

Make salad:
Toss arugula with just enough vinaigrette to coat and salt to taste.
Divide arugula among 6 plates, then place 1 watermelon piece in center of each plate. Top each with a scant 1/4 cup feta, then top with another watermelon piece and more feta. Top each with a final watermelon piece for a stack of 3 on each plate.
Remove pickled rind from vinegar with a slotted spoon and drain on paper towels. Top watermelon stacks with pickled rind and chile slices, then drizzle remaining vinaigrette around salads.

• Vinaigrette can be chilled, covered, up to 1 week. Bring to room temperature and stir before serving.
• Pickled watermelon rind can be made 1 week ahead and cooled completely, uncovered, then chilled, covered.

Leslie’s notes:
1-omit the pickled watermelon rind--time consuming and not that exciting when you actually make it
2-cut the feta into 1" x 1/2" pieces rather than crumbling and cut the watermelon into bite-size chunks rather than the giant squares they recommend
3-don't bother with the fussy stacking, just toss together arugula, pieces of watermelon and feta, and drizzle with dressing.
My signature summer cocktail: Pimm's Cup

Pour one bottle of Pimm's #1 into a pitcher.

Add a bunch of fresh mint leaves, 1/2 English cucumber sliced thin, 1 lemon sliced thin, 1 lime slice thin. Add juice of 1 orange or tangerine, 1 lime or key lime, 1 lemon or meyer lemon. Add simple syrup or agave nectar to sweeten to taste.

Take a wooden spoon and slightly smash everything together and mix well. Let sit for 1 hr at room temperature or 1/2 day in the refrigerator. Remove fruit if you want to keep the mixture longer than a day because it tends to get pretty citrusy.

When ready, assemble the drink by filling a tall glass with ice. Fill 1/3 full with Pimm's fruit mixture. Fill rest of glass with mineral water (or ginger ale or seven up if you like a sweeter cocktail). Garnish with mint sprigs and a long cucumber spear.
Vermont Chili

Jen Bussell and Logan Schiff

Adapted from “Chili con Carne with Chili Cheddar Shortcakes”
Gourmet | February 1990

Ingredients:

- 2 large onions, chopped (about 3 cups)
- 1/4 cup vegetable oil
- 1 tablespoon minced garlic
- 4 carrots, sliced thin
- 3 pounds ground beef chuck
- 1/4 cup chili powder
- 1 tablespoon ground cumin
- 2 tablespoons paprika
- 1 tablespoon crumbled dried oregano
- 1 tablespoon dried hot red pepper flakes, or to taste
- 2 8-ounce cans tomato sauce
- 1 1/4 cups beef broth
- 3 tablespoons cider vinegar
- 1 19-ounce can kidney beans, rinsed and drained
- 2 green bell peppers, chopped
- 1-2 fresh tomatoes, chopped
- 1/4 pound Jalapeno peppers, finely chopped
- Some habeneros, if you like spicy
- Sharp Vermont cheddar cheese, freshly grated
- Sour cream

In a large pot or dutch oven, cook the onions in the oil over moderately low heat, stirring occasionally, until they are softened, add the garlic and the carrots, and cook the mixture, stirring, for 1 minute. Add the chuck and cook it over moderate heat, stirring and breaking up any lumps, for 10 minutes, or until it is no longer pink. Add the chili powder, the cumin, the paprika, the oregano, and the red pepper flakes and cook the mixture, stirring, for 1 minute. Add the tomato sauce, the broth, and the vinegar, bring the mixture to a boil, and simmer it, covered, stirring occasionally, for 50 minutes to 1 hour, or until the meat is tender. Add the kidney beans, the bell peppers, jalapenos, and salt and black pepper to taste and simmer the mixture, uncovered, for 15 minutes, or until the peppers are tender. Top with cheddar and sour cream.
Jen’s mom’s adapted Toll House Chocolate Chip Cookies

Ingredients:
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 stick butter, softened
- 1/2 cup Crisco shortening
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups (12-oz. pkg.) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels
- 1 cup chopped pecans

Preheat oven to 375° F.

Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Add flour, then baking soda and salt distributing around the bowl. Gradually beat in flour mixture. Stir in chocolate morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets. Bake 5 minutes, then switch baking sheets on racks (switch top and bottom sheet). Bake around 4 more minutes for a total of 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks or plates to cool completely.

Logan’s Burgers for Faculty Club grilling

Ingredients:
- 2-3 pounds of 80% ground chuck
- 1 egg
- 4-5 jalapenos or more to taste, diced
- 1 white onion - or less to taste, diced
- 2 cloves garlic, diced
- salt and pepper
- some soy sauce
- cheddar

Mix ingredients (except cheddar) together in a large bowl. Form into patties by hand (first make small balls, then flatten slightly). Place on the grill and cook to desired doneness, flipping once. Add slice of cheddar cheese just before the end.
Champ's red curry
Pawat Seritrakul (Champ)

Ingredients:
- Red curry paste: 3 tablespoons
- Coconut milk: 1.5 cups
- YFM (your favorite meat: beef, chicken, pork, fish, shrimp): 1.5 lbs
- Red pepper (sliced): 0.5 lbs
- Vegetable oil: 2 teaspoons
- Fish sauce
- Brown sugar
- Cilantro
- Scallion

In a sauce pan, heat up vegetable oil on high until some evaporation occurs.

Add red curry paste, stir briefly. Turn down heat before it burns.

Add half of the coconut milk, stir 5 minutes.

Add the meat, stir 7 minutes or until meat is halfway done.

Add the rest of the coconut milk. Stir until meat is 80% done.

Add red pepper, let simmer 5-10 minutes.

Add fish sauce and brown sugar, to taste.

Transfer the product to a nice bowl, then garnish with scallion and cilantro.

Enjoy!
Chicken Kabob
(Jujeh kabob)
Shell Farhadian

Ingredients:
For the chicken:
- 1 teaspoon ground saffron dissolved in 2 tablespoons hot water
- 1 cup fresh lime juice
- 2 tablespoons olive oil
- 2 large onions, peeled and thinly sliced
- 2 cloves garlic, peeled, and crushed
- 2 tablespoons orange zest
- 2 tablespoons yogurt (optional)
- 2 teaspoons salt
- 2 teaspoons black pepper
- about 4 pounds of chicken pieces (legs, thighs, or cut up breast, or cut up cornish hens)

For the baste:
- Juice of 1 lime
- 1/4 cup melted butter
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper

Combine half the saffron water and the lime juice, olive oil, onions, garlic, orange zest, yogurt, salt, and pepper. Beat well with a fork. Add the pieces of chicken and toss well with marinade. Cover and marinate for at least 8 hours and up to 2 days in the refrigerator. Turn the chicken twice during this period.

Start a bed of charcoal 30 minutes before you want to cook and let it burn until the coals glow evenly. (You can use a hair dryer to speed up the process.) Otherwise, preheat the oven broiler.

Spear the chicken on skewers, or just put them on a baking sheet. Grill the chicken (on the BBQ or in the oven) until the juices start to run yellow, rather than pink (around 15 minutes). Turn frequently and baste.

Serve with white rice or with sour cherry rice.
Sour cherry rice

Ingredients:
- One 24oz jar of pitted sour cherries (I use one from a brand called Marco Polo. I think you can buy it at Trader Joe’s).
- 1/4 cup sugar
- 1 cup clarified butter (ghee) or oil
- 3 cups long-grain basmati rice
- 1 tablespoon slivered almonds, for garnish

Drain the cherries. Place cherries and sugar in a saucepan. Cook for 35 minutes over high heat. Strain the cherries over a bowl until no syrup remains, and set them aside. Save the syrup.

Rinse 3 cups of rice 3 times in cold water.

Boil the rice in a large pot of salted water. After about 5 minutes, use a fork to taste a kernel of rice. If it is almost soft (al dente), strain it in a large, fine mesh colander. In the same pot, heat up 4 tablespoons oil with 1/2 cup water until it gets very hot.

Place 2 spatulas of rice in the pot, then add 1 spatula of cherries. Do not add syrup. Repeat, alternating layers of rice and cherries in the shape of a pyramid.

Cover and cook over medium heat for 10 minutes. This will help form a golden crust on the bottom of the pan.

Place a clean dish towel or 2 layers of paper towels over the pot; cover firmly with the lid to prevent steam from escaping. Cook the rice for one hour over very low heat.

Gently taking 1 spatula at a time, place the rice on a platter without disturbing the crust on the bottom of the pot. Garnish with the cherries and almonds, and pistachios. Pour 1/4 cup cherry syrup and 2 tablespoons melted butter over the rice pyramid. Detach crust from the bottom of the pot with a wooden spatula and serve on the side.
Sweet Potato Pie
Peggy Hempstead

Ingredients:
- 1 medium sweet potato
- 1/2 stick butter
- 1 teaspoon vanilla extract
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon cinnamon
- 1 egg
- 1/2 cup sugar
- 1/4 cup sour cream
- 1 teaspoon flour

Boil the potato, peel and mash it. Add butter, then add the rest of the ingredients and stir until smooth. Put mixture in pie crust and bake at 350 degrees for about one hour. Serve with whipped cream or ice cream.

Cold Potato Soup

Ingredients:
- 4 potatoes
- 1 onion
- 2 cups milk
- 2 cups sweet cream
- 1/2 teaspoon salt
- Pepper to taste
- 2 Tablespoons butter
- 2 cups sour cream
- 1 teaspoon chopped chives

Cook potatoes and onion. Drain and mash. Slowly bring milk and cream to a boil. Add potato and onion mixture, salt, pepper, and butter. Simmer 5 minutes only. Chill. When ready to serve, beat in sour cream. Sprinkle with chives.
Risotto with Mushrooms
Maurizio Pellegrino

Ingredients:
- Vegetable broth
- Olive oil
- Mushrooms (any, e.g. portobello) sliced.
- 2 diced shallots
- Arborio rice (2 handfuls + 1 handful per person)
- 1/2 cup dry white wine
- Salt
- Butter
- Freshly grated Parmesan cheese

Warm the broth over low heat in a pot, add salt to taste.

While the broth is warming, pour some olive oil in a pan, add the mushrooms and cook covered for a few minutes over medium heat until soft. Set aside.

Warm olive oil in a pot over medium-high heat. When the oil is warm, add the shallots and cook over low heat until they start becoming translucid. Add the rice and toast it evenly for a few minutes (the outer layer will become shinier). You can stir the rice while toasting it to make sure the oil covers it evenly. After a few minutes, add the white wine so that it covers the rice.

Let the rice grains absorb the wine, then add warm broth two or three ladles at a time. When adding the broth, make sure it covers the rice; before adding more broth, let the rice absorb all the liquid. You don’t have to stir as long as the rice is fully covered; if you start stirring, make sure you stir constantly or the rice will stick to the pot.

Continue adding warm broth two or three ladles at a time for about 20 to 30 minutes, until the rice is al dente. 5 minutes before the rice is ready, add the mushrooms and any liquid that came out from cooking them. When the rice is al dente, remove from heat. Add butter and parmesan so that the consistency of the risotto is not too soupy or solid when stirring.

Serve with some more parmesan and add some parsley on top if you like.
Kisir
Nilay Yapici

Ingredients:
- 1 cup bulgur wheat, large grain
- 60 ml olive oil
- 1 onion, diced
- 1-2 tbsp tomato/pepper paste
- 1 lemon juice
- 1/2 tsp salt
- 1 tbsp cumin
- 1 tbsp dry mint

First put the bulgur in a large bowl and pour two cups of hot water on it (it should stay like this for 15 minutes). Meanwhile in a medium sized pot, place the onion and olive oil. Cook until the onions turn light brown. Add the salt, tomato paste, lemon juice and cumin. Then drain the bulgur and mix it into the pot with a wooden spoon. Afterwards, cover the lid and set aside for it to cool down.

When it's cold, add in the following:
- 3-4 tomatoes, diced
- 4-5 fresh green onions, diced
- 1 cup chopped parsley
- dry mint.

Mix well and let it cool down. Ready to serve😊
Zucchini with Walnut Dip (Cerkez Kabak)

**Ingredients:**
- 2 medium sized zucchini, grated
- 1 tbsp extra virgin olive oil
- 2 fresh green onions, finely sliced
- 1/2 cup yogurt
- 1/4 cup walnuts, crumbled
- 1 slice of bread, crumbled (French or Italian style)
- 1 garlic clove, smashed with salt

**Sauce:**
- 1 tbsp extra virgin olive oil
- 1 tbsp red pepper (paprika)
- 1/2 tsp Cayenne pepper

Sauté the zucchini with 1 tbsp olive oil in a pan until all the water evaporates. Let it cool down. Add the rest of the ingredients and toss. Place on a service plate.

To make the sauce, heat up the olive oil in a small pan, add the red pepper in it and turn the heat off. Don't burn the pepper! Pour all over the zucchini and serve with toasted French baton bread or toasted pide slices.
Lush Lime Quinoa

Lindy and Kara

Created by Armand Prieditis.
Modified by Lindy and Kara.

Makes 4-5 servings.

Ingredients:
- 1.5 cups water
- 1 cup dry quinoa
- 1/8 cup olive oil
- 1 1/3 cups lime juice
- Zest of 2 limes
- 3 scallions chopped
- 2 medium cucumbers, peeled, and diced in cubes
- 2 bell peppers (one green, one red), finely chopped
- 1 cup almonds, toasted and chopped
- 1 teaspoon sea salt
- Cilantro for garnish

Soak quinoa in water for 20 minutes.

Replace excess water with exactly the same amount of fresh water (e.g., pour off the excess water into a measuring cup, check to see how much it is, and replace with exactly the same amount of fresh water) and bring to boil. Then reduce heat to low and cook for 15 minutes with a lid or until water is fully absorbed.

Let quinoa cool.

Pour olive oil and lime juice over cooked, cooled quinoa.

Combine and toss remaining ingredients.
Südtiroler Spinatknödel
(Spinach dumplings from South Tyrol)
Barbara Ghelardi

Ingredients:
- 1 tablespoon finely chopped onion (60g)
- 1/2 pound cooked spinach (200 g)
- 2 tablespoons butter
- 2 eggs
- 1/5 cup milk (50 ml)
- 1/3 cup cheese cubes (50 g)
- 1 tablespoon flour
- 1 cup stale white bread, cut into cubes (hard bread rolls which are a couple of days old) (150 g)
- 1 clove garlic
- 1 teaspoon nutmeg, pepper and salt
- 1/3 cup grated Parmesan cheese (30 g)
- 5 tablespoons brown butter (70 g)

Servings: 4
Cook time: 15-20 minutes

In a skillet, sauté onion and garlic in butter until tender. Add fine chopped spinach, season with salt, pepper and nutmeg. In a mixer, combine the spinach with the eggs and mix until creamy. Add puréed spinach, milk, cheese, flour, salt and pepper to bread and stir well. Cover and let the mixture stand for about 15 minutes.

During that time, set up a large pot of water, once boiling, add pinch of salt. With wet hands, form the dough into balls and let simmer in boiling water for 15-20 minutes, the water should boil gently.

Sprinkle the Spinatknödel with Parmesan cheese and drizzle with brown butter.

Guten Appetit!
Strawberry-Orange Muffins
Sarah Puhr

Ingredients:
• 1 1/4 cups halved strawberries
• 3 tablespoons butter or stick margarine, melted
• 2 teaspoons grated orange rind
• 2 large eggs
• 1 1/2 cups all-purpose flour
• 1 1/4 cups sugar
• 1 teaspoon baking powder
• 1/2 teaspoon salt
• Cooking spray
• 2 teaspoons sugar

Yield: 1 dozen

Preheat oven to 400°.

Combine first 4 ingredients in a blender, and process just until blended. Lightly spoon flour into dry measuring cups; level with a knife.

Combine flour, 1 1/4 cups sugar, baking powder, and salt. Add strawberry mixture to flour mixture, stirring just until moist.

Spoon batter into 12 muffin cups coated with cooking spray. Sprinkle with 2 teaspoons sugar.

Bake at 400° for 20 minutes or until muffins spring back when touched lightly in center.

Remove from pan immediately.
Coconut Banana Bread with Lime Glaze

Ingredients:
- 2 cups all-purpose flour (about 9 ounces)
- 3/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup granulated sugar
- 1/4 cup butter, softened
- 2 large eggs
- 1 1/2 cups mashed ripe banana (about 3 bananas)
- 1/4 cup plain low-fat yogurt
- 3 tablespoons dark rum
- 1/2 teaspoon vanilla extract
- 1/2 cup flaked sweetened coconut
- Cooking spray
- 1 tablespoon flaked sweetened coconut
- 1/2 cup powdered sugar
- 1 1/2 tablespoons fresh lime or lemon juice

Yield: 1 loaf

Preheat oven to 350°.

Lightly spoon flour into dry measuring cups; level with a knife. Combine flour, baking soda, and salt, stirring with a whisk.

Place granulated sugar and butter in a large bowl; beat with a mixer at medium speed until well blended.

Add eggs, 1 at a time, beating well after each addition. Add banana, yogurt, rum, and vanilla; beat until blended.

Add flour mixture; beat at low speed just until moist. Stir in 1/2 cup coconut.

Spoon batter into a 9 x 5-inch loaf pan coated with cooking spray; sprinkle with 1 tablespoon coconut.

Bake at 350° for 1 hour or until a wooden pick inserted in center comes out clean. Cool in pan 10 minutes on a wire rack; remove from pan.

Combine powdered sugar and juice, stirring with a whisk; drizzle over warm bread.

Cool completely on wire rack.
Australian Damper
Conor McMeniman

This bread made by bush settlers may be baked on the open fire or in a regular oven, and is great to have with a cup of tea.

Ingredients:
- 2 cups self-rising flour
- 1/2 teaspoon salt
- 2 teaspoons sugar
- 3 tablespoons butter
- 1 cup milk

Mix the flour, salt and sugar together in a bowl. Cut in the butter into the mix until fine crumbs form. Add milk to make a soft dough. Knead lightly on floured board until smooth. Shape into round loaf, brush with milk, and bake at 375 degrees F for 30 to 40 minutes or in a camp oven, or until the loaf makes a hollow sound when tapped.

Serve with lashings of honey, golden syrup or fruit conserve and whipped cream.