

Green Dinner Club

Hopefully the snow is gone for good and spring will actually arrive. In anticipation and celebration of this we are hosting a Green Dinner Club

We will make the Meatloaf and there will indeed be green bread.

For those who like to see the recipe blogs, I've included links to all the recipe sources on the last page.

See y'all Saturday.

M&C

Spicy Marinated Mozzarella with Oregano and Capers Recipe

Yields: 6 servings

Ingredients:

12 ounces fresh water-packed mozzarella cheese, drained
6 tablespoons extra-virgin olive oil
2 garlic cloves, minced
1/4 teaspoon dried crushed red pepper
1 tablespoon minced fresh oregano
1/4 teaspoon coarse or sea salt
1/4 teaspoon freshly-ground black pepper
1 tablespoon capers, chopped

Artichoke hearts, olives, and sliced salami

Preparation:

Slice the mozzarella cheese into 1/4-inch thick slices. Overlap mozzarella cheese slices on a platter.

In a small frying pan over medium heat, add 2 tablespoons olive oil and heat. Add garlic and crushed red pepper; stir just until garlic begins to color, approximately 2 minutes. Remove from heat.

Off the heat, stir in oregano, salt, and pepper; let cool.

Stir in capers and remaining 4 tablespoons olive oil. Spoon over the mozzarella cheese slices.

Serve with artichoke hearts, olive, and sliced salami on the side.

Makes 6 appetizer servings.

Spicy Avocado-Cucumber Soup

Serves 10

Two 12-ounce cucumbers—peeled, seeded and chopped
2 Hass avocados, coarsely chopped
2 teaspoons Thai green curry paste
2 teaspoons sugar
2 teaspoons finely grated lime zest
1 Serrano chili, seeded and chopped
One 13-ounce can unsweetened coconut milk
3 tablespoons fresh lime juice
Salt
1/2 cup unsweetened coconut flakes, for garnish
10 cilantro sprigs, for garnish

In a food processor, puree the cucumbers until smooth. Add the avocados, curry paste, sugar, lime zest and chile. Process until blended. Add 3 1/2 cups of water, the coconut milk and lime juice and process until smooth. Transfer the soup to a large bowl and season with salt. Cover and refrigerate until chilled, 15 minutes.

Meanwhile, in a skillet, toast the coconut over low heat, stirring a few times, until lightly browned and crisp, 3 minutes. Let cool.

Ladle the soup into small bowls or cups, garnish with the toasted coconut flakes and cilantro sprigs and serve.

Snap Pea and Marinated Mushroom Salad

SERVINGS

12

INGREDIENTS

3/4 cup extra-virgin olive oil
6 tablespoons white-wine vinegar
1 1/2 teaspoons coarse salt
1 teaspoon fresh-ground pepper
9 ounces Crimini mushrooms, sliced 1/4-inch thick
8 cups sugar snap peas (about 1 pound)
1 tablespoon chopped fresh thyme leaves

PREPARATION

1. Marinate the mushrooms: Whisk the olive oil, vinegar, salt, and pepper together in a medium bowl. Add the mushrooms, toss to coat, and marinate covered for at least 45 minutes, or up to overnight, stirring occasionally.
2. Cook the snap peas: Fill a large bowl with ice water and set aside. Bring a large saucepan of water and 1 tablespoon of salt to a boil. Add the snap peas and cook for 2 minutes. Drain the peas into a colander and immediately submerge in the bowl of ice water. Let sit until chilled - about 2 minutes. Drain and transfer to a large bowl.
3. Assemble the salad: Drain the mushrooms and discard all but 1 tablespoon of the marinade. Toss the mushrooms, snap peas, reserved marinade, and thyme and serve immediately.

Pea-and-Bacon Risotto

I think this recipe will be adequate as a side dish for 10

6 ounces lean bacon, diced
2 cups frozen baby peas, thawed
2 tablespoons olive oil
1 small onion, minced
2 cups arborio rice
1/2 cup dry white wine
7 cups simmering chicken stock
1 tablespoon unsalted butter
1/2 cup freshly grated Parmigiano-Reggiano cheese
1 tablespoon fresh lemon juice
Salt and freshly ground pepper
2 cups small pea shoots

In a skillet, cook the bacon over moderate heat until crisp, 6 minutes. Drain the bacon on paper towels; reserve 1 tablespoon of the bacon fat.

In a food processor, puree half of the peas with 1 cup of water.

In a large saucepan, heat the oil. Add the onion and cook over moderate heat until softened, 5 minutes. Add the rice and cook, stirring, until the rice is evenly coated with the oil. Add the wine and simmer until almost evaporated, 3 minutes.

Add enough hot stock to just cover the rice and cook over moderate heat, stirring, until the stock has been absorbed. Add more stock to cover the rice. Continue cooking and stirring, adding more stock as it is absorbed, until the rice is al dente and suspended in a creamy sauce, 25 minutes. Add the pea puree, the remaining peas and the bacon and cook, stirring, until hot. Remove the risotto from the heat and stir in the butter, reserved bacon fat, cheese and lemon juice. Season with salt and pepper. Garnish with the pea shoots and serve.

Prosciutto-Stuffed Meatloaf Recipe

Ingredients:

1 tablespoon olive oil
1 tablespoon butter
1 cup finely-chopped red onion
2 large garlic cloves, minced
1/2 pound (approximately 3 cups) coarsely-chopped fresh mushrooms
Salt and black pepper to taste
2 eggs, lightly beaten
1 3/4 cups fresh sourdough bread crumbs*
3/4 cup grated Parmesan cheese
1/3 cup minced fresh parsley
1 teaspoon minced fresh thyme
1 1/2 pounds lean ground beef (hamburger)
3/4 pound sweet Italian sausage, casings removed and discarded

Filling Ingredients:

3 ounces thinly sliced prosciutto
5 ounces thinly-sliced Havarti cheese
1 1/4 cups loosely-packed basil leaves cut into thin strips
1/3 cup oil-packed sun-dried tomatoes, drained and cut into thin strips

Preparation:

Preheat oven to 350 degrees F. Place oven rack in middle of oven. Grease a 13-inch by 9-inch baking dish or pan and line with either parchment paper or aluminum foil.

In a large frying pan or skillet over medium-high heat, heat the olive oil and butter. Add onion and cook until softened, approximately 4 minutes. Add garlic and mushrooms; cook until the mushrooms are soft and the liquid has evaporated, approximately 6 to 8 minutes. Season to taste with salt and pepper; set aside to cool slightly before proceeding.

In a large bowl, gently combine eggs, bread crumbs, Parmesan cheese, parsley, thyme, and cooled mushroom mixture. Crumble beef and sausage over the top and mix well. NOTE: I find that using my hands is the best way to mix all the ingredients together.

Gently pat the meat mixture onto a 10-inch by 13-inch rectangle on a sheet of wax paper or plastic wrap. With the longer end facing you, layer the Filling Ingredients on the bottom 2/3's of the meat. First layer the prosciutto, then Havarti cheese slices, basil leaves, and then sun-dried tomatoes.

Green Tea-Honeysuckle Cake

Ingredients

- 1 cup butter, softened \$
- 1/2 cup shortening
- 2 1/2 cups sugar \$
- 1/4 cup honey
- 6 large eggs \$
- 3 cups all-purpose flour \$
- 1 teaspoon baking powder
- 1/2 teaspoon table salt
- 3/4 cup milk \$
- 2 teaspoons matcha (green tea powder) \$



Honeysuckle Glaze

- 3/4 cup sugar \$
- 1/2 cup butter \$
- 1/3 cup honey
- 1/3 cup orange liqueur

Preparation

Bring all ingredients and 3 Tbsp. water to a boil in a 1-qt. saucepan over medium heat, stirring often; reduce heat to medium-low, and boil, stirring constantly, 3 minutes.

Preparation

1. Preheat oven to 325°. Beat butter and shortening at medium speed with a heavy-duty electric stand mixer until creamy. Gradually add sugar, beating until light and fluffy. Add honey, beating until blended. Add eggs, 1 at a time, beating just until blended after each addition.
2. Stir together flour and next 2 ingredients. Add to butter mixture alternately with milk, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Transfer 2 1/2 cups batter to a 2-qt. bowl, and stir in matcha until blended.
3. Drop 2 scoops of plain batter into a greased and floured 10-inch (16-cup) Bundt pan, using a small cookie scoop (about 1 1/2 inches); top with 1 scoop of matcha batter. Repeat procedure around entire pan, covering bottom completely. Continue layering batters in pan as directed until all batter is used.
4. Bake at 325° for 1 hour and 5 minutes to 1 hour and 15 minutes or until a long wooden pick inserted in center comes out clean.
5. During last 10 minutes of baking, prepare Honeysuckle Glaze. Remove cake from oven, and gradually spoon 1 cup hot Honeysuckle Glaze over cake in pan, allowing glaze to soak into cake after each addition. Reserve remaining glaze. Cool cake completely in pan on a wire rack (about 1 hour and 30 minutes).
6. Remove cake from pan; spoon reserved glaze over cake.

Links to recipes

<http://www.thedailygreen.com/healthy-eating/recipes/448>

<http://whatscookingamerica.net/LindaSandberg/Appetizers/MarinatedMozzarella.htm>

<http://www.foodandwine.com/recipes/spicy-avocado-cucumber-soup>

<http://www.foodandwine.com/recipes/pea-and-bacon-risotto>

<http://www.myrecipes.com/recipe/green-tea-honeysuckle-cake-50400000127093/>

<http://whatscookingamerica.net/LindaSandberg/Entrees/ProsciuttoMeatloaf.htm>