

Hummus

- 1 can garbanzo beans, drained (but keep half liquid, aside)
- Olive oil, 1/4 cup
- 4 cloves of garlic, minced (or more to taste)
- 3 tbl tahini
- ½ tsp salt (more if needed later)
- ½ tsp black pepper
- ½ lemon, fresh squeezed



Put first 6 ingredients (except liquid from beans) into a food processor or blender. Squeeze lemon into mixture. Blend until creamy. Add enough liquid to make the hummus creamy, but firm for good dipping.

Add various ingredients, individually, to create new flavors. Common add-ons might include smoked red pepper in marinade, olives, spinach, artichokes in marinade, sun-dried tomato, pesto or pine nuts. One new flavor at a time for batches is best.

Try having a competition with kids, making smaller batches with different flavors to see which they like best. Serve in a bowl for dipping with pita chips, carrots, celery, naan, crackers or anything else that sounds appealing.

Jambalaya

- 1 ½ cup diced onions
- 1 cup diced celery
- 1 cup diced green peppers
- 4 oz andouille sausage
- 3 oz smoked turkey or chicken
- 1 cup med. Shrimp cut in big chunks
- 2 TBL butter
- 4 cloves garlic, minced
- 8 oz tomato sauce
- 1 ½ cup chicken broth
- 2 cups uncooked rice
- 1 tsp. salt
- ½ tsp. white pepper
- ½ tsp black pepper
- 1 tsp red pepper
- 1 tsp. oregano
- ½ tsp thyme

Mix the last six ingredients (spices) and set aside. Chop the onions, celery and peppers. Mix together and set aside. Chop the sausage and smoked turkey into small pieces. Chop the shrimp. Set all aside. Heat butter in large skillet.

Add 1/3 the onion, pepper, celery mix (called the holy trinity) and 1/3 the seasoning. Turn heat to high. Cook until the onions are dark brown, turning occasionally. Push the mixture to the outside of the pan. Drop the sausage in the center and cook until dark brown and crispy on the edges.

Add half the remaining onion mixture, the turkey and half the remaining seasoning. Cook for about 8 minutes, covered, but stirring a couple times. Add tomato sauce, shrimp, remaining onion and seasoning mixtures. Cover.



Cook for about 5 minutes. Add rice and broth. Cover. Lower the heat and simmer for about 25 minutes, stirring occasionally. Cook until the rice is tender, but not mushy. You might want to add more pepper, or tabasco sauce to add more spiciness. I like to serve this with crusty French bread and a bright salad.

Thai Fried Rice

4 tablespoons canola or sesame oil
5 garlic cloves, minced or pressed
½ cup carrot diced small
1/2 cup broccoli florets, small pieces
2 oz. chicken breast, diced
2 oz beef, sliced and diced thinly – 1inch pieces
½ cup medium shrimp
3 eggs, beaten, seasoned with salt and pepper
2 TBS chopped cilantro

3 cups cooked rice, preferably Thai jasmine rice
2 to 3 tablespoons Thai or Vietnamese fish sauce (to taste)
2 to 3 teaspoons Thai or Indonesian chili sauce (to taste)
1 bunch scallions, both white and green parts, chopped
2 tsp minced serrano pepper
Soy or Bragg's Amino Liquid to taste

Directions:

1. Heat a wok or skillet over medium-high heat. Add 2 Tbl oil and meats and cook, stirring constantly, until crisp, about **2 minutes**. You can substitute tofu instead of meat if you like. Add garlic and white parts of green onions and cook until fragrant, about **1 minute**. Use a slotted spoon to transfer meats and seasonings to a large mixing bowl, leaving any oil in the pan.
2. To the hot pan, add vegetables and sauté until tender (not mushy), about **3 minutes**. Transfer vegetables to the mixing bowl with the meat.
3. To hot pan, add mixed eggs and scramble. Transfer to the bowl.
4. To the hot pan, add fish sauce, chili sauce, remaining oil and mix. Add rice and stir to combine. Stop stirring and let rice sit in the hot pan for long enough to brown on the bottom but not burn (this isn't necessary, but if your pan is quite hot, it results in brown crispy bits of rice that we love; don't do this for more than a minute or the rice will overcook). Add the meat, egg and vegetables back into the pan along with green parts of green onions and stir to combine. Add soy or Bragg's to taste, if preferred. Transfer rice to a serving dish. Garnish with more chopped cilantro and lime wedges.



Thai Curry Chicken

1(13.5-ounce) can light coconut milk
1 tablespoon Thai curry paste
2 tablespoons curry powder
2 teaspoons minced fresh ginger
3 cloves garlic, minced
Dash cayenne pepper
Salt and freshly ground black pepper
4 TBL Coconut oil
1medium onion, chopped into large pieces and then pulled apart so there are larger flat pieces.

1pound boneless skinless chicken breast, fat removed, cut into small pieces
1 cup thinly sliced roasted red peppers
2 tablespoons curry powder
2 tablespoons peanut butter
1 cup scallions, white and green parts, thinly sliced
cilantro leaves, for garnish
Lime wedges, for serving

Directions

1. For the sauce: In a medium bowl, combine first 7 ingredients, whisk until thoroughly combined and set aside.
2. For the chicken, add coconut oil a large nonstick skillet with coconut oil and add onions. Cook until translucent and beginning to brown, about 5 to 10 minutes. Add the chicken, season with salt and pepper and stir in curry powder. Sauté chicken until lightly brown. Add the peanut butter and allow it to melt to coat the chicken.
3. Add the roasted red peppers, water chestnuts and scallions and season with salt and pepper as you like. Sauté for a few minutes just to release flavor.
4. Pour the coconut curry sauce over the chicken and vegetables and stir gently. Cook just until warmed through and thickened a bit, about 3 to 5 minutes. Season with salt and pepper, as needed. Garnish with chopped cilantro. Serve with lime wedges, if desired.



Chili Con Carne

2 lb. ground beef
½ lb. chorizo
1 can (15 oz) kidney beans
1 can (15 oz) cannoli beans
1 medium onion, chopped
5 garlic cloves, chopped
1 cup tomato sauce

1 can (15 ounce) can diced tomatoes
3 TBL chipotle chili power
¼ tsp cumin
Salt and additional black or chili pepper to taste

Cook Ground Beef in sauté pan, in course pieces. Add chorizo (if you want a little spice). Add onions and garlic. Brown until tender. Transfer mixture to larger pan or slow cooker. Add beans, tomatoes, sauce and spices. Cook on low for about 1 hour so all the flavors absorb, and the liquid thickens. Great served with a sprinkle of cheddar cheese, with salad and corn bread on the side.



Adrian Miller's Black-eyed Peas with Ham Hocks

1 lb. dried black-eye peas
1 smoked ham hock or smoked turkey wing
1 med. Yellow onion, chopped

Crushed red pepper flakes
Salt to taste

Directions

Rinse peas in a colander and pick through them to discard any pebbles or broken peas. Pour peas into a large saucepan and cover with cold water by 2 inches. Bring to a boil and cook for 5 minutes. Remove pot from the heat, cover, and let stand for an hour.

Meanwhile, make a stock by placing the ham hock or turkey wing in another large saucepan. Cover with water by 2 inches. Bring to a boil, reduce the heat, and simmer until the stock is flavorful, about 1 hour. Remove hock or wing.

Drain the soaking liquid from the peas and add them to the stock. Make sure the peas are submerged. Stir in onion and pepper flakes. Simmer until the peas are nearly tender, about 30 minutes. Season with salt and continue simmering until the peas are tender and well-seasoned, about 10 minutes more. Serve the peas warm. If desired, you can pull meat from the hock or wing and add it to the beans.



Johnetta Miller's Mixed Greens

Makes 8 servings

2 smoked ham hocks or smoked turkey leg or wings (about 1 pound)
1 1/2 pounds turnip greens
1 1/2 pounds mustard greens
1 tablespoon granulated garlic or 2 minced garlic cloves

1 medium onion, chopped
Pinch of crushed red pepper flakes
Pinch of baking soda
Pinch of sugar
Pinch of salt

Directions:

1. Stir in the onion, pepper flakes, baking soda, sugar, and salt.
2. Simmer until the greens are tender, about 30 minutes. Check the seasoning and serve hot.
3. If desired, shred smoked turkey meat and mix with greens before serving.
4. Rinse the hocks, leg or wings, place them in a large pot, and cover with water. Bring to a boil and cook until the meat is tender, and the cooking liquid is flavorful, 20 to 30 minutes. Discard the hocks, leg or wings.
5. Rinse the hocks, leg or wings, place them in a large pot, and cover with water. Bring to a boil and cook until the meat is tender, and the cooking liquid is flavorful, 20 to 30 minutes. Discard the hocks, leg or wings.



6. Meanwhile, remove and discard the tough stems from the greens. Cut or tear the leaves into large, bite-sized pieces. Fill a clean sink or very large bowl with cold water. Add the leaves and gently swish them in the water to remove any dirt or grit. Lift the leaves out of the water and add them to the hot ham stock, stirring gently until they wilt and are submerged.
7. Stir in the onion, pepper flakes, baking soda, sugar, and salt.
8. Simmer until the greens are tender, about 30 minutes. Check the seasoning and serve hot.
9. If desired, shred smoked turkey meat and mix with greens before serving.

Russian Vegetable Pie (from The Vegetarian Epicure)

Pastry:

1/1/2 cups flour
 1 tsp. sugar
 1 tsp. salt
 4 oz softened cream cheese

Filling:

1 small head cabbage (about 3 cups)
 ½ ob. Mushrooms
 1 med. Yellow onion

1TBL basil
 1TBL tarragon
 1 TBL marjoram
 1 tsp salt
 1 tsp pepper
 3 TBL butter
 4 oz. softened cream cheese
 4 hard-boiled eggs
 dill

Make the pastry by sifting together the dry ingredients, cutting in the butter and the cream cheese. Roll out ½ the pastry and line a 9 in. pie dish. Roll out the remaining pastry, making a circle large enough to cover the dish. You can use ready-made pie pastry, for ease.

Shred the cabbage. Chop the onion. Wash the mushrooms and slice them thinly.

In a large skillet, melt 2 TBL butter. Add cabbage and onions and sauté for several minutes. Add spices and continue cooking until the cabbage is tender. Remove from pan and set aside.

Add another TBL of butter to the pan, then sauté the mushrooms lightly for about 5 minutes, stirring constantly.

Carefully spread softened cream cheese along the bottom crust of the pie. A teaspoon helps to spread. Slice the hard-boiled eggs and spread them across the cream cheese. Sprinkle them with a little bit of fresh dill. Add the cabbage and onion mixture, then spread a layer of mushrooms on top. Add the top crust and flute the edges around the pie pan. Put a few slashes in the top crust. Bake at 400 degrees for about 15 minutes, then turn the temperature down to 350 and cook for another 20- 25 minutes, until the crust is light brown.

