



Salmon with Garlic Asparagus

SERVES 4

- 2 tsp. olive oil
- 4 cloves garlic, chopped
- 1/4 tsp. lemon thyme, stemmed and chopped
- 1 organic lemon, juiced, rind grated
- 1 pound skinless salmon fillet
- 1 bunch asparagus, ends snapped, cut in 1-inch pieces
- 1/4 tsp. kosher or sea salt
- 1/4 tsp. freshly ground black pepper
- 1 Tbs. fresh parsley, chopped

1. In a heavy frying pan, heat oil over medium-high heat. Add garlic, lemon rind, lemon thyme and cook 1 minute.
2. Add salmon, cover pan, cook 5 minutes.
3. Add asparagus on both sides of fish, sprinkle all with salt and pepper, cover pan, reduce heat to medium, cook until salmon reaches 136° internally (4-6 minutes).
4. Drizzle all with lemon juice; serve salmon topped with asparagus, garnished with parsley.

Pasta with Orange Chicken, Spring Peas and Mint

SERVES 6

- 1 lb pasta (Any favorite will work)
- 6 Tbs olive oil, divided
- Salt and pepper
- 1-lb boneless, skinless chicken breasts
- All-purpose flour
- 1/2 cup plus 2 Tbs orange juice, divided
- 3 cloves garlic, finely chopped
- 1 shallot, finely chopped
- 1/4 cup white wine
- 3/4 cup chicken stock
- 1/4 cup heavy cream
- 1/2 cup fresh peas, cooked until tender (If you can't find fresh, you can use frozen, thawed and drained well)
- 1/4 tsp grated orange zest
- 1/2 cup grated Parmesan cheese
- 1/4 cup fresh mint, julienne

1. Cook pasta in a large pot of boiling, salted water until al dente; drain.
2. Meanwhile, heat 4 Tbs. olive oil in a large skillet over high heat. Season chicken on both sides with salt and pepper and dredge in flour, shaking off excess. Brown chicken on both sides, about 2-3 minutes per side. When all chicken is browned, drain off all but 1 Tbs. olive oil and add 1/2 cup orange juice. Simmer on medium-high heat until orange juice is reduced to a glaze on the chicken. Set aside and let cool. When cool enough to handle, dice chicken and place in a bowl with any remaining glaze from pan.
3. Heat remaining olive oil in a medium saucepan over medium-high heat. Add garlic and shallot and cook, stirring, until softened. Add remaining 2 Tbs. orange juice and wine and boil liquid until reduced to about 2 Tbs. Stir in broth and boil liquid until reduced to 3/4 cup. Add cream and boil until reduced to 3/4 cup. Stir in peas, orange zest, chicken mixture and Parmesan and cook until peas and chicken are hot.
4. Return drained pasta to pot. Add contents of saucepan and combine well. Add mint, toss to combine and serve immediately.

Fresh Cherry Crostata

SERVES 8

- 2 cups plus 1 Tbs. all-purpose flour
- 1/4 cup granulated sugar
- 1/2 tsp. salt
- 1 1/2 sticks (6 ounces) cold unsalted butter, cut into 1/4-inch dice, plus 1 Tbs. melted butter
- 1/2 cup ice water
- 2 Tbs. slivered blanched almonds, very finely chopped
- 3 pounds fresh cherries, pitted

1. In a bowl, mix 2 cups of the flour with 1 Tbs. of the sugar and the salt. Add the cold butter and cut it in briefly using a pastry blender. Add the water and stir just until the dough begins to come together.
2. Gather up the dough and transfer it to a lightly floured surface. Knead briefly until it forms a smooth, cohesive mass. Pat the dough into a disk, wrap in plastic and refrigerate for at least 1 hour before rolling out.
3. mix the almonds with the remaining 1 Tbs. flour and 1 Tbs. of the sugar.
4. Preheat the oven to 400°. On a lightly floured surface, roll out the dough to a 15-inch round; transfer to a baking sheet. Sprinkle the almond mixture all over the dough to within 1 1/2 inches of the edge. Arrange the cherries on top. Fold the edge of the dough up and over the fruit.
5. Brush the melted butter over the pastry border and sprinkle the remaining 2 Tbs. sugar over the whole crostata. Bake for 50 minutes to 1 hour, or until the crostata is deeply browned. Let cool on a rack for 10 minutes. Dip a brush into the crostata and glaze the cherries with some of their juices. Serve warm.

Strawberry Coffee Cake

SERVES 8

- 1 cup butter or margarine, softened
- 1 1/2 cups sugar
- 3 eggs
- 2 cups all-purpose flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1 cup (8 ounces) sour cream
- 2 tsp. vanilla extract
- 2 cups chopped fresh strawberries



FILLING:

- 3/4 cup chopped walnuts
- 1/4 cup sugar
- 1/4 cup packed brown sugar
- 3/4 tsp. ground cinnamon

1. In a mixing bowl, cream the butter and sugar. Add eggs; mix well. combine the flour, baking powder and baking soda; add to creamed mixture alternately with sour cream. Beat in vanilla. Fold in the strawberries.
2. Spoon half into a greased and floured 10-in. fluted tube pan. Combine the filling ingredients; sprinkle half over batter. Top with remaining batter and filling.
3. Bake at 350° for 50-60 minutes or until a toothpick inserted near the center comes out clean.
4. Cool for 15 minutes before removing from pan to a wire rack to cool completely.

