

Bake for 25 to 35 minutes, until the top is browned and the cake pulls away slightly from the edges of the pan. Let the cake cool for 15 minutes before turning it out onto a cake plate. Serve with slightly sweetened whipped cream, flavored, if you wish, with a plum eau-de-vie.

Risotto with Summer Squash from *Essentials of Classic Italian Cooking* by Marcela Hazan

4 to 6 medium summer squash	2 tablespoons butter
2 tablespoons vegetable oil	2 cups Arborio rice
3 tablespoons onion chopped coarse	Black pepper
½ teaspoon garlic chopped very fine	Salt
¼ cup freshly grated parmigiano-reggiano cheese	1 tablespoon chopped parsley
	5 cups homemade broth of choice

1. Soak the squash in cold water, scrub them clean, and cut off both ends. Cut the cleaned squash into disks ½-inch thick.
2. Put all the vegetable oil and chopped onion in a broad, sturdy pot, and turn on the heat to medium high. Cook and stir the onion until it becomes translucent, then add the chopped garlic. When the garlic becomes lightly colored, add the sliced squash, and turn the heat down to medium low. Cook for about 10 minutes, turning the squash from time to time, then add a pinch of salt. Continue cooking until the squash become colored a rich gold, another 15 minutes or so.
3. Bring the broth to a very slow, steady simmer on a burner near where you'll be cooking the risotto.
4. Add 1-tablespoon butter to the squash and turn on the heat to high. Add the rice, stirring quickly and thoroughly until the grains are coated well.
5. Add ½ cup of simmering broth, and cook the rice, stirring constantly with a long wooden spoon, wiping the sides and bottom of the pot clean as you stir, until all the liquid is gone. You must never stop stirring and you must be sure to wipe the bottom of the pot completely clean frequently, or the rice will stick to it.
6. When there is no more liquid in the pot, add another ½ cup, continuing always to stir. Maintain heat at a lively pace.
7. Cook the rice until it is tender, but firm to the bite, with barely enough liquid remaining to make the consistency somewhat runny. Turn off heat, add a few grindings of pepper, the remaining tablespoon of butter, and all the grated Parmesan, and stir thoroughly until the cheese melts and clings to the rice. Taste and correct for salt. Mix in the chopped parsley. Transfer to a platter and serve promptly with grated Parmesan on the side.

Wilted Beet Garden Salad with Oranges and Capers from *Roots: The Underground Cookbook* by Barbara Grunes and Anne Elise Hunt

Greens from 1 bunch of beets, washed, trimmed, and cut into bit-sized pieces	
½ cup canola oil	½ cup red wine vinegar
1 teaspoon light brown sugar	¼ teaspoon salt
Freshly ground pepper	1 tablespoon capers, drained
1 8-ounce can sliced water chestnuts, drained	2 oranges, peeled and separated into segments

Blanch beet greens in lightly salted boiling water for 10 seconds; drain. Arrange greens on four salad plates. Whisk oil and vinegar together in a small bowl; whisk in sugar, salt, and pepper. Drizzle dressing over greens. Scatter capers equally over greens. Arrange water chestnuts and orange segments on greens. Serve cold or at room temperature.