

Recipes



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Cabbage Salad from: "Classic Armenian Recipes: Cooking Without Meat" by Alice Antreassian

4 cups or so coarsely chopped cabbage leaves salt to taste

1 small to medium red onion chopped in fine crescents 3/4 cup grated watermelon daikon radish

3/4 cup coarsely grated carrot freshly ground black pepper to taste

2 tablespoons vinegar 3 tablespoons olive oil

3 tablespoons tomato sauce 2 cloves mashed garlic (optional)

- 1.) Place chopped cabbage in a bowl, sprinkle with salt and set aside for 1/2 hour.
- 2.) Then add onion, daikon, and carrot to cabbage and mix.
- 3.) Whisk together remaining ingredients and remaining salt, and pour over vegetables. Mix to blend thoroughly, then refrigerate. Remove 1/2 hour before serving and garnish.

Potato and Leek Gratin from Vegetarian Cooking for Everyone by Deborah Madison

1 garlic clove and butter for the dish 2 large leeks, white parts only, thinly sliced

3 lbs russet or Yukon Gold potatoes, peeled and Salt and freshly milled white pepper

very thinly sliced Grated nutmeg

1 quart milk 1 bay leaf

1 to 2 cups grated Gruyere Cheese 3 thyme sprigs or pinches dried

3 tablespoons butter, cut into small pieces 3 garlic cloves, thinly sliced

Preheat the oven to 375°F. Rub a 9-x12-inch gratin dish thoroughly with the garlic, then with butter to coat well.

Put the potatoes in a pot with the milk, herbs, sliced garlic, leeks, and 2 teaspoons salt. Slowly bring to a boil, then simmer until the potatoes are barely tender but not to the point of falling apart. Discard the bay leaf and thyme. Drain.

Make a single layer of potatoes, leeks, and garlic in the dish. Season with pepper, a little nutmeg, and cover lightly with cheese. Repeat until all the potatoes and cheese are used up, ending with a layer of cheese. Add enough of the milk, to come up to the last layer of potatoes-about 1 1/2 cups-dot with the butter, then bake until a golden crust has formed on top, about an hour.

Variation with other Cheeses: Try Italian Fontina, Cheddar, Cantal, or, in half the amount, Gorgonzola dolce in place of the Gruyere.

Variation with Other Vegetables: Add these vegetables to the cooked potatoes: Thinly sliced, partially cooked celery root or fennel; grated parsley root; a layer of sautéed porcini, chanterelle, or white mushrooms; or trimmed, quartered artichokes, parboiled for 5 minutes, then thinly sliced.