



in
partnership
with



and



SPRING PEA SOUP WITH RAMPS & ASPARAGUS

SERVES 4-5

INGREDIENTS

Spring Pea Soup with Ramps & Asparagus:

- 2 teaspoons butter or olive oil
- 2 teaspoons minced shallot
- ½ cup thinly sliced green onion
- 2 cups freshly shelled peas (frozen will work if fresh not available)
- 4 cups Sweet Pea Stock (recipe follows)
- 1 teaspoon kosher salt
- ½ teaspoon sugar
- Salt and freshly ground black pepper, to taste
- 1 cup or so sautéed wild ramps
- ½ cup blanched asparagus tips
- Thinly sliced green onions for garnish

Sweet Pea Stock:

- 1 bunch scallions, washed and chopped
- 1 stalk celery, chopped
- 3 cups cleaned pea pods
- ½ teaspoon kosher salt

DIRECTIONS

Spring Pea Soup with Ramps & Asparagus:

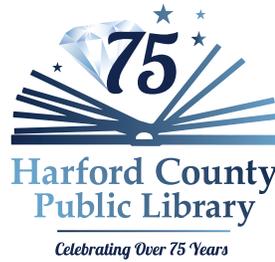
- 1** | In a soup pot, melt the butter. Add the shallot and green onion and sauté over low heat for about 3 minutes or until softened. Add the peas, stock, salt, and sugar. Bring to a boil and then simmer for 5 minutes.
- 2** | In batches, transfer the soup to a blender and purée. Return to the pot and season with salt and pepper to taste. Serve immediately in bowls and drizzle with a touch of sautéed ramps & blanched asparagus tips.

Sweet Pea Stock:

- 1** | In a 2-quart stockpot, combine all the ingredients with 5 cups of cold water. Bring to a boil, reduce the heat, and simmer covered for 20 minutes, then strain.



in
partnership
with



and



ROAST CHICKEN WITH HERB BUTTER ROASTED FINGERLING POTATOES

SERVES 6

INGREDIENTS

- 1 roasting chicken (5 to 6 pounds)
- Salt and freshly ground black pepper, to taste
- 3 tablespoons butter, softened
- 1 tablespoon finely chopped mixed herbs
- 1 ½ pounds fingerling potatoes
- Olive oil, as needed
- Salt & pepper

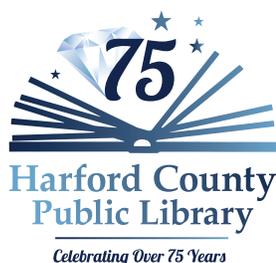
DIRECTIONS

Roast Chicken with Herb Butter:

- 1 | Preheat the oven to 400°F.
- 2 | Wash the cavity of the chicken with cold water and dry with paper towels. Sprinkle the cavity with salt and pepper. Insert your index finger between the skin and breast to separate. Mix together the butter, herbs, salt, and pepper in a small bowl. Push the butter under the skin covering the breast.
- 3 | Cut fingerling potatoes in half lengthwise. Place in a bowl and lightly toss with some olive oil and salt and pepper. Place the potatoes in the roasting pan and place chicken on top.
- 4 | Place in the oven and immediately reduce the heat to 350°F. Bake for 20 minutes per pound, basting occasionally.
- 5 | When finished cooking, loosely cover the chicken with aluminum foil and let stand 10 minutes before carving. If desired, make gravy.



in
partnership
with



and



STRAWBERRY RHUBARB SHORTCAKE

SERVES 8

INGREDIENTS

Strawberry Rhubarb Shortcake:

1 pound rhubarb, lightly peeled and cut into 1-inch pieces

½ cup sugar

¼ cup water

2 quarts strawberries, hulled and sliced

2 tablespoons sugar

2 cups heavy whipping cream, very cold

1 teaspoon vanilla extract

3 tablespoons powdered sugar

Shortcake Biscuits (recipe follows)

DIRECTIONS

Strawberry Rhubarb Shortcake:

- 1** | Combine the rhubarb with the sugar and 1/4 cup water in a medium pot. Bring to a simmer over medium heat and continue to cook, stirring, until the rhubarb cooks down into a thick purée, about 18 to 20 minutes. Cool completely, and then fold in half of the strawberries. Stir the 2 tablespoons of sugar into the remaining berries and chill slightly.
- 2** | In a chilled mixing bowl, combine the whipping cream, vanilla, and powdered sugar. Whisk vigorously until soft peaks are formed. An electric mixer can be used for whipping the cream.
- 3** | Cut the shortcake biscuits in half and place a large dollop of the strawberry-rhubarb mixture on the bottom half of the biscuit. Top generously with whipped cream and sliced strawberries.
- 4** | Replace the top of the biscuit and garnish with more whipped cream and strawberries. Repeat for each serving. Or if it's a casual party, you can put the strawberry-rhubarb mixture, sliced strawberries, and whipped cream in separate bowls and let the guests make their own.



in
partnership
with



and



STRAWBERRY RHUBARB SHORTCAKE (CONT.)

Shortcake Biscuits:

- 1¼ cups whole wheat pastry flour
- 1 cup white flour
- 1 tablespoon baking powder
- 2 tablespoons sugar
- ½ teaspoon salt
- 1 cup canned coconut milk
- ½ teaspoon vanilla extract

Shortcake Biscuits:

- 1** | Preheat oven to 425°F.
- 2** | Sift together the flours, baking powder, sugar, and salt into a mixing bowl. Make a well in the middle and stir in the coconut milk and vanilla extract. Stir together until everything is combined into a shaggy-looking dough. If you need more liquid, add a tablespoon or two more of coconut milk.
- 3** | Turn the dough out onto a floured board and pat it into a rectangle about 1½ inches thick. Using a biscuit cutter, cut out all the biscuits possible, with 8 being the desired number. Place the biscuits on a baking sheet and bake for about 12 to 15 minutes or until nicely browned. Place on a wire rack and allow to cool before using.

Note: Shortcake Biscuits recipe is adapted from my new favorite cookbook, *Thug Kitchen*.