



END-OF-SEASON RECIPE SHARE

MARCH 2021

While we can't be together for a community potluck at the moment, we hope you'll try some of these recipes at home and think of our gleaner community.

TABLE OF CONTENTS

BREAKFAST

Sweet Gingerbread Rolls	1
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SOUPS

Best Lentil Soup	3
Sweet Potato, Squash, and Apple Soup	5
Carrot Soup	6

SIDES & SALADS

Calypso Black Bean Salad	7
Quinoa Black Bean Salad	8
Roasted Butternut Squash Hummus	9

MEALS

Chickpea Tagine with Herb Oil	10
Matty's Winter Squash Flatbread Special	12
Farm Flautas	14
Peanut Stew	15
Roasted Cauliflower Steaks with Romesco Sauce	16

BEVERAGES & DESSERTS

Adult Apple Cider	18
Jumbo Oatmeal Raisin Cookies	19
Rosemary Shortbread	20



GINGERBREAD SWEET ROLLS

Source: Carolina Gelen

A brunch favorite from BAG's Office Manager, **Laura Mixter**, who says these are best warm and slathered in icing. Just don't forget napkins!

Prep Time: 3 hours, **Cook Time:** 25 minutes

Serves 13

INGREDIENTS

Dough

- 2/3 cup plus 1 tablespoon lukewarm whole milk
- 2 1/4 teaspoons active or instant dry yeast
- 5 tablespoons unsalted butter, melted, plus more for greasing
- 1/3 cup granulated sugar
- 1 whole egg plus 1 yolk
- 1 teaspoon pure vanilla extract
- 1/2 teaspoon fine salt
- 3 to 3 1/3 cups all-purpose flour, plus more for dusting

Filling

- 1 1/4 teaspoons ground ginger
- 1 teaspoon ground cardamom, or 6 whole pods, freshly ground
- 1 teaspoon orange zest
- 1/2 teaspoon grated nutmeg
- 1/4 teaspoon ground cloves, or 4 to 6 whole cloves, freshly ground
- 2/3 cup brown sugar
- 1 tablespoon ground cinnamon

Icing

- 3/4 cup powdered sugar
- 2 tablespoons orange juice

DIRECTIONS

1. Prepare the dough: Combine the lukewarm milk and yeast in a bowl, then let the yeast bloom for 2 to 3 minutes until foamy. Add in the sugar, whole egg, yolk, vanilla extract, and melted butter and whisk everything together until combined. Add 3 cups of flour and the salt to the liquid mixture and roughly mix everything with a wooden spoon.
2. Dump the dough onto your work surface and start kneading. The dough should feel slightly sticky in the beginning, but it will become less sticky the more you knead it. If necessary, add the remaining 1/3 cup of flour and keep kneading until the dough looks completely smooth, for about 5-10 minutes. Form the dough into a ball, place it in a greased bowl, cover it and let it proof in a warm place for 1 1/2 to 2 hours, or until doubled in size.

3. Prepare the filing: Combine all the ingredients for the filling in a bowl and mix them with a spatula until everything is completely incorporated. I suggest using freshly ground spices for a better flavor.
4. Once the dough is done proofing, lightly dust your work surface with some more flour and roll out the dough into a 39 cm x 43 cm or 15 inch x 16 inch rectangle; it should be about 1/3-1/4 inch or 5 to 6 mm thick. Evenly spread the spiced sugar mixture all over the dough using a spatula. Start rolling the dough tightly from the longer side closest to you.
5. Next, divide the roll of dough in 12-13 pieces, using a sharp knife or a long piece of thread or dental floss. The second method will give you the best result in my opinion. Simply slide the thread or floss under the dough, then cross the two ends over the top of the dough and pull them in opposite direction wherever you want to make that cut.
6. Arrange the buns in a buttered round 9 inch (25 cm) diameter pan and let them proof in a warm spot, covered, for 30 minutes.
7. In the meantime, preheat the oven to 375°F or 190°C.
8. Bake the buns for 20 to 25 minutes or until golden brown on top, then take them out and let them cool for a few minutes.
9. Combine the powdered sugar and orange juice and mix everything until combined. Drizzle the icing all over the buns and serve them right away. They are best served fresh!



BEST LENTIL SOUP

Source: *Cookie + Katie*

From our Education & Training Manager, **Court Mussell**, who recommends adding extra curry!

Shout out to **Betsy Visvis!**

Prep Time: 10 mins, **Cook Time:** 45 mins, **Total Time:** 55 minutes

Serves 4

INGREDIENTS

- ¼ cup extra virgin olive oil
- 1 medium yellow or white onion, chopped
- 2 carrots, peeled and chopped
- 4 garlic cloves, pressed or minced
- 2 teaspoons ground cumin
- 1 teaspoon curry powder
- ½ teaspoon dried thyme
- 1 large can (28 ounces) diced tomatoes, lightly drained
- 1 cup brown or green lentils, picked over and rinsed
- 4 cups vegetable broth
- 2 cups water
- 1 teaspoon salt, more to taste
- Pinch of red pepper flakes
- Freshly ground black pepper, to taste
- 1 cup chopped fresh collard greens or kale, tough ribs removed
- 1 to 2 tablespoons lemon juice (½ to 1 medium lemon), to taste

DIRECTIONS

1. Warm the olive oil in a large Dutch oven or pot over medium heat. One-fourth cup olive oil may seem like a lot, but it adds a lovely richness and heartiness to this nutritious soup.
2. Once the oil is shimmering, add the chopped onion and carrot and cook, stirring often, until the onion has softened and is turning translucent, about 5 minutes.
3. Add the garlic, cumin, curry powder and thyme. Cook until fragrant while stirring constantly, about 30 seconds. Pour in the drained diced tomatoes and cook for a few more minutes, stirring often, in order to enhance their flavor.
4. Pour in the lentils, broth and the water. Add 1 teaspoon salt and a pinch of red pepper flakes. Season generously with freshly ground black pepper. Raise heat and bring the mixture to a boil, then partially cover the pot and reduce the heat to maintain a gentle simmer. Cook for

1. 25 to 30 minutes, or until the lentils are tender but still hold their shape.
2. Transfer 2 cups of the soup to a blender. Securely fasten the lid, protect your hand from steam with a tea towel placed over the lid, and purée the soup until smooth. Pour the puréed soup back into the pot. (Or, use an immersion blender to blend a portion of the soup.)
3. Add the chopped greens and cook for 5 more minutes, or until the greens have softened to your liking. Remove the pot from the heat and stir in 1 tablespoon of lemon juice. Taste and season with more salt, pepper and/or lemon juice until the flavors really sing. For spicier soup, add another pinch or two of red pepper flakes.
4. Serve while hot. Leftovers will keep well for about 4 days in the refrigerator, or can be frozen for several months (just defrost before serving).



SWEET POTATO, SQUASH & APPLE SOUP

Source: How It All Vegan by Tanya Barnard & Sarah Kramer

An all time favorite recipe from BAG volunteer, **Doris Reisig**, who compares this soup to liquid gold!

Prep Time: 10 mins, **Cook Time:** 40 mins, **Total Time:** 50 minutes

Serves 4-6

INGREDIENTS

- 1 medium onion, chopped
- 1 tbsp olive oil
- 2 c vegetable stock
- 2 c butternut squash, peeled and diced
- 2 c sweet potatoes or yams, peeled and diced
- 2-3 medium apples, cored and diced
- 1/2 tsp salt
- 1/2 tsp pepper
- 1/2 tsp nutmeg
- 1/8 tsp cayenne pepper
- Toasted Pumpkin Seeds for Garnish

DIRECTIONS

1. In a large soup pot, sauté the onions in oil on medium-high heat until translucent.
2. Add the stock, squash, potatoes, apples and salt, pepper, nutmeg, and cayenne and bring to a boil.
3. Turn down heat and simmer for 30 minutes.
4. Using a blender or food processor blend until smooth.
5. Serve with toasted pumpkin seeds.



CARROT SOUP

Source: *Laura Angotti*

A wonderfully versatile recipe by BAG volunteer, **Laura Angotti**, that will use a pile of carrots leftover from gleaning!

INGREDIENTS

Soup Base

- 2 medium onions, diced
- 3 Tbsp olive oil or butter
- 3 lb carrots, peeled and cut into chunks
- 6 Cups chicken or vegetable stock
- (Optional) This soup also does very well as a creamed soup by adding milk or cream

Spices

- Ginger
- Curry
- Cinnamon
- Steak Seasoning
- Green herbs, or herb mixes

DIRECTIONS

1. In a one gallon pot, bring the onions in the oil/butter.
2. Add stock and carrots (carrots should be covered). Season with thyme or ginger if desired.
3. Simmer until carrots are very soft.
4. Puree to desired smoothness (using an immersion blender or blender).
5. Salt and pepper to taste.
6. Simmer until desired thickness.
7. This soup freezes well. Wait until reheating to add spices.



CALYPSO BLACK BEAN SALAD

Source: *Globe (25 years ago!)*

A recipe from BAG volunteer and Board Member, **Mark Johnson**, who recommends this summer side with grilled chicken!

Serves 8

INGREDIENTS

Bean Salad

- 2 cans (19 ounces each) black beans, rinsed and drained
- 2 cup peeled, seeded, chopped cucumbers
- 2 cup chopped plum tomatoes
- 2 cup cored, seeded, red or green pepper

Dressing

- ¼ cup lime juice
- ½ cup canola oil
- Salt and freshly ground black pepper, to taste
- 1 small jalapeno pepper, cored, seeded, and finely chopped
- 1 shallot, finely chopped
- 1 slice fresh ginger root, peeled and finely chopped
- Handful fresh parsley, finely chopped

DIRECTIONS

1. In a bowl combine black beans, cucumbers, tomatoes, and pepper. Toss gently but thoroughly and set aside.
2. In a bowl mix together lime juice and oil. Add salt, black pepper, jalapeno pepper, shallot, ginger, scallions and parsley. Stir dressing into black bean mixture; toss thoroughly. Cover tightly with plastic wrap. Refrigerate several hours. Taste for seasoning, and serve.



BLACK BEAN QUINOA SALAD

Source: Holly Nilsson

A quinoa salad that BAG's Development Assistant, **Tessa Lance**, would have shared at our potluck celebration!

Prep Time: 30 min, Cook Time: 0 min, Total Time: 30 min

Serves 8

INGREDIENTS

Salad

- 1 cup uncooked quinoa
- 2 cups water or broth
- 2 roma tomatoes diced
- 1 ripe avocado diced
- 15 ounces black beans 1 can, rinsed and drained
- 12 ounces corn 1 can drained
- 1 bell pepper diced
- 1/4 cup green onion diced
- 1 jalapeno pepper seeded and diced
- 1/3 cup cilantro chopped

Dressing

- 1/2 cup vegetable oil
- 1 1/2 tablespoon lime juice
- 1 teaspoon sugar
- 1 teaspoon cumin
- 1/4 teaspoon garlic powder
- 1/2 tablespoon red wine vinegar
- 1/8 teaspoon salt
- 1/4 teaspoon pepper

DIRECTIONS

1. Cook quinoa according to package directions and allow to cool.
2. Combine quinoa, tomatoes, avocado, black beans, corn, bell pepper, green onion, jalapeno and cilantro in a large bowl.
3. In a small bowl, combine all dressing ingredients and mix well. Pour over vegetables and toss to coat. Add quinoa and combine.
4. Refrigerate until ready to serve.



ROASTED BUTTERNUT SQUASH HUMMUS

Source: *Jeanie Gruber*

A different & delicious recipe created by BAG's fairy godmother, **Jeanie Gruber!**

Serves 8

INGREDIENTS

- 1 1/2 cups cooked chickpeas
- 1 1/2 cups cubed butternut squash
- 2 tablespoons tahini
- 1 lemon
- 1/2 teaspoon curry powder
- 1/2 teaspoon ground cumin
- 1/4 teaspoon coriander
- 1/4 teaspoon smoked paprika
- Kosher salt and fresh ground black pepper to taste
- 3 tablespoons olive oil
- 4-6 tablespoons of water (more or less as needed)

DIRECTIONS

1. Roast your butternut squash in 425 degree oven until nicely browned and soft
2. Place in food processor with the rest of the ingredients. Swirl until nicely smooth and integrated.
3. Serve with homemade pita chips or fresh veggies!



CHICKPEA TAGINE WITH HERB OIL

Source: *Karoline Boehm Goodnick, Globe correspondent*

A recipe from BAG volunteer, **Jean Bianchetto**, who enjoys all the flavors this dish has to offer!

Serves 4, with leftover creamy broth

INGREDIENTS

Tagine

- 2 tablespoons olive oil
- 1 large onion, chopped
- 3 cloves garlic, finely chopped
- Salt and black pepper, to taste
- 2 plum tomatoes, chopped
- 2 teaspoons ground cumin
- 1 teaspoon ground cinnamon
- ¼ teaspoon cayenne pepper
- Large pinch saffron threads
- 2 tablespoons tomato paste
- ½ cup pitted dates, halved
- ½ cup pitted green olives
- 2 cups vegetable stock
- 4 large carrots, cut into 1-inch large chunks
- ½ head small cauliflower, cut into florets
- 2 cans (15 ounces each) chickpeas, drained
- Grated rind and juice of 1 lemon

Herb Oil

- 6 tablespoons olive oil
- Grated rind of 1 lemon
- Salt, to taste
- 1 tablespoon coriander seeds, cracked
- 1 clove garlic, grated
- ¼ cup finely chopped fresh parsley

DIRECTIONS

1. In a heavy-based flameproof casserole over medium heat, heat the olive oil. Add the onion, garlic, salt, and black pepper. Cook, stirring often, for 5 minutes, or until softened and translucent.
2. Add the tomatoes and cook, stirring, for 3 minutes more. Stir in the cumin, cinnamon,

1. cayenne, and saffron. Cook, stirring, for 1 minute. Add the tomato paste and stir 1 minute more.
2. Add the dates, olives, vegetable stock, carrots, cauliflower, and chickpeas. Bring the liquid to a boil, lower the heat, and cover the pan. Simmer for 20 minutes, or until the carrots and cauliflower are tender.
3. Add the lemon rind and juice. Taste for seasoning and add more salt and black or cayenne pepper, if you like.
4. Next, make the Herb Oil. In a small bowl, combine the olive oil, lemon rind, salt, coriander seeds, garlic, and parsley. Stir well.
5. Ladle the tagine into bowls and spoon herb oil on each one. Serve with couscous or flatbread.



MATTY'S WINTER SQUASH FLATBREAD SPECIAL

Source: *Matt Crawford*

A potluck-challenge winning flatbread by BAG's Data Systems Manager, **Matt Crawford!**

Serves 4

INGREDIENTS

- Pizza dough (I usually use store-bought pizza dough, but you could also make your own dough)
- Half of a medium size butternut or kabocha squash
- 1-2 shallots or 1 medium red onion
- Melting cheese (mozzarella or pizza blend)
- Garnish cheese (gorgonzola, blue, or chevre/other goat)
- Dried thyme, sage powder, paprika, salt and pepper (experiment with other herbs too!)
- Minced garlic
- Olive oil
- Arugula (optional)
- Prosciutto (optional)

DIRECTIONS

1. Slice winter squash thin into about 1 inch squares, or cube into small 1/2 inch cubes
2. If using cubes, drizzle with a little olive oil and bake for about 15 minutes or until slightly soft
3. Slice shallots or red onions thin, caramelize on stovetop by cooking at low heat for a long time (can add some brown sugar to really sweeten it up)
4. Mix minced garlic, dried thyme, sweet paprika, salt and pepper into olive oil
5. Spread out dough into desired shape, brush with garlic olive oil mixture
6. Cover with base layer of melting cheese

7. Top with caramelized onions, squash, and garnish cheese (I use gorgonzola or another type of blue cheese, but goat chèvre could be good)
8. Can also top with arugula and/or prosciutto; if using, I typically wait to put these on until the pizza looks like it has about 5 minutes left so that they don't get burnt and lose their texture
9. Bake! Depending on the dough, can take anywhere from 15-30 minutes. I don't have a pizza stone so I use a baking sheet. The higher temp the better - I usually do 450.



FARM FLAUTAS

Source: *Tim Cook*

A farmer favorite by BAG's Driver, **Tim Cook!**

INGREDIENTS

- 30 Trader Joes corn/wheat tortillas
- 2 Green mountain gringo mild salsa
- ½ pound cheddar cheese
- ½ can black beans
- 6 large onions
- 3 Tablespoons cumin/ black pepper mix
- Oil (for frying and greasing the dish)

DIRECTIONS

1. Sautee onions in oil with spices until very soft, mix with the rest, roll into 1" diameter flautas.
2. Bake at 350 for 30 minutes.



PEANUT STEW

Source: *Usha Thakrar*

A recipe by BAG's Executive Director, **Usha Thakrar**, that can be made vegetarian or not!

INGREDIENTS

- 2 lbs of chicken thighs (or 1 large or 2 small eggplants cubed)
- 3 tbsp vegetable oil
- 1 onion, sliced
- 3 inch of ginger, minced
- 6 - 8 garlic cloves, chopped
- 2 - 3 pounds of sweet potatoes, cubed
- 15 oz can crushed or diced tomatoes
- 1 quart chicken (or vegetable) stock
- 1 1/2 cups creamy peanut butter
- 1 cup roasted peanuts
- 1 tbsp ground coriander
- 1 tsp cayenne
- Salt and pepper

DIRECTIONS

1. Brown the chicken: If using chicken, brown chicken pieces in oil and set aside
2. Saute the Veggies: Heat oil, add onions and cook for 2 - 3 mins, add garlic and ginger, cook for 1 min and then add sweet potatoes stir to combine.
3. Cook the Stew: Add broth, tomatoes, peanut butter, peanuts, coriander and cayenne - if using chicken, add now, cover and simmer for 90 mins. If using eggplant cook this mixture for 45 minutes and then add eggplant and then cook for an additional 45 minutes. Taste for salt and adjust at the 45 minute mark.
4. If using chicken, remove pieces from stew, chop into small pieces and return to the pot.
5. Adjust seasonings - add as much black pepper as you can stand
6. Serve with rice.



ROASTED CAULIFLOWER STEAKS WITH ROMESCO SAUCE

Source: loveandlemons.com (for cauliflower) cookieandkate.com (for Romesco)

A great recipe that volunteer **Bob Morse** shared with us during a virtual cooking workshop!

Prep Time: 30 mins, **Cook Time:** 20 mins, **Total Time:** 50 minutes

Serves 2, with leftover Romesco

INGREDIENTS

Cauliflower

- 1 head cauliflower
- 1 tablespoon olive oil
- 2 tablespoons parsley
- 2 tablespoons pine nuts
- 1 tablespoon golden raisins
- ½ teaspoon lemon zest
- Salt and freshly ground black pepper

Romesco Sauce

- One 16-ounce jar of roasted red peppers
- ½ cup unsalted almonds
- ¼ cup oil-packed sun-dried tomatoes
- 2 medium-to-large cloves garlic
- 1 tablespoon sherry vinegar or red wine vinegar
- 1 teaspoon smoked paprika
- ½ teaspoon salt
- ¼ teaspoon cayenne pepper
- ½ cup extra-virgin olive oil

DIRECTIONS

1. Preheat the oven to 400°F. Cut two 1-inch thick slices from the center of the cauliflower, keeping the core intact. Cut the rest of the cauliflower into smaller steaks or pieces.
2. Heat the olive oil in a large skillet over medium high heat. Place the cauliflower into the pan and gently press down. Lightly brush with some of the oil from the pan, and season with salt and pepper. Sear for 2 minutes, then turn and sear for another 2 minutes or until golden brown.
3. Transfer the cauliflower to a baking sheet and put in the oven. Roast for about 20 minutes or until the cauliflower is tender but firm.
4. Toast the almonds in a skillet until lightly browned.

5. Drain the red peppers and sun-dried tomatoes
6. Peel the garlic
7. In a blender (preferably) or a food processor, combine the roasted red peppers, almonds, sun-dried tomatoes, garlic, vinegar, paprika, salt and cayenne and blend.
8. Once the ingredients are mostly blended, start drizzling in the olive oil while running the blender. Blend until creamy. Taste, and add additional salt, vinegar or cayenne to taste.
9. Toast the pine nuts in a skillet until lightly browned. Chop the parsley and zest the lemon.
10. When cauliflower is done, remove from oven. Spread two plates with Romesco sauce and top each with a cauliflower steak. Sprinkle with the chopped parsley, pine nuts, golden raisins, and lemon zest.
11. Store extra Romesco sauce in the fridge for up to 4 days. Slather it on sandwiches or use as a veggie dip.



ADULT APPLE CIDER

Source: Marissa Gabriel

A cocktail by BAG's Operations Assistant, **Marissa Gabriel!**

INGREDIENTS

- apple cider, quart
- cinnamon sticks, 3 whole
- peeled ginger, chopped
- whole cloves, 5
- nutmeg, 1/2 teaspoon
- peel from one orange
- peel from one lemon
- juice from one lemon
- brown sugar, 1/4 cup
- bourbon (or champagne)

DIRECTIONS

1. In a medium pot add apple cider, cinnamon, ginger, cloves, nutmeg, orange peel, lemon peel, lemon juice, and brown sugar.
2. Bring to a boil then reduce to simmer for 30 minutes or so.
3. Ladle into mugs and add 2 ounces of bourbon if desired. Garnish with cinnamon sticks, lemon and orange slices.



JUMBO OATMEAL-RAISIN COOKIES

Source: Isa Chandra Moskowitz (From Cookbook: *Isa Does It*)

Bakery style cookies from BAG's Operations Assistant, **Kate Morse!**

Active Time: 15 mins, **Total Time:** 30 minutes

Yield: 10 big cookies

INGREDIENTS

- ¼ cup canola oil
- 1/3 cup packed light brown sugar
- ¼ cup granulated sugar
- ¼ cup applesauce
- 1 tablespoon ground flax seed (golden preferred)
- 1 teaspoon pure vanilla extract
- ½ cup all-purpose flour
- ½ teaspoon ground cinnamon
- ½ teaspoon salt
- 1 ½ cups rolled oats
- ¾ cup raisins

DIRECTIONS

1. Preheat the oven to 350 F. Line two large baking sheets with parchment paper
2. In a large bowl, use a strong fork or whisk to vigorously stir together the oil, both sugars, applesauce, and ground flaxseed. Stir for about 2 minute, until very well combined. Mix in the vanilla.
3. Sift in the flour, baking soda, cinnamon, and salt and mix to combine. Add the oats and raisins, and use your hands to form a dough.
4. Scoop onto the baking sheets, using about ¼ cup dough per cookie. Flatten a little with your hands. Since you're using two sheets put 5 cookies on each sheet. Bake for 12 to 14 minutes, until the edges are lightly browned.
5. Let cook on the sheets for about 5 minutes, then transfer to a cooling rack to let cool completely.



ROSEMARY SHORTBREAD

Source: *New York Times*

A delicious gleaner gal favorite from our Operations Director, **Charlotte Border**! Special shout out to **Leah Costlow**!

Prep Time: 45 minutes, plus cooling

Yields one 8- or 9-inch shortbread

INGREDIENTS

- 2 cups all-purpose flour
- 2/3 cup granulated sugar
- 1 tablespoon finely chopped fresh rosemary
- 1 teaspoon plus 1 pinch kosher salt
- 1 cup (2 sticks) unsalted cold butter, cut into 1-inch chunks
- 1 to 2 teaspoons rosemary, chestnut or other dark, full-flavored honey (optional)

DIRECTIONS

1. Heat oven to 325 degrees. In a food processor, pulse together flour, sugar, rosemary and salt. Add butter, and honey if desired, and pulse to fine crumbs. Pulse a few more times until some crumbs start to come together, but don't overprocess. Dough should not be smooth.
2. Press dough into an ungreased 8- or 9-inch-square baking pan or 9-inch pie pan. Prick dough all over with a fork. Bake until golden brown, 35 to 40 minutes for 9-inch pan, 45 to 50 minutes for 8-inch. Transfer to a wire rack to cool. Cut into squares, bars or wedges while still warm.