

Dinner & A Book Recipes

Episode #1213

Yes, Chef

Pickled Beet and Apple Salad Serves 4 to 6

2 T. canola oil
1 medium red onion, halved and thinly sliced
2 Granny Smith apples, quartered, cored and thinly sliced
¼ c. freshly squeezed lemon juice
4 Pickled Beets, thinly sliced
2 T. drained capers
2 T. mayonnaise
2 T. sour cream
Kosher salt and freshly ground black pepper
2 T. finely chopped fresh flat-leaf parsley
1 T. finely chopped fresh chives

Curried Potatoes Serves 6-8

2/1/2 pounds Yukon gold potatoes
2 Granny Smith apples
Juice of ½ lemon
2 T. mustard oil, grapeseed oil or canola oil
1 T. mustard seeds
1 T. Thai yellow curry past which can be bought at a Thai store
½ c. white wine vinegar

1. Preheat oven to 425 degrees
2. Prick each potato with a fork and place on a baking sheet. Bake for 25-30 minutes, until they are almost cooked through. Remove from the oven and let cool. Peel them and cut into 1-inch cubes.
3. Peel and core apples. Cut into 1-inch cubes and place in a small bowl. Sprinkle the lemon juice over the apples to keep them from turning brown.
4. Combine the oil, mustard seeds and curry paste in a large skillet and heat over medium heat, stirring, for 1 to 2 minutes or until the mustard seeds start to pop. Add the vinegar, apples and potatoes, reduce the heat to medium-low and cook, stirring frequently until the apples are very soft, about 15 minutes. Serve hot.

Mustard Greens with Bacon Serves 4 to 6

6 slices bacon
3T. olive oil
1 T. unsalted butter
4 garlic cloves, halved
½ c. heavy cream
¼ c. ketjap manis
1 T. grainy mustard

4 c. Thinly sliced mustard greens (about 6 ounces)
4 c. very thinly sliced bok choy (about 1 ½ pounds)

1. Cook bacon in a large skillet until crisp. Drain on paper towel and then crumble into small pieces. Set aside.
2. Combine the olive oil and butter in a small saucepan . Add the garlic and bring to a simmer over low heat. Reduce the heat and simmer gently for 10 minutes or until the garlic is pale golden brown. Lift the garlic out of the oil with a slotted spoon and set aside. Set the oil aside.
3. In another small saucepan, bring the cream and katjap manis to a boil. Remove from the heat and stir in the mustard and bacon.
4. Heat 2 T. of the reserved garlic oil in a large skillet over high heat. Add the mustard greens and bok choy and cook, stirring until the greens start to wilt. Stir in the cream mixture and cook for about 20 minutes, until the greens are tender and the sauce has thickened.
5. Stir the reserved garlic into the greens and serve.

Ketjap manis , a sweet-salty Indonesian sauce, can be purchased in an Asian market.

Pineapple-cashew Salad Serves 6

½ c. sweet white wine, such as Riesling
¼ c. packed brown sugar
½ golden pineapple, peeled, cored and diced (about 1 ½ cups).
½ c. roasted cashews
4 mint leaves, finely shredded

Pour the wine into a medium bowl and add the sugar, stirring until it is dissolved. Add the pineapple cubes. Cover and refrigerate for 2 hours.

To serve, stir the cashews into the pineapple. Divide among serving bowls and sprinkle with the mint.