

Roasted Red Bell Pepper Hummus

16 ounces chickpeas
6 ounces roasted* red bell peppers
1 jalapeno, seeded, diced
1 T chopped garlic
3 T chopped cilantro leaves
1 tsp. paprika
3 T chopped onion
1 tsp. freshly cracked black pepper
1 T chipotle pepper in adobo
1/4 C extra-virgin olive oil
Toasted pita bread, for serving

Mix all ingredients, except olive oil and pita bread, in food processor until pureed, then slowly add in olive oil.

Let set up for 1 hour prior to serving. Serve with toasted pita bread.

Recipe courtesy of Guy Fieri via www.foodnetwork.com

Oven Roasting Bell Peppers

Preheat oven to 400°F. Line a baking sheet with foil. Lay peppers on their sides on the foil, stems pointing sideways.

Put baking sheet in oven and roast peppers for 20 minutes. Remove from oven. Using tongs, give peppers a half turn, then roast for another 20 minutes until done.

When fully roasted, the skin should be charred and soft, and the peppers should look slightly collapsed.

Seed and peel the peppers: Slice the pepper vertically from top to bottom and lay the pepper open so it becomes one long strip. Remove stem. The stem and a clump of seeds should loosen easily. Remove any loose seeds that remain inside the pepper.

Strip off the charred skin. If a more charred flavor is desired, leave a few small blackened bits on the skin.

<http://toriavey.com/>

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Twelfth Harvest: 8/18/15 & 8/21/15

Chicken Avocado Lime Soup

- 1-1/2 lbs boneless skinless chicken breasts
- 1 T olive oil
- 1 C chopped green onions (including whites, mince whites)
- 2 jalapeños, seeded and minced (leave seeds if spicy is desired)
- 2 cloves garlic, minced
- 4 (14.5 oz) low-sodium chicken broth
- 2 tomatoes, seeded and diced
- 1/2 tsp. ground cumin
- Salt and freshly ground black pepper
- 1/3 C chopped cilantro
- 3 T fresh lime juice
- 3 medium avocados, peeled, cored and diced
- Tortilla chips, Monterey jack cheese, sour cream (optional)

In large pot heat 1 T olive oil over medium heat. Once hot, add green onions and jalapeños and sauté until tender, about 2 minutes, adding garlic during last 30 seconds of sautéing. Add chicken broth, tomatoes, cumin, season with salt and pepper to taste and add chicken breasts. Bring to boil over medium-high heat, then reduce heat to medium, cover and allow to cook, stirring occasionally, until chicken has cooked through 10-15 minutes (cook time varies based on thickness of chicken breasts). Reduce to warm heat, remove chicken from pan and let rest on cutting board 5 minutes. Shred chicken and return to soup. Stir in cilantro and lime juice. Add avocados just before serving (if you don't plan on serving the soup right away, add avocados to each bowl individually, about 1/2 an avocado per serving). Serve with tortilla chips, cheese and sour cream if desired.

www.cookingclassy.com

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Sixteenth Harvest: 9/16/14 & 9/19/14

Roasted Red Bell Pepper Sriracha Enchilada Sauce *Makes about 15 oz. sauce*

- 2 large red bell peppers
- 3 tablespoons extra virgin olive oil, divided
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 1-1/2 teaspoons chili powder
- 1/2 teaspoon paprika
- 1/4 teaspoon ground cumin
- 1/4 teaspoon dried oregano
- 3/4 cup water*
- 1 teaspoon granulated sugar
- 2 teaspoons sriracha*
- juice of 1 lime
- salt, to taste

Roast the bell peppers: Preheat broiler, and line a rimmed baking sheet with aluminum foil. Cut off the bottoms of the peppers so they're flat, and stand them upright one at a time, cutting sides off from top to bottom around the stem. Remove any seeds and bitter white flesh

from the inside. Place peppers skin side up on pan, and broil until skin blackens, about 12-15 minutes. Remove from pan and place in a bowl covered with plastic wrap to steam. When peppers are cool to the touch, remove charred skins, and coarsely chop. Set aside.

Prepare sauce: Heat 2 T olive oil in a large sauté pan over medium heat. Add onion and cook until soft and translucent, about 8-10 minutes. Add garlic, chili powder, paprika, cumin, and oregano, and sauté for 30 seconds. Add water and stir, removing bits from bottom and sides of the pan. Bring to boil, then lower heat and add the roasted peppers, sugar, and sriracha and simmer for 5 minutes.

Place pepper mixture in a blender. Add lime juice, remaining tablespoon of olive oil, and salt, to taste, and puree the sauce. Add more salt or sriracha, if desired, and enjoy with your favorite enchiladas!

Notes: *Add more water (adjust seasonings as desired) for a thinner sauce; more sriracha for spicier sauce. Peppers can be roasted ahead of time and stored in the fridge up to 2-3 days in an airtight container.

<http://flavorthemoments.com>

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Fourteenth Harvest: 9/2/14 & 9/5/14

Chinese Sautéed Peppers (Tiger Skin Pepper)

Serves 2

6-10 long green peppers
6 garlic cloves
1 root ginger
2 spring onions
1 T cooking wine

Cap green peppers and remove seeds. If you like spicy, keep the seeds inside. Cut garlic, ginger and spring onions into small pieces.

Heat cooking oil in wok and then add green peppers. Sauté until skins become slightly crinkly, turning peppers from time and time.

Add cooking wine, light soy sauce, ginger, half of chopped garlic and half of chopped spring onions, and stir-fry for around 1 minute. Add salt, black vinegar and the remaining garlic and spring onions. Continue to cook until sauces are mixed thoroughly.

Transfer green peppers out first, then top with the stir-fried garlic, ginger and spring onion pieces.

www.chinasichuanfood.com

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Eleventh Harvest: 8/12/14 & 8/15/14

Jalapeño & Cheese Cornbread

- pat of butter for greasing the pan
- 1 cup cornmeal
- 1 cup flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup buttermilk or plain yogurt (I used buttermilk)
- 1 egg, lightly beaten
- 3 tablespoons sugar or honey
- 3 tablespoons butter, melted and cooled
- 1 cup fresh or frozen/thawed corn kernels
- 1/2 cup packed grated pepperjack cheese (or favorite cheese)
- 1 jalapeño pepper, seeds removed and diced

Preheat oven to 350°F. Generously grease an 8-10 inch cast iron skillet* with butter, then set in the fridge for 2 minutes.

Combine cornmeal, flour, baking powder, baking soda, and salt in a medium-sized bowl. Combine buttermilk (or yogurt), the egg, sugar or honey, and melted butter in a separate bowl. Stir wet mixture into the dry. Mix lightly, add the corn kernels, cheese, and jalapeño pepper, then mix just enough to thoroughly combine. Spread into the cast iron skillet.

Bake for 20 minutes, rotating halfway through, or until the top crust is golden yellow and the edges are just starting to brown. Serve warm or at room temperature.

***Note:** A square or round baking pan, pie dish, or muffin pan can also be used. Just watch baking time, and remove when golden and edges are starting to brown.

www.supernummy.com

Adapted from Moosewood Cookbook

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Eleventh Harvest: 8/12/14 & 8/15/14

Roasted Jalapeño and Fresh Tomato Salsa

Makes 1 to 1-1/2 cups

- 1 lb. fresh heirloom tomatoes,* about 3 medium, cored, large chop
- 1/4 cup red onion, rough chop
- 1/4 - 1/3 cup cilantro leaves
- 1 garlic clove, peeled
- 1-1/2 teaspoons fresh jalapeño, seeds removed
- 1-1/2 teaspoons roasted jalapeño**
- 1/2 teaspoon salt
- 1 T lime juice

**Any delicious and ripe tomatoes will work*

***If you don't have roasted jalapeños, use all fresh*

Add red onion, jalapeño, garlic, cilantro, and lime juice to food processor. Pulse a few times, scraping bowl once or twice. Add tomatoes and salt and then pulse a few times.

Transfer everything to a non-reactive pot and simmer over medium-low heat, stirring frequently, until desired consistency[◊] is reached (about 20 minutes).

Cool, transfer to an airtight container, and store in the refrigerator for a day before serving.

[◊]Drain and reduce: For a thicker vs. watery salsa, follow the recipe through the purée step, then place a fine mesh strainer over a bowl and pour everything into it. Gently move the mixture around to remove the liquid. After draining for a few more minutes, gently move the tomatoes around one more time. (Some liquid in the salsa is OK.)

Transfer rendered liquid to a small saucepan and reduce over medium-high heat until it equals about 1-2 tablespoons. Let liquid cool and add it back into the salsa.

www.chiceats.com

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Seventeenth Harvest: 9/24/13 & 9/27/13

Sweet Pepper Jam

- 3 cups cider vinegar
- 2 cups sugar
- 2 pounds reb bell peppers, diced
- 1 sweet onion, finely diced
- 2 garlic cloves, minced
- 1 tablespoon mustard seed
- 2 teaspoons Pomona's Universal Pectin
- 2 teaspoons calcium water (included in Pomona box)

Combine the vinegar, 1 cup of the sugar, bell peppers, onion, garlic, and mustard seed in a medium nonreactive saucepan, and bring to a boil, stirring to dissolve the sugar. Reduce the heat and simmer for 15 minutes.

In a small bowl, combine the remaining 1 cup sugar and the pectin powder and set aside.

Add the calcium water to the pot. Pour in the sugar-pectin mixture and return to a boil, stirring to

dissolve the sugar and ensure that all ingredients are heated through. Remove from the heat and stir for several minutes to release air bubbles. Skim off any foam.

Preserve short term – Refrigerate: Ladle into bowls or jars. Cook, cover, and refrigerator for up to 3 weeks.

Long term – Can: Use the boiling-water method. Ladle into clean, hot 4-ounce (half-pint) canning jars, leaving 1/4 inch of headspace. Release trapped air. Wipe the rims clean; center lids on the jars and screw on jar bands. Process for 10 minutes. Turn off heat, remove canner lid, and let jars rest in the water for 5 minutes. Remove jars and set aside for 24 hours. Check seals, then store in a cool, dark place for up to 1 year.

Put 'em up! by Sherri Brooks Vinton

Mexican Poblano, Spinach, and Black Bean “Lasagne” with Goat Cheese

For chiles: 12 med. to large fresh poblano chiles
For tomato sauce: 1 (14-16-oz) can whole tomatoes with juice
3 large garlic cloves, chopped
1/4 C chopped fresh cilantro
1/4 teasp. sugar
1/4 teasp. salt, or to taste
2 T olive oil
For goat cheese sauce: 1 C heavy cream
2 teasp. dried epazote* (optional)
8 oz. soft mild goat cheese
1/4 teasp. salt, or to taste
For spinach filling: 4 (3/4-lb.) spinach, no coarse stems
2 T olive oil
1/4 C raisins
1/4 teasp. salt, or to taste
To assemble dish: 3 T olive oil
6 (6-inch) corn tortillas, halved
1 C cooked black beans, rinsed and drained if, canned
Garnish: toasted pine nuts

Prepare chiles: Broil all chiles on rack of a broiler pan about 2 inches from heat, turning, until skins are blackened, 8-10 mins. Transfer immediately to a large bowl and cover with plastic wrap. Let stand for 20 mins.

When cool enough to handle, peel chiles, then open flat and discard seeds and stems, wiping with paper towels or dunking in a bowl of water briefly, if necessary, to remove seeds. If chiles taste very spicy, cut out ribs with scissors to make them milder.

Make tomato sauce: Purée tomatoes with juice, garlic, cilantro, sugar, and salt in a blender. Heat oil in a 10-in. nonstick skillet over moderate heat until hot but not smoking, then add sauce and simmer, stirring, until thickened and reduced to about 1 C, about 6 mins.

Make goat cheese sauce: Gently simmer cream with epazote in a small heavy saucepan, covered, 10 mins. If using epazote, pour cream through a fine-mesh sieve into a bowl, pressing on

and discarding epazote. Return cream to pan. Whisk in goat cheese and salt and heat over low heat, whisking until smooth.

Make spinach filling: Blanch spinach in batches in a large pot of boiling salted water 1 min., transferring with a slotted spoon to a large bowl of cold water to cool. Drain in a colander, pressing on spinach with back of a spoon to remove excess water, then coarsely chop.

Heat oil in cleaned nonstick skillet over moderately high heat until hot but not smoking, then sauté spinach and raisins, stirring, 2 mins. Stir in salt and transfer filling to a plate.

Fry tortillas and assemble dish: Preheat oven to 350°F. Heat oil in cleaned nonstick skillet over moderately high heat until hot, but not smoking. Fry tortillas 2 halves at a time, turning over once, until just crisp, about 1 min. Transfer tortillas to paper towels to drain.

Spread 1/4 C tomato sauce over bottom of casserole dish. Arrange half of tortillas on top, then spread another 1/4 C tomato sauce on top and sprinkle evenly with black beans. Arrange 4 poblanos flat over black beans to cover, then spread half of spinach filling evenly over chiles and drizzle with 1/4 C goat cheese sauce. Make another layer with 4 chiles, remaining spinach filling, and another 1/4 C of goat cheese sauce, then cover with remaining 4 chiles.

Cover chiles with remaining tomato sauce, spreading evenly, then top with remaining tortillas. Cover tortillas with remaining goat cheese sauce, spreading evenly.

Bake lasagne, covered with foil, in middle of oven until bubbling and heated through, 25 to 30 mins.

Preheat broiler. Remove foil and broil about 3 in. from heat until top is bubbling and beginning to brown, about 2 mins.

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Eleventh Harvest: 8/13/13 & 8/16/13

Pizza with Sweet Peppers

Makes one 12-in. pizza

1-2 sweet peppers
1/2 small red onion
1/4 cup parsley leaves
1/4 cup basil leaves
3 tablespoons olive oil
1 teaspoon red wine vinegar
Salt and pepper
2 ounces mozzarella cheese
1 clove garlic
Pizza dough for one pizza

Preheat the oven – with a pizza stone in it – to 450 to 500 °F. [If you don't have a pizza stone, you can bake this on the back of a baking sheet, sprinkled with cornmeal.]

Slice thin the peppers and onion, and roughly chop the parsley and basil. Toss in a bowl with 2 tablespoons of the

olive oil and the vinegar, and season to taste with salt and pepper.

Coarsely grate the cheese. Chop the garlic fine and mix it with the remaining tablespoon of olive oil.

Roll out a disk of pizza dough 12 to 14 inches in diameter and place it on the back of a lightly floured sheet pan or pizza peel.

Using a pastry brush or your fingers, brush the garlic and oil mixture on the dough, leaving a 1/2-inch border. Sprinkle the grated cheese on top of the oiled dough. Spread the pepper mixture on top of the cheese. Slide the pizza directly onto the pizza brick and bake for 4 to 6 minutes, or until the dough is crispy and thoroughly cooked. Slice and serve immediately.

www.smittenkitchen.com – Adapted from Chez Panisse Vegetables

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Tenth Harvest: 8/6/13 & 8/9/13

Roasted Poblano, Potato and Corn Soup

- 2 T oil of your choice
- 1 large onion, diced
- 1-1/2 teaspoon chili powder
- 1 teaspoon ground cumin
- 1-1/2 teaspoon dried oregano
- 3/4 teaspoon salt
- 1/2 teaspoon red pepper flakes
- 1 pound potatoes, peeled and sliced
- 4 to 5 cups vegetable stock
- 1-1/2 cups corn kernels (approximately 2 ears fresh corn)
- 2 poblano chiles, roasted, peeled seeded and diced
- 1/2 cup chopped fresh cilantro leaves
- 1/2 cup sour cream for garnish (optional)
- fresh ground pepper to taste

Heat 1 tablespoon of oil over medium heat. Add onion and cook until translucent but not brown, approximately 4 minutes.

Stir in the chili powder, cumin, red pepper flakes, oregano, salt and pepper. Add the potatoes and stock and bring to a boil. Reduce the heat to low and simmer until the potatoes are tender, approx. 15-20 minutes.

Heat 1 tablespoon of oil over medium-high heat until hot. Add the corn and cook, stirring occasionally, until lightly browned, approx. 3 minutes. Transfer potato mixture to a blender and process until smooth, working in batches.

Return soup to the saucepan. Stir in the chiles and corn. Bring back to simmer and remove from heat.

Whisk in chopped cilantro. Put a dollop of sour cream on top for garnish.

www.ordinaryvegan.net

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Eighteenth Harvest: 10/2/12 & 10/5/12

Shakshuka [Eggs Poached in Spicy Tomato Sauce]

Serves 4-6

- 1/4 cup olive oil
- 5 Anaheim chiles or 3 jalapeños, stemmed, seeded, and finely chopped
- 1 small yellow onion, chopped
- 5 cloves garlic, crushed then sliced
- 1 teaspoon ground cumin
- 1 tablespoon paprika
- 28 ounces whole peeled tomatoes (with juice)
- Kosher salt, to taste
- 6 eggs
- 1/2 cup feta cheese, crumbled
- 1 tablespoon chopped flat-leaf parsley
- Warm pitas, for serving

Heat oil in a 12-inch skillet over medium-high heat. Add chiles and onions and cook, stirring occasionally, until soft and golden brown, about 6 minutes. Add garlic, cumin, and paprika, and cook, stirring frequently, until garlic is soft, about 2 more minutes.

Put tomatoes and their liquid into a medium bowl and crush with your hands. Add crushed tomatoes with liquid to skillet along with 1/2 cup water, reduce heat to medium, and simmer, stirring occasionally, until thickened slightly, about 15 minutes. Season sauce with salt to taste.

Crack eggs over sauce so that eggs are evenly distributed across sauce's surface. Cover skillet and cook until yolks are just set, about 5 minutes. Using a spoon, baste the whites of the eggs with tomato mixture, being careful not to disturb the yolk. Sprinkle shakshuka with feta and parsley and serve with pitas, for dipping.

www.smittenkitchen.com; Adapted from Saveur

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Seventeenth Harvest: 9/25/12 & 9/28/12

Poblano Pesto

1/2 pound tomatillos
8 tablespoons olive oil, divided
Kosher salt and freshly ground pepper to taste
6 cloves garlic, peeled
2 tablespoons New Mexico piñon, or other pine nuts
4 poblano chiles, roasted, peeled, seeded, with stems removed
Salt to taste
Fresh lime juice or juice from pickled jalapeños to taste

Preheat the oven to 400°F. Soak the tomatillos for 10 minutes in hot water. Remove the outer papery husk and pat the tomatillos dry with paper towels. Toss them with 2 tablespoons olive oil, and sprinkle with salt and pepper. Place on a baking sheet and roast in the oven for 20 minutes, or until soft and lightly browned. Cool.

Place the garlic in a small skillet with 2 tablespoons olive oil over medium heat. Sauté until cloves are lightly browned and set aside.

Place the garlic and piñon nuts in the work bowl of a food processor and finely chop. Add the tomatillos and their juice, the poblano chiles, and the remaining olive oil, and purée until smooth. Season with salt and lime juice to taste. Make sure the purée is thin enough to drizzle, adding 1-2 tablespoons water if it seems too thick. Pour the mixture into a container, cover with plastic wrap pressed onto the surface of the pesto, and set aside.

www.chow.com

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Fifteenth Harvest: 9/11/12 & 9/14/12

Rajas Poblanas

- 2 pounds fresh large poblano chiles
- 1 onion, sliced in long thin strips
- 4 garlic cloves, minced
- 2 teaspoons oregano roughly chopped
- 3/4 cup crema (Mexican sour cream) – can also use crème fraîche or sour cream
- 1/4 cup crumbled queso fresco (can get this and the crema at any Mexican market)
- Kosher salt

Place poblanos peppers directly on the flame of a gas burner. Using tongs, rotate over the flame until the pepper skin is almost completely black. If you don't have a gas stove, you can also do this under the broiler or in a dry skillet on the stove top. Once the peppers are black, place in a ceramic bowl with a plate on top or in a brown paper bag to trap the heat. This will steam the peppers and loosen the skin. Once cool, slip the skin off the peppers and slice into thin, long strips, similar to the onions. Discard the pepper seeds.

Heat a large dry heavy skillet over medium-high heat. Add onion; cook, stirring often, until beginning to char, 6–7 minutes. Add garlic; cook until fragrant, about 1 minute. Add oregano and 3/4 cup water; simmer until onion is tender and water has evaporated, 5–7 minutes.

Add chiles; cook until flavors meld, about 5 minutes. Turn down heat and stir in crema. Add salt to taste and stir so that the mixture is creamy and fairly smooth. Remove from heat and add crumbled queso fresco. Serve hot in a warm corn tortilla.

Adapted from La Super Rica Mexican Restaurant, Santa Barbara, CA

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Fourteenth Harvest: 9/4/12 & 9/7/12

Sweet Corn with Miso Butter and Bacon

- 2 large yellow or red onions
- 2 tablespoons olive oil
- 2 tablespoons white miso, room temperature
- 2 tablespoons unsalted butter, room temperature
- 3 slices bacon
- 4 cups fresh corn kernels
- 1 red bell pepper, diced (optional)
- 1/2 cup chicken or vegetable broth
- 10 green onions, thinly sliced

Peel onions. Quarter lengthwise, then slice widthwise. In a large saute pan, heat oil and add the onions. Stir occasionally over medium-low heat, adding a little salt, until the onion is richly caramelized, 20-25 minutes.

Whisk together miso and butter until a smooth paste forms. Slice the bacon crosswise into 1/8"-wide pieces. Saute bacon in a deep pan until crisp. Remove bacon with a slotted spoon and set aside. In the bacon fat, saute corn and bell pepper until corn begins to soften, but retains a snap, about 4 minutes. Add bacon, caramelized onions, miso butter and stock. Season with salt and pepper. Stir together until butter has melted and the ingredients are heated through, another minute or so. Stir in half the green onions. Serve warm, topped with remaining green onions.

www.currylime.com

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Thirteenth Harvest: 8/28/12 & 8/31/12

Salsa Cruda *Makes about 4 cups*

- 6-8 medium-sized vine-ripe tomatoes (2 pounds)
- 1/2 medium yellow onion (sweet varieties are best)
- 2-3 fresh jalapeño chiles
- 1/2 cup chopped cilantro
- salt to taste

Cut the tomatoes into small dice, using a sharp, serrated knife. Don't use the food processor for this, as it will turn the tomatoes into soup. If the tomatoes are very, very juicy, you could drain them a few minutes in a colander.

Finely chop the onion. Cut the jalapeños in half lengthwise, remove the ribs and seeds, and chop them finely. Remove the cilantro leaves from their stems and chop them roughly.

Toss all ingredients together in a bowl, add salt to taste, and lemon, if desired.

Source: The New Vegetarian Epicure by Anna Thomas

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Twentieth Harvest: 10/18/11 & 10/21/11

Roasted Red Pepper Spread

- 2 pounds (12-14) red bell peppers
- 1/4 pound Italian plum tomatoes
- 1 large garlic clove
- 1/4 small white onion
- 2 tablespoons red wine vinegar
- 2 teaspoons finely chopped fresh basil
- 1 teaspoon granulated sugar
- 1/8 teaspoon salt

Under a broiler or on a grill at 425o, roast red peppers, tomatoes, garlic and onion, turning to roast on all sides, until tomatoes and peppers are blistered, blackened and softened, and garlic and onion are blackened in spots – about 15 minutes.

Remove from heat. Let garlic and onion cool. Place peppers and tomatoes in paper bags. Secure openings and let cool, enough to handle – about 15 minutes.

Peel papery skins off garlic and onion. Finely chop garlic and set aside. Peel and seed peppers and tomatoes. Working in batches, place peppers and tomatoes in a blender or food processor fitted with a metal blade and purée until smooth.

Return pepper/tomato mixture to a large saucepan, add the vinegar, basil, sugar and salt and bring just to a boil, stirring until thickened – about 2 minutes.

Ball Complete Book of Home Preserving

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Thirteenth Harvest: 8/30/11 & 9/2/11

Poblano Cream Sauce

2 poblano chilies
1/2 cup vegetable broth
1/4 cup butter
8 ounces goat cheese
4 ounces Monterey jack cheese
1/2 cup heavy cream
sea salt
white pepper

Serves 6

Use the method described at right to prepare the peppers.

Combine chiles and broth in a blender or food processor; process until smooth.

Melt butter in a large skillet over medium heat, and stir in chile mixture. Add goat cheese and jack cheese, stirring constantly. Cook 2 to 3 minutes, stirring constantly, until cheeses melt. Add cream stir until incorporated and add salt and pepper to taste.

This sauce is great with fish, pork chops, halibut and also a great accompaniment to grilled vegetables.

CheFarmer Matthew Raiford