

# Salad of Tart Greens with Fresh Herbs, Prosciutto and Page 1 Parmigiano-Reggiano

by [Lynne Rossetto Kasper](#)

Yield 🍴 6 to 8 generous servings as an antipasto, 6 as a light supper

Time ⌚ 30 minutes prep, 15 minutes cooking, 45 minutes total Episode 🎧 [John's Fried Eggs](#)



Photo: iStockphoto

## Ingredients

### Salad:

- 1 medium red onion, sliced into thin rings
- 1/2 cup red wine vinegar
- 1 small head each romaine, radicchio, red leaf lettuce, and curly endive
- 1/2 cup (2 ounces) pine nuts, toasted
- 3 to 4 whole scallions, thinly sliced on the diagonal
- 3 ounces Italian Parmigiano-Reggiano cheese, shaved with a vegetable peeler into thin curls
- 3 ounces thinly sliced Prosciutto di Parma, cut into bite-size squares
- 1 cup lightly packed fresh basil leaves
- 1 cup lightly packed fresh Italian parsley leaves

1 Baby Spinach + Spring Mix

### Melting Garlic Balsamic Dressing:

- 8 large cloves garlic, cut into 1/4-inch dice
- About 2/3 cup extra-virgin olive oil
- 3 to 6 tablespoons commercial balsamic vinegar
- 3 tablespoons red wine vinegar
- About 1 tablespoon dark brown sugar
- Salt and freshly ground black pepper to taste

## Instructions

1. *Working Ahead:* The salad can be assembled several hours ahead; cover it with plastic wrap and refrigerate. Serve it lightly chilled. The dressing can be cooked up to several hours ahead. Cover and set aside at room temperature. Reheat just before serving.

Bob + CHRIS  
Scarlett page 2

2. *Assembling the Salad:* Rid the onions of their sharpness by soaking them in the 1/2 cup vinegar about 30 minutes. Meanwhile, wash and dry the lettuces, throwing away any coarse or bruised leaves. Tear the leaves into bite-size pieces. In a large bowl, toss the greens with all but 3 tablespoons of the pine nuts, most of the scallions, half the cheese, half the prosciutto, and all the basil and parsley. Arrange on a large platter.

3. *Making the Dressing:* In an 8-inch skillet, slowly cook the garlic with a light sprinkling of salt and generous grindings of pepper in the olive oil over very low heat 8 minutes, or until barely colored. Remove with a slotted spoon and reserve. Remove skillet from heat and set aside.

In a small saucepan, boil together the balsamic vinegar, red wine vinegar and sugar until reduced by about one third. Stir in the reserved garlic, and season to taste with salt and pepper. Set aside until ready to serve.

Rewarm the olive oil and the vinegar separately then whisk together in a small saucepan. Taste for seasoning and sweet/tart balance, taking care not to burn your tongue. Add more vinegar and/or sugar if necessary.

4. *To Serve:* Top with drained red onion, and scatter the rest of the scallions, pine nuts, cheese, and prosciutto over the salad. Spoon the warm dressing over the salad and serve.

Excerpted from [\*The Splendid Table: Recipes from Emilia-Romagna, the Heartland of Northern Italian Food\*](#), by Lynne Rossetto Kasper (William Morrow and Company, 1992). Copyright © 1992 by Lynne Rossetto Kasper. All rights reserved.

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# Pimento Cheese

*Cook's Country*, February/March 2015

Submitted by Carl Ruetz

Makes: 3 cups +/-

Notes: Mama and Papa would hand-grind Velveeta cheese, mayonnaise, and pimentos to make this sandwich spread. Try on a ham sandwich or as an appetizer on crackers or with crudité's. This is a more chunky style than the original hand-ground version.

2/3+ cup	Mayonnaise
2 Tbls	Cream cheese, softened
1 tsp	Lemon juice
1 tsp	Worcestershire sauce
¼ tsp	Cayenne pepper (or to taste)
1 lbs	Yellow sharp cheddar cheese, divided in half
½ cup (4 oz jar)	Pimentos, patted dry and minced

1. Whisk **mayonnaise, cream cheese, lemon juice, Worcestershire sauce, and cayenne** together in a large bowl.
2. Shred **8 ounces cheddar** on large holes of box grater. Shred **remaining 8 ounces cheddar** on small holes of box grater.
3. Stir pimentos and all cheddar into mayonnaise mixture until thoroughly combined.

Serve

(Pimento cheese will keep refrigerated for at least 1 week)

## Pasta with Vegetables

Inspired by “Penne Pasta with Vegetables”  
served at 5<sup>th</sup> Street Pub, Perrysburg, Ohio

Serves: 6 – 8

Submitted by Carl Ruetz

Notes: This is a vegetarian, main course dish served very warm. Could also be a side dish served warm or at room temperature.

¼ cup	Vinegar, white
1 tsp	Basil, dried
½ cup	Olive oil, extra virgin plus more as called for
¼ cup	Feta cheese, crumbled
1#	Penne or rotini pasta (other shapes also work)
2 cloves	Garlic, minced
1 cup	Yellow squash, sliced ¼” thick and halved if too large
1 cup	Zucchini, sliced ¼” thick and halved if too large
1	Onion, medium, cut into bite-size pieces or strips
½ cup	Mushrooms, sliced
1 cup	Cherry tomatoes, cut in half and seeded
½ cup	Sun dried tomatoes packed in oil, drained, roughly chopped
½ cup	Parmesan cheese, grated
	Basil, fresh, thinly sliced (optional)

1. Make vinaigrette: In a bowl, combine **vinegar and dried basil**. Slowly add **½ cup olive oil** while whisking to emulsify. Stir in **feta cheese** and set aside.
2. Prepare **pasta** per package instructions. Drain well and keep warm in pot. Add sufficient **vinaigrette** to coat pasta. Stir **garlic** into the warm pasta.
3. Saute’ raw vegetables (**squash, zucchini, onion, and mushrooms**) in **olive oil**. Add to warm pasta.
4. Add **cherry tomatoes, sun dried tomatoes** and **remaining vinaigrette** to pasta pot. Stir gently to combine all. Adjust seasoning with kosher salt & black pepper.
5. Put pasta mixture in serving dish and top evenly with **parmesan cheese**. If using, add sliced **basil** to top of serving dish. Serve warm.

## Spiced Pumpkin Cheesecake

24 gingersnaps (2" in diameter) Pulse gingersnaps and pecans in food processor  
¼ cup pecans until finely crushed, adding in butter until well  
½ stick of melted butter blended. Press into the bottom of a springform pan.  
(9" pan) Heat oven to 325 degrees F

4 pkgs (8 oz.) cream cheese, softened

1 cup sugar

1 15 oz. can pumpkin

1 tbsp. pumpkin pie spice

1 tsp. vanilla

4 eggs

Beat cream cheese and sugar in large bowl of mixer until blended. Add pumpkin, spice and vanilla, mixing well. Add eggs one at a time, mixing on low speed after each just until blended. Pour over crust.

Bake 1 hour 20 min. or 1 hour 30 min. or until center is almost set. Loosen cake from the rim of pan: cool before removing rim. Refrigerate cake for 4 hrs.

Top cheesecake with glazed pecans before serving. I used the Fisher brand glazed pecans from Costco

Submitted by Dick and Marty Oakley

Taken from the Food network magazine, November 2015

## **Slow Cooker Butternut Squash Risotto**

Saute' 1 minced scallion and 2 tsp. chopped sage in 4 tbsp. butter in a pot over medium heat for 2 min.

Stir in 1  $\frac{3}{4}$  cup arborio rice, cooking and stirring constantly for 2 min.

Add 6 cups chicken stock

$\frac{1}{2}$  cup dry white wine

1 tsp. kosher salt and a few grinds of black pepper, bring to a boil.

Transfer to a 6 Qt. slow cooker; stir in 3 cups peeled and chopped butternut squash. Cover and cook on high for 2 hrs.

Add 1 cup grated parmesan cheese.

Submitted by Dick and Marty Oakley

Taken from the Food network magazine, November 2015

Submitted by Marty Oakley

Came off a Campbell soup can  
approx. 30 yrs. ago.

I use Brooks Rich & Tangy catsup<sup>and</sup>  
Spicy Brown mustard.

### Souper Burgers

- 1 lb. ground beef
- 1 medium onion,  
chopped
- 1 can Cream of  
Celery Soup
- 2 tbsp. ketchup
- & 1 tbsp. prepared  
mustard
- $\frac{1}{8}$  tsp. pepper
- 6 hamburger buns,  
split and toasted

1. In skillet, cook beef and  
onion until beef is browned and  
onion is tender; stir to separate meat.  
Spoon off fat.
2. Add soup, ketchup and pepper. Over low heat,  
heat through; stir often. Serve on buns.

Serves 6.



## Pumpkin-and-Winter Squash Gratin

ACTIVE 25 MIN. - TOTAL 1 HOUR, 25 MIN.

- 1 Tbsp. canola oil
- 2 Tbsp. all-purpose flour
- ¼ tsp. ground nutmeg
- ¼ tsp. ground cloves
- 1½ cups whole milk
- 5 oz. Gruyère cheese, shredded (about 1¼ cups), divided
- 2 tsp. kosher salt, divided
- 2 oz. French bread, torn into small pieces
- ¼ cup fresh flat-leaf parsley leaves
- 1 Tbsp. fresh thyme leaves
- 2 Tbsp. salted butter, melted
- 4 cups (about 20 oz.) russet potato, cut into 1-inch cubes
- 3 cups (about 14 oz.) butternut squash, cut into 1-inch cubes
- 3 cups (about 14 oz.) sugar pumpkin, cut into 1-inch cubes

1. Heat oil in a medium saucepan over medium. Add flour, nutmeg, and cloves to pan. Cook, stirring constantly, 1 minute. Add milk; bring to a boil, and cook, stirring often, until thickened, about 1 minute. Remove from heat, and let stand 5 minutes. Add ¾ cup of the cheese, ¼ cup at a time, stirring with a whisk until melted after each addition. Whisk in 1½ teaspoons of the salt.

2. Preheat oven to 425°F with an oven rack about 8 inches from heat.

3. Combine bread, parsley, and thyme in a food processor; pulse until coarsely chopped. Transfer to a large bowl, and toss with melted butter. Set aside.

4. Place potato, squash, and pumpkin in a lightly greased 13- x 9-inch baking dish. Pour milk mixture over squash mixture, and sprinkle with remaining ½ teaspoon salt, pressing mixture into an even layer. Cover and bake in middle of preheated oven until squash is tender, about 1 hour. Remove baking dish.

5. Preheat broiler to HIGH. Uncover dish, and sprinkle top of gratin with bread-herb mixture and remaining ½ cup cheese. Broil on rack 8 inches from heat until top is browned, 2 to 3 minutes.

### PUMPKIN POINTERS

## Pick the Best Pumpkin

Five tips for selecting and storing your gourd

#### CHOOSE THE RIGHT KIND

For cooking, you'll want to use sugar pumpkins (also called pie or sweet pumpkins), which are small and round. Long Island

Cheese pumpkins, which are more oblong and can look like a wheel of cheese, are also good to eat. Field types are larger; have watery, stringy flesh; and are best used for decorating.

#### SEARCH FOR A HEALTHY STEM

Find a pumpkin with a well-attached, brown, dry stem (a sign it's mature enough to be harvested), but don't use it as a carrying handle. The stem can break off, tearing the shell and leaving it susceptible to rot.

#### EXAMINE THOROUGHLY

Look for deep nicks, bruises, and soft spots—all signs that rot has set in. Don't overlook the bottom of the pumpkin, which can sit for long periods of time in wet soil.

#### DON'T JUDGE BY COLOR

A pumpkin's hue will dull as it ages, but as long as the skin is unblemished and free of bruises, the flesh inside will still be sweet and edible.

#### STORE PROPERLY

Whole pumpkins should be kept in a cool, dry place. Once cut, they should be wrapped tightly, refrigerated, and used within five days. Puree or cube any that's left over, and freeze it for later use.

### PUMPKIN POINTERS

## Save Those Seeds

Three steps for cleaning, roasting, and eating

1. Pick seeds from around the pumpkin flesh; place in a bowl of water. Use your hands to swish the seeds around in the water, removing as much of the stringy bits of pumpkin as possible. Drain; pat dry with paper towels.

2. Toss seeds with melted butter or olive oil to coat; sprinkle with black pepper and salt. Amp up the flavor with your favorite spices, such as chili powder, pumpkin pie spice, or a barbecue seasoning.

3. Spread the seeds out on a parchment paper-lined baking sheet. Bake at 350°F for 10 to 15 minutes, or until crisp. Let cool on the baking sheet. Enjoy as a snack, stir into soups, or toss into salads.



# Sweet Potato Stuffing

★★★★☆

Mom likes to make sure there will be enough stuffing to satisfy our large family. For our holiday gatherings, she slow-cooks this tasty sweet potato dressing in addition to the traditional stuffing cooked inside the turkey. —Kelly Pollock, London, Ontario

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**TOTAL TIME:** Prep: 15 min. Cook: 4 hours

**YIELD:** 10 servings.

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## Ingredients

1/4 cup butter, cubed

1/2 cup chopped celery

1/2 cup chopped onion

1/2 cup chicken broth - I used 2 cups

1/2 teaspoon salt

1/2 teaspoon poultry seasoning

1/2 teaspoon rubbed sage

1/2 teaspoon pepper

6 cups dry bread cubes or 1 bag cubed herb seasoned stuffing 12oz.

1 large sweet potato, cooked, peeled and cubed

1/4 cup chopped pecans

## Directions

1. In a 6-qt. stockpot, heat butter over medium-high heat; saute celery and onion until tender. Stir in broth and seasonings. Stir in remaining ingredients.
2. Transfer to a greased 3-qt. slow cooker. Cook, covered, on low until heated through, about 4 hours.

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## King's Hawaiian Pull-Apart Grilled Cheese

Chrissy Teigen - "Cravings: Hungry for More"

\* makes 12 mini sandwiches

### Ingredients

- 1 (12 oz) package King's Hawaiian original sweet rolls (12ct)
- Vegetable oil, for brushing
- $\frac{1}{3}$  cup whipped or spreadable cream cheese
- Salt & Pepper
- 1 cup (4oz) shredded Gouda cheese
- 1 cup (4oz) shredded cheddar cheese
- 1 cup (4oz) shredded pepper jack cheese
- 6 slices bacon, cooked & crumbled (optional)
- 2 T dijon mustard
- 1 T Hot honey or reg. honey

Place two baking sheets in the oven, preheat to 375°F.

While preheating, brush underside of entire connected sheet of rolls w/ veg. oil, then place whole thing on cutting board. Using serrated knife, slice horizontally through the batch of rolls to create a top & bottom sheet. Spread inside of bottom sheet w/ cream cheese, season w/ salt & pepper, & sprinkle shredded cheeses evenly all over sheet. Sprinkle bacon if using, over the cheeses.

Spread inside top sheet of rolls w/ mustard & drizzle w/

Lauren Kuhr  
page 2

honey, then place it on bottom to form one giant sandwich (the rolls should all still be connected on each sheet).

Remove one baking sheet from oven to stovetop & transfer sandwich to middle of sheet. Remove second sheet from the oven & center it on top of sandwich - you want to smash the sandwich a bit. Weight top sheet down w/ something heavy & oven proof. Transfer whole thing back to oven & bake until cheese is melted, underside is golden, & top is toasty, 9-10 minutes.

L. Hoffmar Cheesy Mashed Potato-Cauliflower Casserole

3-4 med/lg potatoes - 1 1/2 - 2 lbs. <sup>1 1/2 - 1 3/4 lbs</sup>  
1/2 head white cauliflower - cut into flowerettes  
2 eggs, whisk to blend & lighten + temper with potatoes  
1/2 c. each mozzarella, parmesan, cheddar, <sup>8-8 oz</sup> shredded  
fresh or dried parsley to taste

Cook potatoes and make into mashed potatoes with milk or half & half and butter. Season with salt & pepper. Steam cauliflower til very tender. Mince until fine (I use my pastry cutter or ricer when I do the potatoes)

Stir into mashed potatoes with egg, cheese and enough parsley to make attractive.

Spread into buttered casserole. Bake 350° covered 20 min. Uncover and continue 10-20 min. more until golden & crispy on top.

\* Can do ahead but bring to room temp.