



Let's Do This at Home!

Recipes and Inspiration That Make it Easier to Stay at Home

Edition #7

Our red, juicy, and sweet local strawberries have arrived!
Here are some recipes that will help you enjoy them while they last!

Baby Lettuces with Feta, Strawberries and Almonds

2 teaspoons Dijon mustard
1 teaspoon honey
1 small shallot, minced
2 tablespoons red wine vinegar
1/3 cup extra-virgin olive oil
Salt
Freshly ground pepper
12 cups packed assorted baby lettuces (about 6 ounces)
1 quart local strawberries, hulled - small berries halved, large ones quartered
4 ounces feta, crumbled (1 cup)
1 cup smoked almonds, chopped

In a small bowl, stir together the mustard, honey, shallot, and vinegar. Stir in the olive oil and season with salt and pepper.

Put the lettuces in a large bowl. Add the strawberries, feta, and almonds. Drizzle the dressing over the salad, toss well and serve. Serves 8

Strawberry-Jalapeño Salsa

1 small red onion, finely chopped
2 small jalapeños, finely chopped
5 tablespoons sherry vinegar
3 tablespoons honey
1 quart local strawberries, roughly chopped
1/2 bunch of cilantro, chopped
1 avocado, cut into 1/2-inch dice

In a medium bowl, toss the onion and jalapeños with the sherry vinegar. Add a pinch of salt to the salsa and let stand, tossing a few times, for 15 minutes.

Stir the honey into the salsa until dissolved. Fold in the strawberries and cilantro and season with salt. Gently fold in avocado, if using. Excellent on fresh fish and chicken, or with tortilla chips!

No-Cook Strawberry Jam

Yield: 4½ cups

1½ cups sugar
¼ cup plus 2 tablespoons Ball RealFruit™ Instant Pectin
2 pounds local strawberries, hulled and quartered
2½ tablespoons fresh lemon juice
1 tablespoon finely grated peeled fresh ginger
Pinch of kosher salt

In a bowl, whisk the sugar with the pectin.

In a food processor, pulse half of the strawberries until finely chopped, then transfer them to the sugar mixture. Repeat with the remaining strawberries. Add the lemon juice, ginger and salt and stir until the sugar is dissolved, 5 minutes.

Spoon the jam into clean glass jars or plastic containers, leaving ¾ inch of space at the top. Let the jam stand at room temperature until slightly thickened, 30 minutes. Refrigerate until the jam is chilled and set, 1 hour.

You'll want to keep one jar in the refrigerator to use right away but put the other jars in the freezer for later use.

Fresh Strawberry Mousse

12-ounces fresh local strawberries
½ cup granulated sugar
1 cup cold heavy whipping cream
Fresh mint, for garnish

Clean and slice the strawberries.

In a blender or food processor add the sliced strawberries and the sugar and puree. Remove ½ a cup of puree and set aside.

In a cold bowl add the cream and beat until stiff peaks form. Then fold in the remaining puree (not the ½ cup) gently.

Divide the ½ cup of puree between 4 clear glasses (that will hold 1 cup of liquid) and top with the strawberry mousse. Refrigerate for approximately 1 hour or even overnight, if desired. Top with sliced strawberries and mint and serve. Makes 4 servings

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