



Let's Do This at Home!

Recipes and Inspiration That Make it Easier to Stay at Home
Edition # 25

Don't throw your stale bread away or put it in the compost bin! Besides making French toast and salad croutons, past-its-prime bread is perfect for all kinds of delicious dishes!

Roasted Pepper Panzanella

4 large red or orange bell peppers (about 2-pounds)
8 tablespoons olive oil, divided
Kosher salt and freshly ground black pepper
¼-½ small red onion, thinly sliced
2 garlic cloves, finely chopped
2 tablespoons red wine vinegar
¼ teaspoon crushed red pepper flakes

2 tablespoons fresh oregano or basil
(or combination), divided
½ loaf country-style bread (about 12-ounces),
torn into pieces
2-ounces thinly sliced spicy salami (optional)
6-ounces fresh mozzarella, torn into pieces

Preheat broiler. Toss bell peppers and 2 tablespoons oil on a rimmed baking sheet - season with salt and pepper. Broil, turning occasionally, until skins are blackened in spots and blistered all over, 10-12 minutes. Transfer peppers to a large bowl, cover with plastic wrap, and let sit 15 minutes. Reduce oven temperature to 400°F.

Peel and seed peppers; cut into 2-inch strips. Toss peppers in a clean large bowl with onion, garlic, vinegar, red pepper flakes, 1 tablespoon herbs, and 4 tablespoons oil; set aside.

Toss bread and remaining 2 tablespoons oil on a clean baking sheet - season with salt and pepper. Bake, tossing occasionally, until crisp on the outside but still chewy in the center, 8-10 minutes. Let croutons cool.

Toss pepper mixture, salami, and croutons in a large bowl. Arrange on a platter with cheese; top with remaining 1 tablespoon herbs. Serves 6.

Easy Apple Brown Betty

3 tart apples
7 slices wheat or white bread
¾ cup butter

1½ cups packed brown sugar
3-4 tablespoons water
Whipped cream, for serving

Peel and thinly slice 3 apples. Slice bread into a small dice, or tear into small pieces.

Coat a small baking dish or pie plate with butter. Add ⅓ of the brown sugar, ⅓ of the apple slices, and ⅓ of the bread. Repeat these layers twice more, ending with bread.

Slice butter and lay slices all over the top of the breadcrumbs. Sprinkle dish with water and a little more brown sugar, and bake in a 375°F oven, covered in foil, until done – about 45 minutes. Remove foil in last few minutes of baking to brown the top. Serve with whipped cream. Serves 6.

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Make-Ahead Vegetable Strata

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| ½ tablespoon extra-virgin olive oil | ½ teaspoon salt |
| 1 small yellow onion, thinly sliced | ⅛ teaspoon freshly ground pepper |
| 3 garlic cloves, minced | 6 eggs |
| 1½ cups cherry tomatoes, halved | 1½ cups milk |
| 1 zucchini, sliced into thin circles | 4 cups sourdough loaf (or other sturdy bread), cut into 1-inch cubes |
| 1½ cups chopped kale or baby kale | 6-ounces goat cheese, crumbled |
| 1½ teaspoons dried thyme or 1 teaspoon fresh thyme | |

Place a skillet on medium heat, coat the bottom with extra virgin olive oil and add the onions. Stir occasionally and allow them to cook for 3 minutes, then add the garlic and sauté for another 2 minutes.

Add the cherry tomatoes and zucchini and let them cook for 5 minutes. Add the kale, thyme, salt, and pepper. Stir until the kale begins to wilt.

In a bowl, whisk together the eggs and milk.

In a 9-inch x 13-inch dish, coat the bottom with a little olive oil, spread ½ the bread on the bottom, top with ½ of the veggies, then layer the rest of the bread and veggies on top.

Pour the egg and milk mixture over and crumble the goat cheese on top, nestling some pieces underneath the bread cubes.

Cover with plastic wrap and place in the fridge until ready to bake. It can be left in the fridge for up to one day.

When ready to bake, heat oven to 350°F, place the uncovered strata in the oven for 45-50 minutes until it starts to bubble up and crisp. Serves 6.

Parmesan-Stuffed Mushrooms

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| 12 large white mushrooms | ½ teaspoon salt |
| ½ cup butter, melted and divided | 1 dash black pepper |
| 2 tablespoons green bell pepper, finely chopped | 1 dash cayenne pepper |
| 3 tablespoons onion or shallot, finely chopped | 1 cup Parmesan cheese, shredded, and divided |
| ½ cup fresh breadcrumbs | |

Preheat oven to 325°F. Butter a shallow baking dish large enough to hold the mushroom caps in a single layer.

Clean mushrooms with a wet paper towel, remove the stems, leaving the caps whole. Finely chop the mushroom stems.

Sauté the mushroom caps in 3 tablespoons of melted butter until tender. Transfer to a plate and set aside.

Sauté the chopped stems, green pepper, and chopped onion in the remaining 5 tablespoons of butter until the onions are translucent.

Add the breadcrumbs, salt, pepper, and cayenne pepper to the onion and pepper mixture. Stir to blend the ingredients thoroughly and remove from heat. Mix in ½ cup Parmesan cheese.

Fill each mushroom cap with the breadcrumb mixture and then sprinkle each with a small amount of Parmesan cheese.

Arrange the stuffed mushroom caps in the prepared baking dish.

Bake for 15 to 20 minutes in the preheated oven, or until the filling has browned and the cheese is melted and crunchy. Makes 6 servings.

Note: You can add crumbled sausage or bacon to the mixture.
You can also turn this into a main dish by using Portobello mushrooms, serving two mushrooms per person, accompanied by a green salad and fresh bread. As a main dish, this will serve 2.