

Green Tomato Chow Chow

Yield: 2 cups

Ingredients:

1 tablespoon salad oil
1 medium sweet onion, peeled and diced (about one cup)
3 small sweet peppers, remove stems and cores then dice (about 1/2 cup)
1 green bell pepper, remove stem and core then dice (about 1 cup)
6 medium green tomatoes (about 1 pound), stems removed and roughly chopped in food processor. Do not puree. Drain off juice.
1/3 cup apple cider vinegar
3/4 cup sugar
1 tablespoon ground coriander
1 teaspoon fresh oregano, minced fine
Salt and pepper to taste

Procedure:

1. Heat the oil in a large sauté pan. Add onion and peppers. Cook until onions are translucent.
2. Add green tomatoes and simmer for about 5 minutes or until tomatoes are soft.
3. Add sugar and vinegar to tomatoes. Simmer for 2-3 minutes
4. Add coriander and oregano to pan with peppers and tomatoes and cook for about 5 minutes.
5. Season to taste with salt and pepper. Chill.
6. Serve as a condiment with cheese, charcuterie, etc.

Green Tomato Salsa

Yield: 2 cups

Ingredients:

1 pound mature green tomatoes, stems removed
8 cloves of garlic,
2 large poblano chiles, roasted, peeled, seeds and core removed then diced
2 jalapeño pepper (optional), seeds, core removed and minced
1 medium onion, peeled and diced (1 cup)
2 teaspoons lime zest
2 teaspoons lime juice
2 teaspoons orange zest
2 teaspoons orange juice
1/2 bunch of cilantro, stems removed and chopped (about 1/2 cup)
1 teaspoon ground cumin
1 teaspoon salt

Procedure:

1. Preheat oven to 400 degrees.
2. Roast green tomatoes and garlic cloves for 15 minutes or until soft, turning once or twice.
3. Cut tomatoes in half, remove seeds and juice. Discard juice and seeds. Reserve tomatoes. Peel garlic cloves and chop.
4. In the bowl of a food processor combine green tomatoes, poblano chile, jalapeño pepper, and garlic. Pulse to chop roughly but do not puree.
5. Combine onions, lime zest, lime juice, orange zest and orange juice in a small bowl. Let sit for five minutes. Add contents of food processor to bowl and stir in cumin, salt and cilantro.
6. Check the consistency. Add 1-2 tablespoons water as needed.
7. Serve with chips or as a side for fish or other entrée.

Ratatouille

Yield: 2 cups

This classic French dish was usually made as a vegetable stew with tomato sauce, but modern versions are often a light vegetable medley with fresh diced tomatoes. Either way it can be eaten hot or cold. You can be creative and make many different versions of the French classic by changing an ingredient or two.

French Version

Ingredients:

1/4 cup olive oil
1 medium onion, peeled and diced (about one cup)
4 large cloves garlic, peeled and minced (about 2 tablespoons)
1 medium eggplant, peeled and diced in 1/2 inch cubes (about 2 cups)
2 medium zucchini, diced in 1/2 inch cubes (about 2 cups)
2 medium fresh tomatoes, stems and seeds removed then diced (about 2 cups)
OR

1 cup tomato puree or two cups home canned tomatoes, diced
1 tablespoon fresh basil, chopped
1/4 cup Kalamata olives, pitted and sliced
Salt and pepper to taste

Procedure:

1. In a wide stock pot heat oil. Add onions and garlic. Cook until onions are translucent. Add eggplant and zucchini and continue to cook for about 5 minutes on medium heat.
2. Add diced tomatoes or tomato puree and cook for 5 more minutes.
3. Add fresh basil and olives and simmer for a few more minutes.
4. Serve as vegetable side dish, mixed with pasta or as a cold salad.

Gratinee option: Transfer to casserole dish. Top with grated cheese and bake at 350 degrees about 8 minutes until cheese is melted and bubbling.

Southwestern Version

Ingredients:

1/4 cup olive oil
1 medium onion, peeled and diced (about one cup)
4 large cloves garlic, peeled and minced (about 2 tablespoons)
1 large poblano or your favorite chile, diced after removing seeds and stems (about 1 cup)
1 jalapeño pepper (optional), seeds and stems removed (about 2 tablespoons)
1 medium eggplant, peeled and diced in 1/2 inch cubes (about 2 cups)
2 medium zucchini, diced in 1/2 inch cubes (about 2 cups)
2 medium fresh tomatoes, stems and seeds removed then diced (about 2 cups)
OR

1 cup tomato puree or two cups home canned tomatoes, diced
2 teaspoons ground cumin
2 teaspoons ancho chile powder
1/4 bunch cilantro, stems removed and chopped (about 1/4 cup)
1 teaspoon lime juice
Salt and pepper to taste

Procedure:

1. In a wide stock pot heat oil. Add onion, garlic, chile and pepper. Cook until onions are translucent. Add eggplant and zucchini and continue to cook for about 5 minutes on medium heat.
2. Add diced tomatoes or tomato puree and cook for 5 more minutes.
3. Add remaining ingredients and simmer a few more minutes.

GET CREATIVE AND USE YOUR GARDEN VEGGIES!!

Carrot Puree

Yield: 2 servings

Ingredients:

1 pound medium carrots, peeled and cut into 1/2 inch slices
3 cups water
1 teaspoon salt
2 tablespoons butter, cut into cubes
8 sprigs fresh dill, chopped (about 2 teaspoons)
Salt and pepper to taste

Procedure:

1. Bring water to a boil in a small sauce pan. Add salt and carrots. Cook for 10 minutes or until carrots can be smashed with a fork.
2. Strain carrots reserving the cooking liquid. Combine carrots in bowl of food processor with 1/4 cup of cooking liquid. Puree until relatively smooth. There will be small lumps of carrots.
3. Add butter one cube at a time using the pulse button to incorporate. Continue to pulse until liquid is absorbed.
4. Move to bowl and stir in salt, pepper and dill.

In 2011 while Frank Branham was the Chef and Owner of the award winning Cottage Place Restaurant here in Flagstaff, he published Cottage Place Flavors. This 176 page cookbook with 8 chapters of recipes plus essays won an Independent Publishers Book Award (IPPY) in 2013.

We have sample copies of the cookbook here today and are selling copies for \$27 including tax (retail price is \$35 plus tax). Frank will personally sign each book for you. Payment by check or cash.