

## Tanya Simpson's Recipes from 7-12-10 Cooking Class

### Soaked Salad

2 heads iceberg lettuce

Salt

Black pepper

Olive oil

2 cloves fresh garlic (Smash, to release oils, but leave garlic cloves intact so they can be removed from salad later)

White vinegar

Rinse and core lettuce. Remove outer leaves. Tear into large pieces and put into bowl. Add salt, pepper, olive oil, garlic. Let soak. Sprinkle with vinegar.

### Sunday Dinner Leftover Salad

“My grandmother always cooked a big Sunday dinner. Afterwards, she would cube all the leftover vegetables and put them in the refrigerator to get them good and crisp. Later, she would toss them all into a big salad. My favorites were the tender green beans and new potatoes.” -Tanya Simpson

New potatoes

Fresh green beans

Salt

Pepper

Fresh garlic

Olive oil

Vinegar

Boil new potatoes and green beans. Chill. Add fresh garlic, salt, pepper, olive oil, vinegar. Toss.

## **Ensalada Caprese**

Tomatoes  
Roasted red peppers \*  
Fresh mozzarella cheese  
Fresh basil  
Olive oil  
White vinegar

Chop tomatoes, peppers, basil, and cheese. Drizzle with olive oil and vinegar. Gently toss all ingredients together in a large bowl.

On slices of hot, toasted French bread, layer:

Mozzarella  
Tomatoes  
Peppers  
Basil

\*Prepare roasted red peppers the night before:

Line roasting pan with foil. Set peppers under broiler with door ajar. When top is blistered, turn on other end, then on sides, rotating until all areas are blistered/blackened. When the entire pepper is blistered take out and put in zip lock bag and seal. This will finish steaming the peppers and separating the skins. When they are cool enough to handle, run under cold water and clean the peppers. Drain them and put into a container with chopped garlic, salt, black pepper, sweet basil and olive oil. Store in refrigerator overnight.

## **Squash Pasta**

8 small yellow squash, chopped  
Olive oil  
Garlic  
Salted butter  
Grated Pecorino Romano cheese  
Farfalle (“bow-tie”) pasta

Boil pasta (approximately 9 min), drain.

In a large skillet, sauté squash in olive oil, butter and garlic. When squash starts to brown, remove from heat and add cooked pasta. Toss in grated cheese and additional butter.

## Homemade Marinara Sauce

8 or 9 tomatoes, chopped  
Fresh garlic  
Fresh sweet basil, chopped  
Salt  
Black pepper  
1/3 c olive oil  
2 T sugar  
Pinch of nutmeg  
3-4 bay leaves

Sauté in olive oil: garlic, salt, black pepper, sugar, nutmeg and bay leaves. **DO NOT BURN GARLIC.** After 2 minutes, add tomatoes and basil. Bring all ingredients to a boil over medium heat. When it starts to foam, stir, then let simmer.

## Eggplant Flan

- **Fried eggplant**

Make an egg wash, using 2 eggs, salt, pepper, and a splash of milk. Slice eggplant. Dip in egg wash, then in bowl of Italian bread crumbs. Fry in large skillet with hot oil. Set aside.

- **Custard**

In a saucepan, heat 1 pint heavy whipping cream and 1/3 c milk. Warm to a scald. Remove from heat, and add grated Pecorino Romano cheese.

In a bowl, mix: 4 eggs, 3 additional egg yolks, dash of nutmeg, white pepper to taste. Mix on medium speed until foamy. Very slowly, pour in hot cream mixture, while mixing at low speed. Line strainer with cheese cloth. Strain mixture into buttered baking dish. Put baking dish into a water bath and place in oven. Bake at 375° for about 40 min.

Place fried eggplant on top of baked custard. Cover with shredded mozzarella. Reduce oven to 325° and heat until cheese melts. Remove from oven and turn baked flan out of pan. Slice into squares. Pour marinara sauce on top.