



Recipes from the Garden – August 2023

Best Greek Salad

1 cucumber, thinly sliced into halfmoons	Juice of ½ lemon
½ red onion, thinly sliced	1 tsp. dried oregano
1 pint grape or cherry tomatoes, halved	½ tsp. dried parsley
1 cup halved Kalamata olives	Kosher salt
6 oz. feta, cut into 1/2" cubes	Freshly ground black pepper
2 Tbsp. red wine vinegar	¼ cup extra-virgin olive oil

In a large bowl, toss cucumber, onion, tomatoes, and olives. Sprinkle with oregano and parsley and toss to coat. Gently fold in feta. In a small bowl, whisk vinegar and lemon juice; season with salt and pepper. Slowly stream in oil, whisking until dressing is smooth and emulsified. Drizzle dressing over salad and toss again to combine.

Banana Bread Cobbler

Streusel Topping:

¾ cup firmly packed light brown sugar
½ cup self-rising flour
½ cup butter, softened
1 cup uncooked regular oats
½ cup chopped pecans

Cobbler:

1 cup self-rising flour
1 cup sugar
1 cup milk
1 tsp. vanilla
½ cup butter, melted
4 medium-size ripe bananas, sliced

Make streusel topping before making the batter. Combine brown sugar, flour and softened butter, and stir with a fork. Stir in oats and chopped pecans. Preheat oven to 375°F.

Whisk together flour and next 2 ingredients just until blended. Whisk in vanilla and melted butter. Pour batter into a lightly greased 11" x 7" inch baking dish. Top with banana slices and sprinkle with streusel topping. Bake at 375°F for 40 to 45 minutes or until golden brown and bubbly. Serve with ice cream.

Mozzarella Zucchini Quiche

Crust:

1½ cups all-purpose flour
½ tsp. salt
½ tsp. dried oregano
1 tsp. dried basil
½ tsp. ground black pepper
½ cup unsalted butter, cold and cut into cubes
3 Tbsp. ice water

Filling:

3 Tbsp. butter unsalted
1 onion, chopped
1 tsp. dried basil
1 tsp. dried oregano
Salt and pepper to taste
3 cups sliced zucchini
2 cups shredded mozzarella cheese
3 eggs
½ cup milk

Prepare pie crust before making filling. Combine flour, salt and pepper, oregano and basil in a food processor. Add butter cubes and pulse until the dough resembles peas. Continue pulsing while adding cold water. The dough will begin to stick together. Form the dough into a ball and refrigerate. Flour a flat work surface and roll out the dough, then knead until it comes together. Do not knead too much. Form dough into a disc shape, wrap in plastic wrap and put in the fridge for 30 minutes. Preheat oven to 400°F.

To make the filling, melt butter in a medium skillet. Add basil, oregano, salt and pepper. Mix in onion and allow to sauté for 3 to 4 minutes. Once onion is soft and translucent, add zucchini and allow to soften. In a small bowl, whisk together milk and eggs; set aside. On a floured work surface, roll out the pie crust disc so it is about 12-inches in diameter. Roll the pastry around the rolling pin, then lift the rolling pin over the pie plate and unroll the dough into a 9-inch pie or quiche plate and flute the edges. To do this, work around the perimeter, pinching sections of the dough with one hand while pushing against it with the index finger of the opposite hand to create a scalloped pattern. Assemble the quiche by sprinkling mozzarella over the pastry. Add sautéed zucchini, then carefully pour egg mixture over the cheese and zucchini. Bake the quiche on the lower oven rack for 30 to 40 minutes or until a knife inserted near the center comes out clean and crust is golden brown. To avoid over-browning, cover the pie crust edges loosely with tinfoil for the last 15 minutes of cook time. Let cool for 10 minutes before serving.

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