STUFFED PORTOBELLOS

2	large portobellos
4	smaller mushrooms (cremini, wine caps, cinnamon, etc), OPTIONAL
¼ C	roasted hazelnuts (or pecans)
2	cloves garlic
	zest of 1 large lemon (≈1 Tbsp)
2 Tbsp	fresh marjoram leaves, or 3 tsp dried
¼ C	roughly chopped Italian parsley
⅓ C	minced shallot
	kosher or sea salt
	freshly ground pepper
≈1 C	(4 oz) grated provolone (melts GREAT, but your choice)

Remove stems from the portobellos - they usually snap right out. If it is white and firm, reserve it. Using a spoon or paring knife scrape out the gills.

If the nuts are raw or not crispy, roast them in a 335°F oven, checking at 6 minutes. When cool enough to handle, rub the skins off the hazelnuts with a rough towel. Break them into smaller pieces. You do not want them to be powdered, or the finished product will be grainy.

Take 2 tablespoons of the parsley, 1 clove garlic, 1 tablespoon fresh (or 2 teaspoons dried) marjoram, and a little salt. Mash them together to form a chunky paste, and spread around the inside of the mushrooms.

Trim and roughly chop the reserved stems (and extra funghi). Heat a tablespoon or so of oil or butter, fold in the mushrooms and dried marjoram if that is what you're using. Sauté for a few minutes until they are sizzling, then season with salt and pepper. Remove from heat and stir in shallots, remaining zest and garlic clove (minced or pressed), and fresh marjoram if that is what you're using. Remove to a plate or shallow pan to cool.

Finish the porto: heat the broiler, or put the sauté pan back on low heat. Fold the cheese and nut mixture together.
Pour a little olive oil into your palm and rub onto the caps of the mushrooms. Sprinkle with some salt and pepper, and set cap side down on your broiler pan. Stuff with the filling; expect it will be heaped up.

Put under broiler. If cooking stovetop, turn the pan up to medium, set caps inside, and cover. Set timer to 5 minutes. When cheese is melted down into cap and somewhat bubbly, they are done.

Garnish with remaining chopped parsley.

Serves 2

Recipe: Valerie D. Verkerke

A SUMMER SALAD

There is a bounty of ingredients for a great salad right now. What is in your fridge, at your Co-Op, and on the streets at the Farmers' Market? Here is a colorful sample with a zesty vinaigrette, which you can make a double batch of to have on hand for several salad variations during the week.

Vinaigrette

1	medium garlic clove
2 Tbsp	diced or thinly sliced shallot
1 Tbsp	Dijon mustard (whole grain if you like)
2 Tbsp	lemon juice (can use all lemon, no vinegar - most wine-friendly version)
1-2 Tbsp	vinegar - balsamic (regular or white) or champagne vinegar is softer and wine-friendly. sherry or apple cider vinegars are sharper (perhaps for salads with more vegetables)
	good quality salt - sea salt, fleur-de-sel, himalayan pink, for example
	freshly ground pepper
≈ ¼ C	fruity cold-pressed olive oil, or a neutral oil such as avocado or sunflower

Salad

1	small stem of broccoli
1	small carrot
≈3"	English cucumber, or a couple small Persians
1	Belgian endive
2-3	green onions
≈2 C	lettuce
1-2	amazing summer tomatoes
etc, etc:	red or watermelon radishes, fresh corn, strawberries, figs, cherries…

Make the vinaigrette: Into a small bowl press or mince the garlic clove. Add the remaining ingredients except oil and whisk together. Then slowly whisk in the oil - the mustard will help to emulsify the vinaigrette. Taste before adding all the oil, then proceed to suit your own tastes.

*If using fruit in the salad, you may want to add a teaspoon or so of sugar with the first mix.

Make the salad: Separate the florettes of broccoli, and peel then dice some of the stem. Steam these for about 30 seconds - in a bowl covered with wax paper or paper towels in the microwave is easy. Allow to cool completely before adding to salad. Shred the carrot and slice or dice the cuke.

Separate as many Belgian endive leaves as you like, and slice about ½" wide starting from the stem end, but leave the tender tops whole.

Thinly slice the green onions and tear up the lettuce. Add all these ingredients a bowl large enough to allow the salad to be tossed. Cut the tomatoes into wedges.

Pour some of the dressing over the salad and gently toss until everything is coated. Taste to determine if you need more - do not go by what it looks like.

To serve, arrange the tomatoes around the large bowl, or in individuals. Do not toss the tomatoes with the rest, as they fall apart (unless you WANT your dressing to be tomatoey).

Recipe: Valerie D. Verkerke