

CHEF'S TABLE

RECIPES BY SARA SNOW GREEN LIFE- STYLE EXPERT/ TV HOST



As creator and host of "Get Fresh with Sara Snow" and "Living Fresh" for the Discovery Networks, Sara has reached millions of viewers with a message of simple, attainable green living. Sara grew up surrounded by organic gardens, compost heaps and a family with an infectious passion for green living. Her dad, Tim Redmond, co-founded some of the heaviest hitters in the world of organics: Eden Foods, American Soy Products and Blue Horizon Organic Seafood. Sara is the Green Lifestyle Expert for Discovery's new 24-7 green network, Planet Green, and can be seen on Treehugger.com, and of course her own SaraSnow.com.

FRESH PESTO

I belong to a CSA (Community Supported Agriculture). It is a system by which you become a "member" of a farm; paying dues in exchange for a weekly share of the farm's harvest. It's a wonderful way to enjoy fresh, locally grown foods and to support your local farmers and economy. One of the most exciting things about belonging to a CSA is that you never know what you're going to find when you open that week's load, so you are encouraged to try new foods and new recipes. During the height of summer and the height of my CSA's growing season, I found myself faced with load after load, brimming with fresh vegetables and LOTS of basil. I was forced to come up with some new recipes. This is the pesto recipe that came out of that. Enjoy!

3 cloves garlic
½ cup pine nuts
¼ cup extra virgin olive oil (you can cut this in half and half with chicken broth)
Juice of one lemon
3 cups loosely packed fresh basil, stems removed
½ cup grated Parmesan cheese
2 teaspoons coarse sea salt
Dash of pepper

In a food processor, pulse garlic, pine nuts, olive oil and lemon juice until smooth. Add basil, Parmesan cheese and salt and pepper. Pulse until well blended. Scrape down sides and pulse until smooth.

For an appetizer or light lunch, serve spread onto whole grain baguette slices topped with slices of fresh yellow peppers. Or toss with a whole grain linguini pasta for a healthy dinner. For added color, try tossing in sliced sundried tomatoes.

OLIVE OIL CAKE

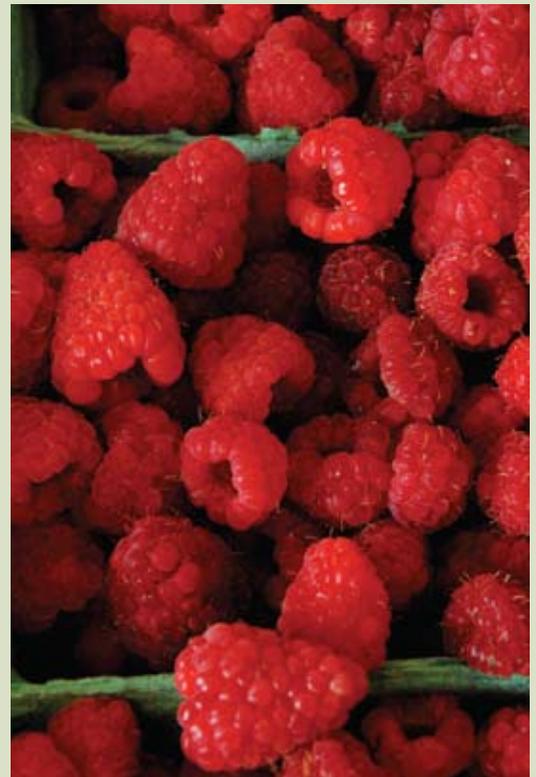
This is an incredibly moist and deliciously chewy cake. It's perfect for dessert, with your afternoon tea or even at breakfast.

3 eggs
2 cups organic sugar
1 cup extra virgin olive oil
1½ cups organic milk
4 tablespoons fresh lemon juice (about the juice of 1 lemon)
1 tablespoon fresh lemon zest
2 cups whole-wheat flour
¼ teaspoon salt
½ teaspoon nutmeg
1 teaspoon baking powder
½ teaspoon baking soda

Preheat oven to 350 degrees and grease a 9-10-inch round spring-form pan. Beat together the eggs and sugar. Add oil, milk, lemon juice and zest, and beat until smooth and consistent in color and texture. In a separate bowl, mix together flour, baking powder, nutmeg, soda and salt.

Add the dry mixture into wet mixture and beat until mixed but not so long that the dough becomes tough. Pour into the greased pan. Bake at 350 for 50 minutes.

Allow to cool in the pan, then remove and let the cake cool completely. Serve with fresh local raspberries or sorbet.



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RECIPES BY CHEF ALISON RICHMAN

Alison Richman is the executive chef of Fun Worldwide, a new Aspen-based company that will open Junk at The Red Onion, Junk in Snowmass Village and FUN Worldwide Lab (formerly the Cooking School of Aspen.) Alison's experience includes notable positions with Rubicon and Jardiniere in San Francisco and Wynn Hotel in Las Vegas among others. Alison obtained an associates degree in culinary arts from the famed Western Culinary Institute in 1992 (A Le Cordon Bleu Program).

SUMMER HEIRLOOM TOMATO SALAD

Summer and fall months are unusually good to tomatoes, letting them ripen until the fruit is so full of sugar it requires no background on which to rest. To me, salad greens upstage the tomato itself, often the main star of the dish. I've been known to bite into a tomato or two and eat them straight up, as one would an apple. Or at times, I'll sprinkle a little Maldon sea salt onto it, and relish every bite—the sweet and the salty in one taste.

However, most people think me funny for allowing my summer tomatoes to be divas all on their own. Sometimes, I'm asked if I've run out of mixed greens. I'll say no and then find myself greeted by a confused look. Why just the tomatoes?

Well, for those who cannot imagine the tomato without its leafy friends, this simple salad should do the trick. Mixed herbs, tomatoes, and red onions are soaked in a solution of apple cider vinegar and sugar, then all tossed together with the best balsamic and extra virgin olive oil you can find, and sprinkled with crushed black pepper and sea salt.

This is one of my favorite recipes to make with summer's heirloom tomatoes. It is simplicity at its best and deliciously exhibits the fruit flavors of the summer's hard work.

- 1/3 red onion, sliced
- 1/3 cup apple cider vinegar
- 1 cup water
- 1 tablespoon sugar
- 1-2 pounds heirloom tomatoes, mixed colors such as pineapple, Brandywine and green zebras
- 1 pint cherry or grape tomatoes, yellow and red
- Sea salt and fresh cracked pepper
- 1/2 cup mixed herbs; marjoram, thyme, tarragon, Italian parsley
- 1 bunch red ruffle basil or traditional green basil
- 1/4 cup good extra virgin olive oil
- 2-4 tablespoons balsamic vinegar
- Parmesan cheese, shaved (you can use a peeler or grater)

Soak onions in vinegar, water and sugar solution for about 20 minutes. Cut tomatoes into bite-sized shapes and toss in a bowl with salt and pepper. Run your knife through the herb mix once or twice and add to the tomatoes. Pluck basil from stems and add directly to mix. Add soaked onions. Toss with olive oil and balsamic vinegar. Top with cheese.

WATERMELON SANGRIA

- 3 cups seedless red watermelon
- 1/2 cup red or yellow watermelon, diced
- 1 cup small seedless grapes (if large cut in half)
- 2 peaches, small slices
- 2 oranges, peeled and segmented, save all juice
- Juice of 1 lime
- Juice of 1 lemon
- 1/4 cup brandy
- 3 tablespoons honey, preferably local
- 1/2 cup mint leaves
- 4 cups Champagne or Prosecco

Puree 3 cups watermelon in a blender and strain the juice into a pitcher or punch bowl. Add diced melon, grapes, peach slices, orange segments and orange, lime and lemon juice. Mix well. Stir in brandy and honey until honey dissolves. Add mint leaves. Pour in Champagne or Prosecco and serve.

Photo by Carole Topalian



ROASTED STRAWBERRY PANNA COTTA



3 pints ripe strawberries, size does not matter
2 cups sugar
½ cup light corn syrup
1 vanilla bean, split in half
½ cup water

Cut the tops off the strawberries and wash thoroughly. Place all berries in a baking dish, long and flat. Sprinkle the sugar on top of the berries, add the corn syrup, vanilla bean and water.

Place uncovered in a 200 degree oven and let cook about 6 hours then remove and flip all berries over and replace in oven. Cook for another 4-6 hours until berries have reduced in size due to drying out and releasing their liquid. Reserve all liquid for plating. Remove berries from oven and let cool.

Panna Cotta

1 cup cream
6 tablespoons fruit liquid
½ cup gelatin
1 ½ cups crème fraiche
Roasted strawberries, plus remaining liquid for topping

Heat cream and 6 tablespoons of fruit liquid, bringing to a slight boil and remove from heat immediately. Whisk in the gelatin and crème fraiche. Strain and cool in one vessel or in individual non-stick cups or any glass or ceramic ramekin.

Spoon berries with liquid over the panna cotta and enjoy!

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RECIPES BY CHEF JASON CASEY

In his current role as a personal chef to Rick Bourke of Dooney & Bourke, Chef Jason Casey travels year-round. Last spring he stopped by the newly opened Aspen Brewing Company to taste a selection of beers. Soon he began talking with owner Duncan Clauss about beer and food pairings. When he offered to create a few recipes incorporating Aspen Brewery brews, the team enthusiastically agreed. "He aims to create recipes for ease of cooking without sacrificing the taste," says Clauss, who names the short ribs as one of his favorite Chef Casey recipes.

Chef Jason Casey was educated at The Culinary Institute of America and has worked in the kitchens of many notable restaurants such as Beacon Restaurant in New York City, Café Centro, also in New York City and The Four Seasons Hotel in Maui, Hawaii. Find out more about Chef Casey at www.chefjasoncasey.com.

To learn more about the brews of the Aspen Brewing Co., stop by the brewery now open at 555 North Mill St. in Aspen or visit them online at www.aspenbrewery.com.



INDEPENDENCE PASS ALE SWEET SAUSAGE AND PEPPERS

3 tablespoons oil
10 sweet Italian sausages, large dice
2 large onions, diced
1 red bell pepper, diced
1 green bell pepper, diced
1 orange bell pepper, diced
1 yellow bell pepper, diced
16 ounce can diced tomatoes
8 ounces Independence Pass Ale

In a large pot add the oil and sausages. Allow to cook until golden brown, add the onions and peppers. Once they have browned add the diced tomatoes and the Independence Pass Ale. Cook until most of the liquid has evaporated. Serve with French rolls and a tall cold Independence Pass Ale. Enjoy!



HOISIN & BROWN BEARALE BRAISED BEEF SHORT-RIBS

15 beef short ribs
3 tablespoons olive oil
1 teaspoon paprika
1 teaspoon sea salt
1 teaspoon black pepper
1 teaspoon chili powder
1 teaspoon garlic powder
1 teaspoon onion powder
25 ounces Hoisin sauce
48 ounces Brown Bearale (approx. 4 beers)

Coat the short ribs in oil and season evenly with all the spices. Heat a sauté pan and sear the ribs on all sides. In a large pot add the ribs, Hoisin sauce and the Brown Bearale. Bring to a boil and then lower to a simmer, while covered. Allow to braise for 3 to 4 hours or until fork tender. Serve with buttered pappardelle pasta and a pint of Brown Bearale.

