

Sunday Supper Recipes and Ingredients Lists for June 2024

June 2nd – Farmers Market Feast

Head Chef: Susan Hyne

Hasselback New Potatoes (accordion roasted)

Serves 4

20 small new potatoes

1/4 cup (1/2 stick) unsalted butter

2 garlic cloves, minced

1 1/2 cups freshly shredded cheddar

salt and pepper to taste

3 tablespoons thinly sliced chives

(garnish)



1. Preheat oven to 400°F.
2. Cut slits 2/3's of the way into each potato, crosswise, 1/4" apart (set between two wooden spoons so you don't cut all the way through the potatoes).
3. Melt butter and minced garlic about 5 min over low heat.
4. Place potatoes on a parchment lined baking sheet 1/2" apart. Brush garlic butter over each potato and season with salt and pepper.
5. Bake for 15 minutes. Baste again with garlic butter.
6. Bake for an additional 10 minutes. Baste one last time.
7. Top each potato with small pile of shredded cheese and place potatoes back into the oven and bake for an additional 10 to 15 minutes or until potatoes are fork tender and cheese has melted.
8. Lightly season each potato with more salt and pepper and finish with a sprinkle of chives.

Roasted Balsamic Onions

Serves 4

3 large white onions, peeled and quartered
3 tablespoons olive oil
Kosher salt and freshly ground black pepper
1/4 cup balsamic vinegar
1/2 teaspoon sugar



Preheat the oven to 350.

In a large bowl, toss the onion quarters with the olive oil, balsamic vinegar, sugar, and season with salt and pepper. Place in an ovenproof, large, nonstick skillet, spreading them out in an even layer. Cover the skillet with aluminum foil. Roast for 20 to 25 minutes, and then remove the foil.

Toss the onions well to coat with the reduced balsamic glaze and put back in the oven to roast another 20 to 25 minutes. Serve warm.

Honey Mustard Salad Dressing

1/4 cup honey
1 cup olive oil
1 tablespoons poppy seeds
1/3 cups cider vinegar
1 tablespoon lemon juice, freshly squeezed
2 lemons, zest of
1/2 teaspoon Dijon mustard

Hummus

2 16-oz. cans garbanzo beans, drained and rinsed (or 1 1/2 c dry beans, soaked and cooked until soft or 1 1/3 c dry beans, sprouted)

3/4 teaspoon sea salt

1/2 cup plus 1 T lemon juice

1/2 cup tahini

3 garlic cloves, crushed

3 tablespoons water

1/8 teaspoon cayenne

1/3 cup olive oil

2 tablespoons fresh dill (optional)

Blend in food processor: garbanzo beans, lemon juice, tahini, garlic, water, salt and cayenne.

With food processor running, slowly add olive oil and process until pureed and fluffy (may have to add more water).

Makes 4 cups (slightly more when using sprouted garbanzo beans).

Cashew Cream Dip for Fruit

Serves 4



1 cup raw cashews (soaked in hot water for 30 minutes)

1/2 cup coconut milk

3 tablespoons freshly squeezed lemon juice

2 tablespoons pure maple syrup

1 teaspoon pure vanilla extract

1/8 teaspoon salt

zest of 1/4 lemon

Blend for one minute. This fruit dip will keep, in an airtight container, in the fridge for 4 days.

June 9th – Pork Loin Plus

Head Chef: Kathy Mitchell

Grilled Pork Loin With Herbs, Cumin and Garlic

Andrew Scrivani for The New York Times

Serves 8 to 10

- 3½ to 4 pounds boneless pork loin, trimmed of some but not all fat
- Grated zest and juice of 2 lemons, plus more lemon wedges for serving
- 8 garlic cloves, finely grated or minced
- ⅓ cup packed fresh basil leaves and tender stems, plus more for garnish
- ⅓ cup packed parsley leaves and tender stems
- 3 tablespoons fresh marjoram or oregano leaves
- 3 tablespoons cilantro leaves and tender stems
- 2 tablespoons thyme leaves, plus more for garnish
- 2 tablespoons extra-virgin olive oil
- 1½ tablespoons kosher salt
- 2 teaspoons ground cumin
- 1 teaspoon black pepper
- Large pinch red pepper flakes, plus more for garnish

1. Step 1

Butterfly the pork by slicing through it horizontally until you almost cut through, but leaving it attached on one side. Open the meat like a book. Depending upon the cut, it should be about 1 to 2 inches in thickness.

2. Step 2

In a blender, purée all of the remaining ingredients, scraping down the sides of the bowl as needed to get a smooth paste. (Add a little water if needed to make the mixture

move.) Spread herb paste all over the pork, making sure to cover it thoroughly and evenly. Place the meat in a large resealable plastic bag (folding it back together like a closed book if necessary to fit it in the bag) and let marinate in the refrigerator for at least 8 hours, or up to 48 hours.

3. Step 3

Light the grill or heat to medium. Lay the pork out on the grill so it lies flat (like an open book). Cover grill and let cook until char marks appear on one side, 7 to 12 minutes. Use tongs and a large spatula to flip the meat. Continue to cook on the other side until the center of the meat registers 135 degrees on an instant-read thermometer for medium doneness, about 5 to 8 minutes longer. (The pork will continue to cook as it rests.)

4. Step 4

Transfer meat to a cutting board, cover loosely with foil and let rest for at least 10 minutes before slicing.

5. Step 5

Serve the pork slices garnished with red pepper flakes, lemon wedges, and basil and thyme leaves.

FRENCH POTATO SALAD

Serves 6

- 2½ to 3 pounds yellow-fleshed potatoes, such as Yukon Gold
- Salt and black pepper
- 3 tablespoons red wine vinegar
- 1 tablespoon Dijon mustard
- 6 tablespoons fruity extra-virgin olive oil, plus more as needed
- 1 tablespoon tarragon leaves
- 1 tablespoon snipped chives

PREPARATION

1. Step 1

Put potatoes in a large pot, cover with water, salt generously and bring to a boil over high heat. Reduce heat to a brisk simmer. Cook for about 30 minutes, until cooked through but firm. (Test with a skewer or paring knife.) Drain.

2. Step 2

Holding each potato in a paper towel or tea towel to keep from burning your fingers, peel the thin skins while still warm with a paring knife (they come away easily). Cut peeled potatoes into thick slices (about $\frac{3}{8}$ inch) and place in a large low bowl.

3. Step 3

In a small bowl, add vinegar and mustard, stirring to dissolve. Whisk in olive oil and season to taste with salt and pepper. Pour over warm sliced potatoes and very gently and briefly toss with hands, taking care not to break the slices. Sprinkle with a little salt and leave to cool at room temperature.

4. Step 4

When potatoes have cooled, add tarragon leaves and chives (save some of the herbs for garnish) and very gently toss again. Taste, adjust for salt and toss one more time. The salad should be fairly oily; drizzle with a little more oil if necessary. Serve at room temperature, sprinkled with reserved herbs.

Bon Appétit's Best Strawberry Shortcake

Serves 6

Shortcakes

- 2 hard-boiled egg yolks cooled
- 1 $\frac{1}{3}$ cups all-purpose flour
- 3 Tablespoons semolina flour or fine-grind cornmeal

- 1 Tablespoon baking powder
- ¼ teaspoon kosher salt
- 3 Tablespoons granulated sugar
- 6 Tablespoons chilled unsalted butter cut into pieces
- ⅔ cup plus 2 Tablespoons heavy cream
- Sanding or granulated sugar for sprinkling

Assembly

- 1½ pounds strawberries hulled and halved, quartered if large, about 1 quart
- ¼ cup granulated sugar
- 1 teaspoon finely grated lemon zest
- Kosher salt
- 2 teaspoons fresh lemon juice divided
- 1 cup heavy cream
- 2 Tablespoons powdered sugar
- ½ vanilla bean halved lengthwise

INSTRUCTIONS

Shortcakes

1. Pulse egg yolks, both flours, baking powder, salt, and granulated sugar in a food processor to combine. Add butter and pulse until only pea-sized pieces remain. Drizzle in ⅔ cup cream, then pulse 2 to 3 times to barely incorporate. Transfer dough to a work surface and gently fold on top of itself several times just to bring it together and work in any dry spots.
2. Using a 2-ounce ice cream scoop, make 6 balls and place on a parchment-lined baking sheet. Do not flatten. (Or measure out mounded scoops with a ¼-cup measuring cup.) Cover and chill until cold, 20 to 25 minutes.
3. Preheat oven to 350°F. Brush tops of shortcakes with remaining 2 tablespoons cream and sprinkle with sanding

sugar. Bake until golden and sides are firm to the touch, 28 to 32 minutes. Let cool.

Assembly

1. Toss strawberries, granulated sugar, lemon zest, and a pinch of salt in a medium bowl to combine. Transfer half of strawberries to a large saucepan and add 1 tablespoon water; let remaining strawberries macerate while you bring strawberries in saucepan to a gentle simmer over medium-low. Cook, stirring occasionally and reducing heat if needed to keep at a low simmer, until strawberries are starting to break down and become jammy and liquid is syrupy, 12 to 18 minutes. Let cool, then stir in 1 teaspoon lemon juice. Stir remaining 1 teaspoon lemon juice into macerated strawberries.
2. Combine heavy cream, powdered sugar, and a pinch of salt in a medium bowl. Scrape in seeds from vanilla bean; reserve pod for another use. Beat cream until soft peaks form.
3. Split shortcakes and divide strawberry compote, macerated strawberries, and whipped cream among bottoms. Close with shortcake tops.

MAKE AHEAD: Shortcakes can be baked 1 day ahead. Store airtight at room temperature. Reheat before serving.

June 16th – Grandma’s Chicken and Polenta

Head Chefs: Stephanie McBride and Terri Welch

Grandma’s Chicken and Polenta

- chicken thighs, legs, breasts, bone in
- yellow onions
- crushed tomatoes
- dry white wine
- black olives, pitted
- olive oil
- coarse salt and ground pepper
- garlic cloves
- dried oregano/Italian seasoning
- coarse polenta or corn meal
- hard cheese/Romano, Parmesan, etc.
- butter

Salad and Dressing

- Romaine lettuce, tomatoes, cucumber, red onion, grated carrot, chick peas
- Ranch: mayonnaise, milk, vinegar, parsley, dry mustard, garlic granulated, pinch of sugar, salt and black pepper

Stephanie’s (surprise) dessert

June 23rd

Head Chef: Carol Verga

Beef burgers and hot dogs

Potato buns

Toppings (lettuce, onion, tomato, mayo ketchup, mustard, cheese)

Potato Salad: potatoes, radishes, green onion, egg, mayo, celery

Coleslaw: shredded green and red cabbage, carrot, mayo