

Early Spring Garden Recipes





Green Garlic Pesto

Equipment:

- Knives or choppers
- Cutting boards
- Blender

Ingredients:

- 1 bunch green garlic or garlic chives
- 10-15 chives
- 2-3 Tablespoons Olive oil
- 2-3 Tablespoons grated parmesan cheese
- Pinch salt
- Optional ingredients: walnuts or pine nuts, asparagus, spinach or lambs quarters (extra greens make a milder pesto)
- Bread or crackers for serving

What to do:

- Wash green garlic, remove roots, and chop into small pieces.
- Combine all ingredients in blender. Add 2-3 Tbsp water or extra olive oil if needed to make the blender "catch."
- Blend, serve, and enjoy. Also makes a great pizza sauce!



Rhubarb Jam and “Rhubarbaras”

Rhubarb jam is delicious even before strawberries are in season. “Rhubarbaras” are a homemade poptart with rhubarb jam filling – almost like a miniature pie!

Equipment:

- Knives or choppers
- Cutting boards
- Camping stove or hot plate
- Small saucepan
- Measuring cups & spoons
- Baking pan or grill pan (optional)
- Measuring spoons

Ingredients:

- 2 cups chopped rhubarb stalks
- ¼ cup sugar (substitute half honey if you like!)
- 2 teaspoons lemon juice
- ½ teaspoon grated ginger (optional)
- Jam: Bread, crackers, or apple slices for serving
- Rhubarbaras: Prepared pie dough or puff pastry.

What to do:

- Chop rhubarb into small pieces
- Add rhubarb, lemon juice, & sugar to pan. Simmer for about 10 minutes until rhubarb becomes “mushy” and jam thickens. Add a teaspoon of water if needed to help mixture begin boiling, or a teaspoon of cornstarch to make jam thicken faster. Enjoy!
- For Rhubarbaras: Make a thick jam. Roll out pie dough or puff pastry and cut out small squares. Top each piece with a little jam, and cover with another piece of dough. Seal edges with fork. Cook on a baking pan over low burning coals, or in an oven.



Garden Yogurt Dip

Equipment:

- Knives or choppers
- Cutting boards
- Serving platter
- 1 bowl
- Measuring spoons

Ingredients:

- 1 container plain yogurt (Greek yogurt works well)
- Handful of herbs or greens. Try chives, oregano, dill, parsley, dandelion greens, spinach, lambs quarters, etc.
- 2 teaspoons lemon juice
- Pinch of salt
- Fresh veggies or crackers for dipping (try sliced sunchoke, radishes, or pea shoots!)

What to do:

- Chop veggies into bite size pieces
- Cut herbs and green into small pieces
- Put yogurt in a small bowl and add herbs, greens, lemon juice and salt
- Dip veggies into dip and enjoy!



Green Garlic Hummus

Equipment:

- Knives or choppers
- Cutting boards
- Blender

Ingredients:

- 2 cans chick peas
- 1 bunch chives, chopped fine
- 2 Tablespoons dried basil, finely crushed
- ½ bunch green garlic, chopped fine
- 2 Tablespoons olive oil
- Juice from one lemon
- ¼ Cup Tahini
- Pinch salt, to taste
- Sliced bread, crackers, or greens - to serve

What to do:

- Combine all ingredients in blender and go to town!
- Add water by tablespoons if it needs help mixing.
- Layer artfully onto bread or greens.



Sunchoke Salad

Also known as Jerusalem Artichokes, these tubers are tasty raw or roasted! They overwinter underground and are ready to be dug up in early spring. Here are two different salad recipes that feature sunchokes in their raw form!

Equipment:

- Knives or choppers
- Cutting boards
- Bowl or bowls for serving

Sunchoke Salad #1:

- 1 cup grated or finely chopped sunchokes
- Handful of herbs – cilantro, chives, and parsley are good choices!
- ¼ cup mayonnaise
- 1 teaspoon lemon juice
- Pinch salt and pepper
- Crackers or lettuce leaves for serving. (Or, use this salad as a spread on sandwiches!)

Sunchoke Salad #2:

- Grated sunchokes
- Bowl full of spring greens such as spinach, arugula, leaf lettuce, pea shoots, dandelion greens, lambs quarters, etc
- Any other veggies and herbs you like!
- Your favorite salad dressing (vinaigrettes work well)

What to do:

- Chop or grate sunchokes. Break herbs into small pieces.
- Combine all salad ingredients, toss or stir, and enjoy!



Radish-Mango Salsa

Adapted from: <http://cooking.nytimes.com/recipes/8186-radish-and-mango-salsa>

Equipment:

- Knives or choppers
- Cutting boards
- Bowl
- Blender (optional)

Ingredients:

- 1 bunch radishes (10-12 small or 5-6 large)
- ½ small red onion, chopped (or substitute chives)
- 1 mango, diced
- Small bunch cilantro (optional)
- 1 Tbsp lemon juice
- 1 tsp grated fresh ginger root
- ½ tsp toasted sesame oil
- 2 Tbsp olive oil
- 1 Tbsp rice vinegar
- Pinch salt and pepper
- Tortilla chips or crackers for serving

What to do:

- Chop radishes and onion. Grate ginger. Dice mango.
- Combine all ingredients in blender.* Add 2-3 Tbsp water if needed to make the blender “catch.”
- Blend, serve, and enjoy.

*You can also chop everything finely and skip the blender!

