

food IN SEASON

Sautéed
Baby Squash
and Leeks

Garden-Fresh Baby Vegetables

Here's how to work these tender-sweet
(and tiny!) tastes of spring into your rotation



Beer-Cheese Fondue with Baby Cauliflower

MAKES: 6 servings **HANDS-ON TIME:**
15 min. **TOTAL TIME:** 20 min.

- 2 cups (8 oz.) shredded extra-sharp white Cheddar cheese
- 2 cups (8 oz.) shredded Jarlsberg cheese
- 1½ Tbsp. all-purpose flour
- 1 cup beer
- 3 Tbsp. chopped fresh chives

Assorted baby cauliflower

Toss cheeses with flour. Bring beer to a boil in a large heavy saucepan; reduce heat to medium-low. Gradually whisk cheeses into beer, whisking constantly until melted. Stir in chives. Place cauliflower in a steamer basket over boiling water. Cover and steam 5 to 7 minutes or until fork-tender. Serve with fondue.

Glazed Baby Carrots

MAKES: 6 servings **HANDS-ON TIME:**
20 min. **TOTAL TIME:** 55 min.

- 1½ lb. baby carrots with tops (about 3 bunches)
- ½ cup orange marmalade
- ½ cup fresh orange juice
- 2 Tbsp. butter
- 1 Tbsp. Dijon mustard

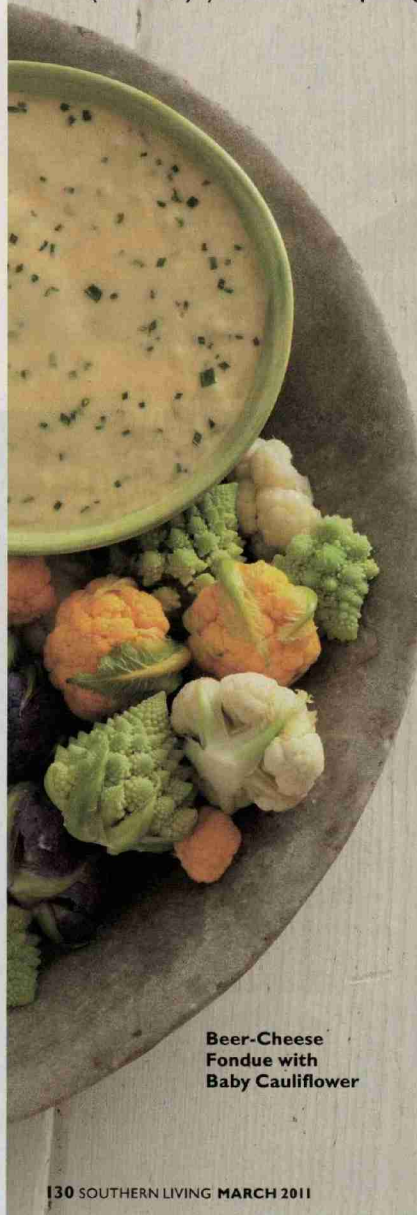
Preheat oven to 425°. Cut tops from carrots, leaving 1 inch of stems on each; gently wash and peel carrots. Bring marmalade and next 3 ingredients to a boil in a large ovenproof skillet over medium-high heat; add carrots, stirring to coat. Bake 30 minutes or until carrots are tender and lightly browned, stirring every 10 minutes.

Sautéed Baby Squash and Leeks

MAKES: 6 servings **HANDS-ON TIME:**
10 min. **TOTAL TIME:** 10 min.

- 1½ lb. assorted baby squash, halved
- 1 cup sliced baby leeks
- 2 Tbsp. olive oil
- Salt and pepper to taste
- ½ cup crumbled feta cheese
- 2 Tbsp. finely chopped fresh basil

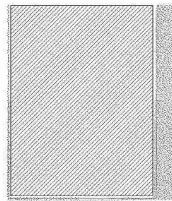
Sauté squash and leeks in hot oil in a large skillet over medium-high heat 5 minutes or until tender. Season with salt and pepper to taste; sprinkle with cheese and basil. →



Beer-Cheese
Fondue with
Baby Cauliflower

Glazed
Baby Carrots

PROP STYLING: AMY BURKE; FOOD STYLING: MARIAN COOPER CAIRNS



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Roasted Baby Beet Salad with Brown Sugar Vinaigrette

Roasted Baby Beet Salad

MAKES: 6 servings **HANDS-ON TIME:** 20 min. **TOTAL TIME:** 1 hr., 35 min., including vinaigrette

Trim the tops, but leave part of the stems to ensure the colorful pigment remains inside the beet during roasting.

- 2 lb. assorted baby beets with tops**
- 1 Tbsp. olive oil**
- Brown Sugar Vinaigrette**
- 5 cups loosely packed baby lettuces**
- 1 cup crumbled Gorgonzola cheese**
- 1 cup lightly salted roasted pecan halves**

- 1.** Preheat oven to 400°. Trim beet tops to ½ inch; gently wash beets. Place beets in a single layer in a shallow baking pan; drizzle with oil, tossing gently to coat. Cover pan tightly with aluminum foil.
- 2.** Bake at 400° for 40 minutes or until tender. Transfer to a wire rack, and let cool 30 minutes.
- 3.** Peel beets, and cut in half. Gently toss beets with ½ cup Brown Sugar Vinaigrette. Arrange lettuces on a serving platter. Top with beet mixture, Gorgonzola cheese, and pecans; serve with remaining Brown Sugar Vinaigrette.

Brown Sugar Vinaigrette

MAKES: ⅓ cup **HANDS-ON TIME:** 5 min. **TOTAL TIME:** 5 min.

Whisk together ⅓ cup white balsamic vinegar; 1 large shallot, minced; 2 Tbsp. light brown sugar; ½ tsp. freshly ground pepper; ½ tsp. vanilla extract; and ¼ tsp. salt in a small bowl. Add ⅓ cup olive oil in a slow, steady stream, whisking constantly until smooth.



Sautéed Baby Beet Greens

MAKES: 4 servings **HANDS-ON TIME:** 10 min. **TOTAL TIME:** 10 min.

Similar in flavor to Swiss chard, beet greens can be prepared in the same way as turnip or collard greens or sautéed like fresh spinach.

- 1 garlic clove, thinly sliced**
- 1 tsp. olive oil**
- 8 cups fresh beet greens**
- Salt and pepper to taste**

Sauté garlic in hot oil in a large skillet over medium-high heat 30 seconds. Add beet greens, and sauté 2 to 3 minutes or until wilted. Season with salt and pepper to taste. **SF**

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