

# Recipes

## **Pork with Grapes and Tarragon**

- 2 Tbs EVOO
- 8 boneless pork loin chops
- Kosher salt
- Fresh ground pepper
- 2 cups red/black seedless grapes, halved
- 2 Tbs minced shallots
- 1 Tbs sugar
- 1 Tbs red wine vinegar
- 1/2 cup dry red wine
- 1 cup chicken broth
- 2 tsp chopped tarragon

- Step 1: In large skillet, heat EVOO, season pork with salt and pepper and add chops to skillet. Cook over medium heat, turning once, until lightly brown and almost cooked through. Transfer pork to platter and keep warm.
- Step 2: Add grapes to skillet and cook until lightly browned, about 3 minutes. Add shallots and sugar, stir until sugar dissolves, about 1 minute. Add vinegar and cook until nearly evaporated, about 1 minute. Add wine and boil until reduced by 1/2, add stock and boil until reduced by 1/2 again.
- Step 3: Return pork and juices to skillet and simmer until chops are cooked through and transfer to plates. Simmer sauce until thickened, add tarragon and pour sauce over pork.

*Recipe from Food and wine issue 4/2012. 5 stars, 5,465 ratings*

## **Vanilla Cake with Rose Buttercream**

### Vanilla Cake

- 4 oz. butter room temp.
- 10 oz. cake flour
- 3 Tbs baking powder
- 1/2 tsp salt
- 12 oz. sugar
- 1/2 tsp vanilla
- 10 oz. milk
- 4 oz. egg whites

- Step 1: Butter 2 8" round pans and line with buttered parchment. Sift flour, baking powder and salt in bowl. In separate bowl, mix milk and egg whites. In stand mixer, beat butter, sugar and vanilla.
- Step 2: Add 1/3 flour mixture to butter and sugar mix and beat until incorporated. Add 1/2 milk and egg mix and beat until incorporated. Repeat process until all ingredients are blended and batter is smooth.
- Step 3: Divide batter into 2 pans and bake at 350 degrees for 30-35 minutes or toothpick comes clean. Cool in pans and remove parchment paper. Allow to cool completely before frosting.

### Rose buttercream

- 3 cups confectioner's sugar
- 1 cup butter
- 1 tsp vanilla
- 2 Tbs heavy cream
- 1 1/2 Tbs rose water

- Step 1: Beat together butter and confectioner's sugar until smooth. Add in heavy cream, vanilla and rose water. Mix until desired consistency. Frost cake and enjoy!

## **Foraged Oregon Grape and Lemon Curd**

- 1 cup mahonia berries
- 1/2 cup lemon juice
- 2 Tbs lemon zest
- 1 1/2 cups raw sugar
- 6 eggs
- 8 Tbs butter

- Step 1: Place cup of Mahonia berries in food processor until juice begins to release. Place this berry puree, lemon juice, zest, sugar and eggs into saucepan, over medium heat, whisking constantly, cook until mixture thickens.
- Step 2: Remove from heat and pass through fine mesh sieve, discard solids. Whisk butter into warm curd until well combined and serve in beautiful parfait glasses.

*Recipe from Nitty Gritty Life*

*Created by Tiffany McAuslan  
For Sunnyside Nursery  
(V.2018)*

## Squash Blossoms stuffed with Ricotta

- 1 garlic clove, minced
- 1/4 tsp red pepper flakes
- 2 Tbs EVOO
- 1 1/2 lb plum tomatoes, finely chopped
- 1/2 cup water
- 1/2 tsp sugar
- 1 Cup whole milk
- 1 egg yolk
- 1/4 cup chopped mint
- 2/3 cup parmigiano-reggiano, divided
- 12 to 16 large squash blossoms
- 1/2 cup + 1 Tbs flour
- 3/4 cup chilled club soda
- 3 cups vegetables oil for frying

- Step 1: Cook garlic and red pepper flakes in oil over medium heat, stirring until garlic is golden brown. Add tomatoes, water, sugar and 1/2 tsp salt. Simmer uncovered, stirring occasionally until thickened.
- Step 2: Stir together ricotta, yolk, mint, 1/3 cup parm, 1/8 tsp of salt and pepper. Fill blossoms with ricotta stuffing and gently twist ends to close.
- Step 3: Whisk flour, remaining 1/3 cup parm, 1/4 tsp salt and seltzer in a small bowl. Heat 1/2" oil to 375 degrees in a heavy skillet. Dip blossoms in batter to thinly coat. Fry blossoms 1-2 minutes, rest on paper towels to drain and repeat with the rest. Serve with prepared tomato sauce.

*Recipe from Epicurious issue 09/2009. 4 forks rating*

## Floradora Cocktail

- 1 1/2 oz Gin
- 1/2 oz Raspberry syrup
- 3 oz. Ginger Ale
- 1/2 oz. Lime juice (fresh)

Build over ice in chilled highball glass and garnish with lime wheel and fresh raspberries.

## Canadian Daisy Cocktail

- 2 oz. Canadian Whiskey
- 1 tsp. Brandy
- 1/2 oz. Lemon Juice (fresh)
- 1 tsp. Raspberry syrup
- Sparkling water

Shake whiskey, lemon juice and raspberry syrup with ice and pour into chilled highball glass. Fill with sparkling water and float brandy on top, garnish with fresh raspberries.

## Raspberry Simple Syrup

- 1 cup Water
- 1 cup Sugar
- 2 cups fresh raspberries (washed & dried)

Combine sugar and water in sauce pan over medium heat, stir until sugar dissolves. Add raspberries and bring up to a simmer, then reduce heat to low and stir slowly. Let cook for about 10 minutes then remove from heat. Cover and steep for ten more, strain and let cool completely. Mason jars work well for storage, keeps in fridge for about 2 weeks.

## Rose Water

- 2 cups Distilled water
- 1 cup Rose petals (clean & chemical free)

In small sauce pan add water and rose petals, cover and bring to a simmer. Simmer 25-30 minutes, until color is faded from petals. Remove from heat and drain liquid through cheese cloth in to a clean air tight container. Keep refrigerated and use within 1 week.