

GREENS WITH PEANUT SAUCE

Recipe by Catherine Barnett. Inspired by Midwest garden produce and East African connections. All ingredients are flexible, depending on what you have on hand, the flavors you prefer, and how saucy you like your greens. Serve with ugali or rice, or enjoy on its own.

Ingredients

2-3 Tbsp peanut oil and/or olive oil
1 onion, thinly sliced
Garlic (1/3-1/2 head, or to taste),
minced
1/2 tsp minced jalapeno (or to taste;
can use any kind of hot pepper)
1 lb collard greens (or whatever
greens you have on hand, fresh
or frozen), finely chopped
5-6 Tbsp tomato paste (about 3 oz)
1 pint canned tomatoes, chopped,
with liquid (or 2-3 fresh tomatoes,
chopped, with their juices)
1/2 c peanut butter
Vinegar, lemon juice, yogurt whey, or
other tangy acidic liquid, to taste
Salt to taste

Directions

1. Heat peanut oil and/or olive oil in a large skillet.
2. Add onion and sauté until softened. Add garlic and jalapeño, and cook until aromas are released.
3. Add greens and cook for a few minutes, stirring occasionally.
4. Add tomato paste and tomatoes. Stir. Cover and simmer over low until greens are tender.
5. Stir in peanut butter.
6. Taste, and add vinegar/tangy acidic liquid and salt as needed.

CHOCOLATE ORBIT CAKE

Recipe by David Lebovitz (from Room for Dessert), and shared by Gail Hintze, who says it's excellent and very easy. Serves 12-14.

Ingredients

9.75 oz Scharffen Berger 62%
Semisweet Chocolate
7 oz (two sticks minus 1 Tbsp)
butter
5 eggs
1 cup sugar

Directions

1. Position the oven rack in the center of the oven. Preheat the oven to 350°. Butter a 9"x2" round cake pan, and line the inside with a round of parchment paper.
2. Set a large bowl over a pan of simmering water to create a double boiler. Cut the butter and chocolate into small pieces and put them in the bowl to melt, whisking occasionally.
3. Whisk together the eggs and sugar in another bowl. Thoroughly whisk in the melted chocolate.
4. Pour the chocolate batter into the cake pan. Place it in a larger baking pan, and pour in warm water to reach halfway up the sides of the cake pan. Cover tightly with foil and bake for 1 hr and 15 min, until the cake appears to have set and when you touch the center, your finger comes away clean.
5. Remove the cake from the water bath and cool completely before serving, plain or with gently whipped cream. This cake can be refrigerated for several days.