

White Bean and Garlic Scapes Dip

From the New York Times

Makes 1 ½ cups

Ingredients

⅓ cup sliced garlic scapes (1 large bunch)

1 tablespoon freshly squeezed lemon juice, more to taste

½ teaspoon salt

Ground black pepper to taste

1 can (15 ounces) cannellini beans, rinsed and drained (or 1 ½ cup cooked)

¼ cup extra virgin olive oil, more for drizzling

Instructions

1. In a food processor, process garlic scapes with lemon juice, salt and pepper until finely chopped. Add cannellini beans and process to a rough purée.
2. With motor running, slowly drizzle olive oil through feed tube and process until fairly smooth. Pulse in 2 or 3 tablespoons water, or more, until mixture is the consistency of a dip. Add more salt, pepper and/or lemon juice, if desired.
3. Spread out dip on a plate, drizzle with olive oil, and sprinkle with more salt.

Quinoa & Cucumber Salad

Adapted from Jenny Breen - *Cooking up the Good Life*

Ingredients

2 large cucumbers, halved and sliced

2 cups cooked quinoa cooked (cook ½ cup quinoa in 1 cup water, simmer w/lid for 15 minutes)

½ sweet onion, sliced thinly

1/3 cup currants or dried cranberries

1 bunch chard leaves chopped (stems removed and reserved for other use)

1 cup toasted cashews

DRESSING:

2 tablespoons toasted sesame oil

2 tablespoons olive oil (or other mild flavored oil)

1/2 teaspoon salt

1/4 cup rice vinegar

2 tablespoons honey

2 tablespoons tamari

2 teaspoons Dijon mustard

Instructions

1. In a small bowl, combine dressing ingredients and mix well.
2. In a larger bowl, combine salad ingredients (except toasted nuts) and pour dressing over salad. Mix well and refrigerate until very cold. Add toasted nuts right before serving.

Rhubarb Crisp

Ingredients

6 tablespoons cold butter, cut into small pieces

2 ½ to 3 pounds rhubarb, trimmed, tough strings removed, and cut into 1 1/2-inch pieces (about 5 to 6 cups)

¼ cup white sugar

1 tablespoon lemon juice

1 teaspoon lemon zest

½ cup brown sugar

½ cup all-purpose flour

½ teaspoon cardamom

2/3 cup rolled oats

Instructions

1. Heat oven to 375 degrees. If you desire, lightly coat an 8- or 9-inch square baking or gratin dish with a little butter. Toss rhubarb with white sugar, orange or lemon juice and zest and spread in baking dish.
2. Put brown sugar, flour, cardamom, salt, and cold butter in a food processor and pulse for about 20 or 30 seconds, until it looks like small peas and just begins to clump together. Add oats and pulse just a few times to combine.
3. Crumble the topping over rhubarb and bake until golden and beginning to brown, 45 to 50 minutes.