

The Best of Cookography



Our favorite
recipes from
2009

By:
Luke & Carolyn

May we present the 3rd Annual Best of Cookography recipe collection. This year included our first Cookography video - check out "Handmade Vanilla Ice Cream" online. Luke also did a series of posts on photography basics, such as depth of field, lighting, camera distance, and flashes...all in the name of food! Don't forget to follow us on Twitter @Cookography and join our Facebook group!

We hope you enjoy these recipes as much as we did. Here's to a happy, healthy and tasty 2010!

Cheers,
Lukolyn

Luke + Carolyn + 2.0



Bacon, Potato & Cheddar Frittata

Our traditional Saturday morning breakfast of fried eggs on an English muffin is perfect, but it's not that easy to pull off for more than two people. So, if you're having people over for breakfast or brunch, try baked eggs or a frittata.

We knew we'd be busy in the morning preparing breakfast for BOTH sets of parents, so we decided to cook the potatoes and bacon the night before, which allowed us to focus on the eggs and coffee in the morning. The potatoes and bacon need to cook nice and slow on low...so it was a good thing we did it the night before. Let both cool completely before putting them in the fridge (in separate containers) so that they don't get soggy. The green that you see in the photos are scallions--added for a little extra flavor.



This was our second foray into frittata making, and it turned out delicious! We definitely found a winner in the flavor/taste category! Bacon-Potato-Cheddar--what is not to like?

Bacon, Potato & Cheddar Frittata

Ingredients:

- 12 large eggs
- 3 tablespoons half-and-half
- 8 ounces bacon (about 8 slices), cut crosswise into 1/4-inch pieces
- 1 pound Yukon Gold potatoes, peeled and cut into 1/2-inch cubes
- 4 ounces cheddar cheese, cut into 1/4-inch cubes (about 3/4 cup)
- 3 scallions, sliced thin on the bias (about 1/3 cup)

Directions:

1. Adjust oven rack to upper-middle position, about 5 inches from heating element; heat broiler.
2. Whisk eggs, half-and-half, 1/2 teaspoon salt, and 1/4 teaspoon pepper in medium bowl until well combined, about 30 seconds. Set eggs aside.
3. Fry bacon in 12-inch nonstick oven-safe skillet over medium heat until crisp, about 9 minutes. Using slotted spoon, transfer bacon to a paper towel-lined plate; pour off all but 1 tablespoon of bacon fat.
4. Add potatoes to skillet and cook, stirring occasionally, until golden brown and tender, 15 to 20 minutes.

5. Stir cheddar, scallions and bacon into eggs; add egg mixture to skillet and cook, using spatula to stir and scrape bottom of skillet, until large curds form and spatula begins to leave wake but eggs are still very wet, about 2 minutes. Shake skillet to distribute eggs evenly; cook without stirring for 30 seconds to let bottom set.
6. Slide skillet under broiler and broil until frittata has risen and surface is puffed and spotty brown, 3 to 4 minutes; when cut into with paring knife, eggs should be slightly wet and runny.
7. Remove skillet from oven and let stand 5 minutes to finish cooking; using spatula, loosen frittata from skillet and slide onto platter or cutting board. Cut into wedges and serve.



Cinnamon Chocolate Chip Zucchini Bread

It seems like in August all food bloggers and “foodies” do the same thing - they make zucchini bread. After discovering four zucchinis in our refrigerator (apparently we bought more from the farmers’ market than we remembered), we decided to give zucchini bread a try. One of our favorite ways to use summer squash and zucchini is making Summer Minestrone soup, which we did. But that only took care of half of our zucchini “problem.”

We’ve certainly eaten zucchini bread before, but we’ve never actually grated a zucchini. We were a little surprised by how moist it is, which carried over to the loaf itself. After licking the bowl and smelling the aromas coming from the oven, we just knew this bread was going to be amazing! The orange zest adds a great smell and taste.

There are many recipes for zucchini bread or muffins out there. We liked this one; it seemed straight forward and it included chocolate chips, which make everything better.



Cinnamon Chocolate Chip Zucchini Bread

Ingredients:

- 2 cups grated zucchini (1-2 medium zucchinis)
- 3 cups all-purpose flour
- 1 tablespoon baking powder
- 1 1/2 teaspoons baking soda
- 3/4 teaspoon salt
- 1 1/4 cups granulated sugar, plus 3 tablespoons
- 3/4 cup dark chocolate chips
- 3 large eggs
- 3/4 cup plain yogurt
- 1/4 cup vegetable oil
- 2 teaspoons vanilla extract

- 1 1/2 teaspoons finely grated orange zest
- 2 1/2 teaspoons ground cinnamon

Directions:

1. Heat oven to 350 degrees. Grease and flour a loaf pan.
2. In a medium mixing bowl, sift together flour, baking powder, baking soda and salt; whisk in 1 1/4 cups sugar and chocolate chips until combined.
3. In a large mixing bowl, whisk together eggs until combined; add yogurt, oil, vanilla, orange zest and zucchini until well combined. Stir in dry ingredients until just combined.
4. Pour batter into prepared pan.
5. Stir together additional 3 tablespoons sugar and cinnamon until combined. Sprinkle half over the top of the surface; using a knife, gently swirl cinnamon-sugar into bread. Sprinkle the additional cinnamon-sugar over the top.
6. Bake for 1 hour to 1 hour 10 minutes or until a toothpick comes out clean. Cover bread with foil if it gets too brown. Cool 10 minutes in pan. Remove loaf from pan and cool completely on wire rack.



Tuscan Bean Soup

A spurt of rainy weather in DC/the whole East coast got us craving a hearty soup. This Tuscan bean soup recipe uses a lot of veggies that are available year round. It was definitely filling, but not too hearty that you'd only eat it in the Winter, like chili. Fresh-tasting, this soup will become a staple in our soup rotation. Another bonus...we think it tastes even better when reheated!



Tuscan Bean Soup

Ingredients:

- 3 tablespoons olive oil
- 1 large onion, roughly chopped
- 2 leeks, roughly chopped
- 1 large Russet potato, peeled and diced
- 2 garlic cloves, minced
- 1 1/4 cups vegetable stock
- 15 ounce can cannellini beans, drained and liquid reserved
- Generous 2 cups shredded Savoy cabbage
- 3 tablespoons chopped fresh flat-leaf parsley
- 2 tablespoons chopped fresh oregano
- 3/4 cup shaved Parmesan cheese
- Salt and freshly ground black pepper

Directions:

1. Heat the oil in a large saucepan. Add the onions, leeks, potato, and garlic and saute slowly for 4 to 5 minutes until they begin to become soft.

2. Pour in the stock and the liquid from the beans. Cover and simmer for 15 minutes.
3. Stir in the beans, cabbage and half of the herbs. Season with salt and pepper, cover and cook for another 10 minutes, or until potatoes are tender.
4. Spoon about one-third of the soup into a food processor or blender and process until fairly smooth. Return to pan to heat through, about 5 minutes. Adjust seasoning if necessary. Top with shaved Parmesan to serve.



Spanish Lentils

Lentils are a great bean to work with. They cook up in about 30 minutes, you don't need to pre-soak them, and they are packed with flavor. You have to keep an eye on them while they are cooking though. If you over cook them, they turn into mush. Green French lentils hold up a little better and stay firm. They maybe a little tough to find, we get them in bulk from Whole Foods. There are fancy French green lentils, known as lentils du puy, that are supposed to be amazing, but we couldn't find any locally.

One of the secrets of this dish is that you reserve the cooking liquid from the lentils, boil it down and then use it as part of the dressing for the lentils. The lentils are cooked with onions and garlic giving the broth a serious flavor boost! When you cook this down it is absolute goodness. Since the cheese is pretty salty, you can probably dial down the salt a little. It came out a little salty when we used the full amount.

Vadeon cheese maybe a little hard to find, but the Whole Foods near us had it. It is worth the hunting though, as it is a great blue cheese with a lot of character and a respectable amount of funk. If you can't find it, a Stilton will also work. This dish can be served warm or cold.



Spanish Lentils

Ingredients:

For the salad

- 1 cup dried French green lentils
- 1/2 onion
- 1/2 head of garlic, papery outer skin removed
- 1 bay leaf
- 2 tablespoons Spanish extra-virgin olive oil
- 1 teaspoon salt
- 1/2 cup diced green bell pepper
- 1/2 cup diced red bell pepper
- 1/2 cup diced, seeded plum tomatoes
- 1 shallot, diced

For the dressing

- 3 tablespoons Spanish extra-virgin olive oil
- 2 tablespoons sherry vinegar
- 2 teaspoons sea salt
- 2 tablespoons chopped chives
- 2 ounces Valdeon cheese, crumbled (Stilton or other good-quality blue cheese may be substituted)

Directions:

1. Add the lentils, onion, garlic, bay leaf, olive oil, salt and 4 cups water to a medium-deep pot and bring to a boil over medium-high heat. Reduce the heat to a simmer and cook the lentils until tender, about 20 minutes.
2. Strain the lentils, reserving the cooking liquid. Pour a little of the liquid over the lentils to prevent them from drying out. Discard the onion, garlic and bay leaf.
3. Return the remaining cooking liquid to the pot and bring to a boil over medium-high heat.
4. Boil until it has reduced to 1/2 cup, about 20 minutes. Set the reduced liquid aside to cool.
5. Add the lentils, peppers, tomatoes and shallot to a mixing bowl.

For the dressing:

1. Whisk the olive oil vinegar, salt, and reduced lentil cooking liquid together in a separate mixing bowl.
2. Pour the dressing over the salad, sprinkle with chives and mix well. Divide the salad among four bowls and garnish with the cheese.



Stuffed Kabocha Squash

Once Fall comes, lots of squash starts popping up in our farmers' market. We picked up two Kabocha squash, which are actually available year round. Kabocha is a Japanese variety of winter squash, but it has become to mean any squash in the buttercup family. You can use Kabocha squash in any recipe that calls for buttercup squash. It has a great strong, sweet and nutty flavor and is intensely orange.

The Kabocha squash are "personal" sized - so get one squash per person. With the hearty sausage and apple filling, it definitely is a main dish. You may be full after eating one half, but it is so tasty, you'll want the second half! Plus, we think it would definitely taste best eaten straight from the oven, rather than reheated later. This recipe was adapted from several we found on the internet.



Stuffed Kabocha Squash

Ingredients:

- 2 Kabocha Squash, or some other small squash-like accorn
- 1/2 pound mild Italian sausage, not in the casing
- 1 apple, peeled, cored and diced
- 1 slice of sandwich bread, diced (optional)
- 1 onion, diced
- 1 teaspoon thyme
- Salt

Directions:

1. Preheat the oven to 350 degrees.
2. Cut the squash in half and scoop out the seeds. Trim the top and bottom of the squash so that the halves sit level.
3. Place the squash in a high rimmed baking dish and pour in about an inch of water. Bake the squash for 45 minutes or until the squash is tender.
4. While the squash is baking, cook the sausage over medium heat until it begins to brown and break into small pieces, and then add the onions, apples and thyme. Add a pinch or two of salt. Cook until the onions are tender.
5. When the squash is done, remove it from the oven and drain the water from the pan. With the squash back in the pan, fill the squash halves with the sausage mixture.
6. Place the oven rack 6-8" from the broiler. Cook the squash under the broiler for 5-10 minutes or until the squash/sausage begins to brown on top.

Ramp & Sausage Risotto

Ramps are only in season March through June, so when we saw some at our local farmers' market we picked up a bunch. Ramps look like green onions, but are actually wild leeks and pack a lot of garlicky flavor.

Coincidentally, *bon appetit* (April 2009) had a whole article on ramps and several recipes. Originally, we had our eyes on ramp biscuits, but that was before we saw this recipe for risotto. 'Nough said, we were on our way to the store to pick up some hot Italian sausage. The other recipes they suggest, such as mixing with scrambled eggs, also sound pretty tasty.



Ramp & Sausage Risotto

Ingredients:

- 2 tablespoons butter
- 1/2 pound hot Italian sausage, casings removed
- 12 ramps, trimmed; bulbs and slender stems sliced, green tops thinly sliced
- 1 cup arborio rice
- 1/2 cup dry vermouth
- 3 cups (or more) low-sodium chicken broth
- 1/2 cup freshly grated Parmesan cheese, plus extra for serving

Directions:

1. Melt butter in heavy large saucepan over medium heat. Add sausage and cook until no longer pink, breaking up with spoon, about 5 minutes.
2. Add sliced ramp bulbs and stems. Saute until almost tender, about 2 minutes.
3. Add rice and stir 1 minute.
4. Add vermouth and simmer until liquid is absorbed, about 1 minute.
5. Add 3 cups chicken broth, 1 cup at a time, simmering until almost absorbed before adding next cup and stirring often.
6. Continue cooking until rice is just tender and risotto is creamy, adding more broth if dry and stirring often, about 18 minutes.
7. Mix in green tops and Parmesan cheese. Season to taste with salt and pepper. Serve with additional grated cheese on top.

7 Hour Lamb - in a Slow Cooker

This year we stuck around DC for Thanksgiving instead of going up to Massachusetts. It was our first time not traveling, so for the first time we got to plan a Thanksgiving meal. Instead of making a traditional turkey we decided to make lamb. As long as you are roasting a large amount of meat, anything goes.

Luckily for us finding recipe ideas was pretty easy thanks to the recent “Why Lamb Rules” issue from *Saveur* (Oct. 2009). They had what sounded like a great recipe, a leg of lamb that is braised in a white wine liquid for seven hours. There were only going to be three of us having dinner so we didn’t go for the whole leg of lamb. The store didn’t have any half legs of lamb with the bone in, so we went boneless, which allowed us to practice our butcher tying skills.

While the thought of having a leg of lamb slowly cooking for seven hours sounds pretty good, we didn’t want to tie up the oven for the whole day; we had a lot of other tasty treats to make. So instead of using the oven, we adapted the recipe for the slow cooker. We actually didn’t have to change too much. The only trick was that in order to get the crock pot to simmer, we had to switch it back and forth between warm and low. If we had left it on low, it would have gotten too hot and gone to a full boil.

The recipe included a great dean dip to serve with the lamb, which was totally worth the effort. You don’t need to soak the beans overnight, you just may need to cook them for a little longer.

The lamb probably doesn’t need the full seven hours of cooking, but if you keep the temperature low, it shouldn’t hurt it any. If you are pressed for time, just cook it until it is tender and falling off the bone. Depending on the size of your slow cooker, you may need to get a boneless cut and tie it. We placed a bunch of garlic cloves and a few sprigs of rosemary in the middle of lamb before tying. We also used a fat separator to remove the fat from the cooking liquid and made a great gravy for the lamb and beans.



7 Hour Braised Leg of Lamb

Gigot de Sept Heures

Ingredients:

For the lamb:

- 1 4-pound shank end leg of lamb or a 4 pound piece of shoulder, trimmed
- 3 tablespoons extra virgin olive oil
- Kosher salt and freshly ground black pepper, to taste
- 1 750-ml bottle dry white wine
- 20 cloves garlic, unpeeled
- 10 sprigs each fresh rosemary, thyme and savory
- 5 fresh or dried bay leaves

For the beans:

- 2 cups dried white beans, preferably cannellini or white coco, soaked overnight
- 5 cloves garlic, smashed
- 3 sprigs fresh thyme, parsley and a bay leaf tied together with kitchen twine
- 10 whole cloves
- 1 large onion, halved
- Kosher salt and freshly ground black pepper, to taste
- 2 tablespoons extra virgin olive oil
- 2 tablespoons crème fraîche (or some other cream)

Directions:

1. If the cut of lamb is boneless, tie. Rub the lamb with oil and season generously with salt and pepper.
2. Heat a 6 quart Dutch oven or large pan over medium-high heat. Add lamb and cook, turning occasionally, until browned on all sides, about 12 minutes. Transfer lamb to a plate.
3. Nestle garlic and herbs into crockpot; place lamb on top of herbs; add pan juices and any brown bits from Dutch oven. Add wine and 2 cups water to the slow cooker. Cover and leave on high for 3 1/2 hours. Turn the lamb 3-4 times as it cooks. Turn the slow cooker to low and try to keep it at a low simmer. Cook until the lamb is very tender, about 3-3 1/2 more hours. Transfer to a rack, cover with foil and let cool for 20 minutes.
4. Meanwhile, prepare the beans: About 1 1/2 hours before the lamb is done, drain beans and transfer to a 4 quart saucepan along with 6 cups water, 4 cloves garlic, and the herb bundle. Insert the cloves into the onion and add to the pot.
5. Bring to a boil, reduce heat to low, cover, and simmer until beans are tender, about 1 hour.
6. Remove pot from heat and season with salt and pepper. Discard herbs and onion and strain beans, reserving cooking liquid.
7. Transfer 2 cups beans, 1/4 cup cooking liquid, oil, crème fraîche, and remaining garlic clove to a blender and purée.
8. Stir puréed bean mixture and about 1 cup of the cooking liquid back into pot and cover to keep warm until lamb is cooked. Serve the lamb sliced or torn into chunks, alongside the beans.

Cashew Chicken

During a trip to Portland, OR we stopped by Powell's Books. The number of books they have is crazy and their cookbook selection is to die for. They have books on every conceivable topic and trend. We managed to make it out without doing too much damage.

We picked up a copy of Kylie Kwong's *Simple Chinese Cooking*. We saw a book review for it in the Washington Post and had been meaning to check it out.

Luke studied abroad in Hong Kong and did a lot of Chinese cooking when he first got out of college. After a while though he got distracted by an ever changing array of cooking fads and trends. Reading through the recipes in this book though reminded him of both his travels in China and the reasons he loves Chinese cooking. Kwong's recipes are based around core techniques and sets of ingredients, but all of the variations end having a lot of uniqueness.

Cashew chicken is the first recipe we tried, but we are definitely going to be trying some more!



Cashew Chicken

Some tips: Have all the ingredients prepped before you start because the cooking goes quickly. The small amounts of visible fat in the chicken thighs will add flavor, so there's no need to trim. Stir-frying the marinated chicken in two quick batches helps sear the meat and makes it easier to control the garlic's subsequent turn in the wok.

Ingredients:

For the marinade:

- 2 tablespoons shao hsing wine or dry sherry
- 2 tablespoons cornstarch
- 1 tablespoon cold water
- 1 teaspoon sea salt

For the chicken:

- 1 pound 10 ounces boneless skinless chicken thighs, cut into 1-inch slices
- 1 medium cucumber (unpeeled)
- 3 tablespoons peanut oil
- 1 cup (about 5 ounces) roasted unsalted cashews
- 6 medium cloves garlic, finely chopped

- 2 tablespoons shao hsing wine or dry sherry
- 1 to 2 teaspoons sea salt
- 3/4 cup finely sliced (crosswise) scallions, white and tender green parts, for garnish

Directions:

1. Combine the marinade ingredients with the chicken in a resealable plastic food storage bag. Seal and refrigerate for at least 30 minutes or up to 1 day.
2. When ready to cook, cut the cucumber in half lengthwise and scoop out the seeds with a spoon. Place the cucumber cut side down on a cutting board; trim off the ends and discard. Slice the remaining cucumber thinly on the diagonal and set aside.
3. Heat 2 tablespoons of the oil in a hot wok or large nonstick skillet over medium heat until it shimmers. Add half of the marinated chicken and stir-fry for 1 to 2 minutes. Use a slotted spoon to transfer to a plate. Repeat with the remaining chicken. Add the remaining tablespoon of oil to the wok, then add the nuts and garlic. Stir-fry for 30 seconds, stirring constantly, making sure the garlic does not burn. Return all the chicken to the wok and increase the heat to high. Add the wine or sherry and stir-fry for 30 seconds to 1 minute.
4. Add the salt and stir-fry for about 1 minute, until the chicken is lightly browned and just cooked through. Add the cucumber and stir-fry for 10 seconds. Divide the chicken and sauce among individual plates and sprinkle scallions over the top. Serve immediately.



Miso Marinated Salmon

We are not quite sure how this meal came to be, except that we had a bunch of random ingredients and desire to make some thing Japanese. The end result was a broiled fillet of miso marinated salmon, a radish salad made with radishes and their greens, sautéed sesame green beans and a bowl of cold somen noodles with a dipping sauce. All of it was very unplanned, but very delicious. Sometimes the best meals are the ones you pull together randomly. There ended up being way too much food, but it made for good leftovers.

The radish salad had a simple vinaigrette on it and the dipping sauce for the noodles was soy sauce, rice vinegar, ginger, sesame oil and a little mirin.



Miso Marinated Salmon

Ingredients:

- 2 tablespoons white miso
- 2 tablespoons mirin
- 1 tablespoon unseasoned rice vinegar
- 1 tablespoon minced green onions
- 3/4 tablespoon minced ginger
- 1 teaspoon toasted sesame oil
- 2 6-ounce Alaskan salmon fillets, with skin

Directions:

1. Whisk first 6 ingredients to blend for marinade. Make 2 or 3 slashes in the salmon skin. In a large ziplock bag combine the salmon fillets and marinade and turn to coat. Chill for at least 30 minutes and up to 2 hours. Give it a good shake every now and then.
2. Preheat broiler. Line heavy large baking sheet with foil; spray with nonstick spray. Remove salmon fillets from miso marinade; using rubber spatula, scrape off excess marinade. Arrange salmon, skin side up, on prepared baking sheet. Broil 5 to 6 inches from heat source until skin is crisp, about 2 minutes. Using metal spatula, turn salmon over. Broil until salmon is just cooked through and golden brown on top, about 4 minutes.
3. Transfer salmon to plates, skin side down. Serve immediately.

Pan-Seared Lemon Cod

Sauteed lemon slices makes this dish really good, but the butter makes it great. This is a simple way to prepare fish that works with any delicate, mild-tasting white fish, such as sole, red snapper, or tilapia. Personally, we like cod. In addition to the preparation below, Luke make a pan sauce with sherry and fresh dill, thickened with a little corn starch.



Pan-Seared Lemon Cod

Ingredients:

- 1/4 cup all purpose flour
- 3/4 pound cod
- 1/2 teaspoon kosher salt
- 4 1/2 tablespoons unsalted butter
- 1 lemon, ends trimmed, sliced into thin rounds
- 2 tablespoons capers, rinsed and drained

Directions:

1. Place the flour on a plate. Season the cod with the salt and then coat it in flour, shaking to remove any excess. Set aside.
2. Melt 1 tablespoon of the butter in a large skillet over medium heat. Add the lemons and cook until lightly browned, about 2 minutes.
3. Push the lemons to the side of the skillet and add the cod. Cook until it's the same color throughout and flakes easily, about 2 minutes per side.
4. Add the remaining butter and the capers. Remove from heat and tilt the skillet to swirl the butter until it melts.
5. Transfer the cod and lemons to plates and spoon the capers and butter over the top.

Mango Sorbet

We have one kitchen gadget that we know people 100 years from now will look at and ask, “What the heck is that?” The gadget is the ice cream maker attachment for the KitchenAid mixer. It is a large bowl that fits on the mixer with a stirring paddle that attaches where you’d normally attach the dough hook or beater. The bowl is double-walled and filled with some magical freezing gel, sort of like an ice pack. This recipe should work with any ice cream maker.

In order to use the ice cream maker, you need to freeze the bowl for a long time. We kept it our freezer for a couple of days to be safe. The freezer in our old apartment didn’t get cold enough so the bowl didn’t stay frozen long enough to make ice cream. No such problem with our current freezer though; the bowl stayed frozen the entire time.

The only problem we had with this recipe is that it froze too well! The sorbet froze solid like a brick after we put it in the freezer. The solution for this is to add a tablespoon or two of vodka. The alcohol lowers the freezing point, making the sorbet less solid when it freezes. Adding vodka may make the sorbet less kid-friendly...or maybe more kid-friendly depending on your child rearing techniques.

We made this with frozen mango chunks. If you are less lazy, you could probably use fresh mango.



Mango Sorbet

Ingredients:

- 1 pound bag of frozen mango chunks
- 1/2 cup of water
- 1/2 cup of sugar
- 1/4 cup of orange juice

Directions:

1. Follow the directions for your ice cream maker and freeze your bowl ahead of time.
2. Add the sugar and water to a small pot and bring to a simmer. Stir until all of the sugar has dissolved.
3. Add the mango, water and orange juice to a blender. Blend until smooth.
4. Refrigerate the mixture for 4-6 hours.
5. Follow the directions for your ice cream maker and get cooking...or freezing!

Blueberry Crumble

One activity we did while on our Summer vacation in Massachusetts was berry picking at Nourse Farm in Deerfield. We just missed strawberry season, but there were plenty of blueberries and raspberries for the picking (and the tasting). We walked away with 2 quarts of blueberries and 2 pints of raspberries...for way less than you'd pay in a supermarket.

So, what to do with all the berries? One night we made blueberry crumble, and it was really good. We hunted around for a cobbler, crisp or crumble recipe that we liked. Finally, we found this one from the Food Network. What's the difference between a cobbler, crisp and crumble you ask? Well, the basic difference is in the topping. For a cobbler, the topping is more biscuit-like, while for a crumble (British name) and a crisp (American name), the topping is sweet.

The recipe calls for apple cider or orange juice, but we didn't have either, so we used lime juice instead. We had toasted oats on hand, but not toasted almonds, so we just left those out. Lots of left over berries from the farm led to some berry shortcake one night, blueberry pancakes one morning, and lots of berries for cereal. Gotta love Summer!!



Blueberry Crumble

Ingredients:

Filling

- 1 teaspoon unsalted butter, softened
- 2 pints blueberries, or any other berry
- 1/2 cup granulated sugar
- 1 tablespoon cornstarch
- 1/2 cup apple cider or orange juice
- 1 teaspoon vanilla extract

Topping

- 1 cup all-purpose flour
- 1/2 cup brown sugar

- 1/2 cup granulated sugar
- 6 tablespoon unsalted butter, cold and cut into cubes
- 1/2 cup toasted oats
- 1/2 cup chopped, toasted almonds

Directions:

1. Preheat the oven to 375 degrees. Lightly butter an 8-inch square baking dish.
2. For the filling: In a bowl, add the blueberries, sugar, cornstarch, cider, and vanilla. Carefully mix the ingredients together with a spatula, leaving the blueberries whole. Set aside while you assemble the topping.
3. For the topping: In the bowl of a mixer, add the flour, sugars, and butter. Using the paddle attachment, incorporate the butter into the dry ingredients until the mixture looks mealy or crumbly. (This can also be done by hand.) Stir in the oats and nuts.
4. Pour the filling into an 8-inch square baking dish and evenly distribute the topping over the fruit. Bake for 30 minutes, or until the topping is golden brown and the fruit is bubbling. Cool slightly and serve warm. Don't forget the vanilla ice cream!

