



Maple Leather Company  
& GreatBags<sup>®</sup> presents...  
*2014 Recipe Collection*



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

### *Butternut Squash Soup*

The weather is still cold and we are still enjoying lots of soup suppers. Give this flavorful and easy recipe a try with some crusty bread and a salad. Of course you can start with a whole squash, but we can get lazy and like to keep some frozen vegetables on hand in our freezer for when we get snowed in!

#### Ingredients:

2 Tbl extra virgin olive oil

1 onion, diced

1 piece celery, chopped in small pieces

1 Tart apple, peeled, cored, chopped in 1" pieces

3 cups of water or broth

1 box frozen butternut squash or a squash peeled and cut into 1" cubes

2 tsp mild curry powder

1/2-1 Tbl. minced fresh ginger

1/8 c. oatmeal

salt and pepper to taste

#### Process:

Saute celery, apples, and onion in olive oil till onions are clear. Add remaining ingredients and bring to boil. Simmer 20-30 minutes and add salt if needed. If using a whole squash, cook until it is fork tender. Let cool a little and puree in blender if desired.

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### *Carol's Wheat Berry Salad*

This yummy salad recipe was sent to us by a loyal customer who shops with us in both Atlanta and New York City. She likes a bit of zip (as does Seymour) and also adds slivers of red pepper, and sometimes a bit of jalapeno pepper, chopped very fine, with no seeds, or some cayenne pepper.

1.5-2 cups Wheat Berries, rinsed, cooked in boiling water for 1.5-2hrs, until tender but chewy

(You'll need about 4 quarts of water for each cup of wheatberries, like pasta)

1 small red onion, finely chopped

1 fat clove minced garlic

3/4 c chopped toasted pecans or walnuts

1/2 c dried cranberries

1/2 c fresh parsley

1/2 c fresh dill (optional)

3 TBL virgin olive oil

3 TBL red wine vinegar

salt and pepper to taste

Toss all ingredients together, adjusting amounts to taste. Serve cold or at room temp. Serves 4-6 as a side.

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### *Cranberry Beans and Kale*

We found this recipe on the label of Bob's Red Mill Cranberry (dried) Beans (dried beans) and it is now our favorite cold weather soup. If you don't want to cook dried beans from scratch, or can't find Bob's Cranberry beans, substitute some good quality canned beans and it should taste every bit as good. We skip the cornmeal and substituted ketchup for tomato paste, but love the hearty flavors with just a little bit of spicy kick. Makes 6 servings.

- 1 Onion large-sized, chopped
- 1 tsp Black Pepper (Medium Grind)
- 1/2 Lemon's Juice
- 1 tsp Ground Cumin
- 1/2 cup Water
- 1/2 cup Medium Grind Cornmeal
- 1 lb Kale chopped
- 2 tsp Red Onion crushed
- 1 can Tomato Paste (6oz can)
- 3 cups Cranberry Beans cooked
- 6 cups Vegetable Broth
- 6 Garlic cloves, minced

#### Directions

Cook Cranberry beans following directions on package, or substitute canned beans.

Place all ingredients except water, lemon juice and cornmeal in pot and simmer until the kale is tender. Mix the cornmeal, water, and lemon juice into a paste and pour it slowly into the simmering stew. Simmer another 15 minutes.

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### *Divine Asparagus*

We love Asparagus season and this sweet and tangy sauce adds just the right burst of flavor and makes it easy to prepare ahead and easily serve together with your main dish. If you have any leftover, dilute and use as salad dressing.

#### INGREDIENTS

1 pound asparagus, bottoms trimmed, cut on an angle

1/4 cup fresh scallions, minced (optional)

1 tablespoon apple-cider vinegar

2 tablespoons lemon juice

2 tablespoons Dijon mustard

1 teaspoons sugar

1/3 cup olive oil

1 tablespoon fresh parsley, chopped

3 tablespoons fresh dill, chopped

Salt

1/4 teaspoon freshly ground black pepper

#### DIRECTIONS:

In a boiling pot of water, cook the asparagus for 5-7 minutes. To keep the color bright, do not overcook. Drain; run under cold water to stop the cooking process and drain again.

In a medium jar or cruet, combine the scallions, vinegar, lemon juice, mustard, sugar, oil, parsley, dill, salt, and pepper. Shake well until combined.

Pour dressing over asparagus right before serving.

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### *Easy Butternut Squash Souffle*

This recipe is always popular with our family and friends, whether at a holiday gathering or any meal. It is easy to make and can be frozen ahead or divided into 2 smaller pans.

#### Ingredients:

2 pkg. mashed butternut squash, defrosted  
6 eggs, beaten ( or 3 eggs and 4 egg whites)  
1 1/2 sticks butter or soy margarine, melted  
2 cups milk or almond milk  
1 cup flour  
3/4 cup sugar or equivalent sweetener  
cinnamon to taste

Process: Combine all ingredients and mix well. Pour into greased 9 x 13 " pan (or 2 8x8 pans if you want to freeze half for a later date) Bake at 350 degree oven for 45 minutes or until center is dry and solid.

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## *Mango, Papaya and Cabbage Slaw*

Serves 6. This recipe was inspired by Yotam Ottolenghi, author of the cookbook "Plenty".

### INGREDIENTS

For Dressing:

6-1/2 tablespoons lime juice

1 lemongrass stalk, minced

3 tablespoons maple syrup

2 tablespoons toasted sesame oil or black sesame oil

1 tablespoon soy sauce

1/2 teaspoon red chile flakes (optional)

4 tablespoons neutral oil, such as canola or grapeseed oil (olive oil OK too)

For Salad:

7 inner leaves savoy cabbage (6 ounces), finely shredded/thinly sliced

1/2 a red cabbage (10 ounces), finely shredded/thinly sliced

1 mango, peeled and cut into thin strips

1/2 a papaya, peeled and cut into thin strips

1 serrano pepper, finely sliced (optional)

1-1/4 cups roasted and salted cashews, roughly chopped (pine nuts a good alternative, toast in oven or in skillet first for best flavor)

1/4 cup fresh mint (sliced in very thin ribbons/chiffonade)

1-1/2 cups cilantro, roughly chopped

### DIRECTIONS

For the dressing:

1. Combine the lime juice, minced lemongrass, maple syrup, sesame oil, soy sauce, and red chile flakes in a small saucepan, and reduce over medium-high heat until thick and syrupy. Set aside, and allow to cool.

2. Once cooled, strain through a fine-mesh sieve, pushing on the solids with a spoon to ensure the maximum yield. Discard solids, and add the neutral oil, whisking to combine.

For the salad:

1. Toss together the cabbages, mango, papaya, serrano pepper, nuts, herbs, and dressing in a large salad bowl.

2. Add additional salt to taste, and serve.

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### *Maple Mojitos*

We have a large patch of spearmint outside our back door and it is growing great guns this summer. When is summer and there a surplus of mint-we love to make Mojitos. Here is Seymour’s favorite adaptation of this classic refreshing summer drink:

1/4 cup fresh mint leaves

1 teaspoon maple syrup

1-2 oz of rum (we like dark but use the best you can find)

4 oz water

2 oz seltzer or club soda

1/2 squeezed lime

Place mint in bottom of tall glass. Muddle (crush) to release the flavors. Add ice cubes, remaining ingredients, and stir. Garnish with a stalk of fresh mint and serve with a smile.

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### *Oven Roasted Brussels Sprouts*

This week we share with you a tasty and easy way to make Brussels Sprouts. It is kind of a good news, bad news recipe story.

This summer I started brussels sprouts plants from seed in our garden and was dreaming about my own tall towers of baby cabbages on stalks, but the ground hog and chipmunk families that invaded my garden have had other ideas. (that is the bad news, there is nothing left but scraps of stalks).

The good news is that you can find them now in farmers markets or the grocery store and they taste terrific this way even if you did not grow them yourself.

#### Ingredients:

2 pounds of brussels sprouts, washed and trimmed and cut into quarters

extra virgin olive oil

1 red onion, sliced thin in long slivers

salt and pepper to taste

1/4 cup balsamic vinegar approximately

capers (optional)

serves 2-4 people

#### Process:

Preheat oven to 400 degrees and line a baking sheet with parchment paper. Spread the sprouts on the sheet and drizzle with olive oil, salt, and pepper. Bake for 12 minutes.

Stir them up and add the red onion slivers (don't be tempted to use white onion, the purple is just too pretty!) Bake for another 12 minutes. Stir and toss them a bit, and drizzle with the balsamic vinegar. Bake for another 4 minutes. Check seasoning and add more salt and pepper if necessary. Seymour likes to add capers for a little extra flavor.

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### *Quinoa Tabouli*

Also, here is a different kind of tabouli recipe from Jackie Damboragian that is a nice change from the traditional cracked wheat, delicious with lots of fresh mint.

1 cup uncooked quinoa, rinsed and drained. (\*do not skip this step; quinoa has a bitter coating on it that needs to be rinsed off\*)

½ cup chopped scallions

1 cup chopped parsley

¼ cup chopped fresh mint

½ cup quartered grape tomatoes

sea salt and fresh ground pepper to taste

¼ cup extra virgin olive oil

¼ cup fresh lemon juice

1 teaspoon minced garlic

### Directions

After rinsing the quinoa, cook it as per package (usually a 2:1 ratio of liquid to grain).

Add scallions, parsley, mint, and tomatoes to the quinoa. Mix. Add salt and pepper to taste.

Whisk olive oil, lemon juice, and garlic together until blended. Add it to quinoa and veggies and mix until thoroughly combined.

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### *Susie's Gluten Free Triple Layer Brownies*

This yummy brownie recipe is from our friend Susie in California and you would never know they are gluten free. You don't need to add the second and third layers, but they are not difficult too make and truly decadent if you add the icing and chocolate glaze.

1/2 cup butter  
1/4 cup cocoa powder  
1 cup brown sugar  
1 tsp. vanilla  
2 large eggs  
1/4 cup cornstarch  
1/2 tsp. salt  
1 cup chocolate chips or dark chocolate pieces  
1/2 cup nuts (optional)

Preheat oven to 350. Line a 8x8 baking pan with foil and grease. Melt the butter in microwave. Whisk in cocoa powder. Mix in the brown sugar, eggs and vanilla and stir until smooth. Whisk in the cornstarch and salt and mix well. Add the chocolate chips (and nuts if using) Pour into prepared pan and and bake for 30-35 minutes

Browned butter icing:

1/3 cup butter  
3 cups powdered sugar  
3 tbsp milk  
1 tsp vanilla

Melt and brown the butter in a large bowl (or measuring cup in microwave) approx 3 minutes. Watch carefully so it doesn't burn. Whisk in sugar and milk until smooth. Add vanilla. Pour over brownies after they've cooled about 20 minutes

Chocolate Glaze:

1 square unsweetened chocolate  
1 square semi-sweet chocolate  
2 tbsp butter

Melt the butter and chocolates in microwave. Stir until smooth. Pour over the browned butter icing, tilt until even. Cool then refrigerate until hard. Remove foil from brownies and cut into squares. Refrigerate or freeze until served.

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*Galaktoboureko: Lisa's favorite Greek dessert*

We don't get a lot of opportunities to eat greek food near our home in Stockton, New Jersey, so I had forgotten how much I LOVE this dessert until I enjoyed it again in May in Tarrytown NY (home to several excellent Greek restaurants) . I immediately found a recipe that seemed easy enough for me to attempt, then gathered all the ingredients. I fixed this for a neighborhood tapas party a couple of days before my birthday and it was well received. Since it makes a full 9x13" pan there was plenty left over to stick a candle in and share with the kids. Don't be intimidated by the phyllo- it isn't as hard as it seems and it doesn't have to look perfect.

Ingredients:

6 cups whole milk  
1 cup semolina flour  
3 1/2 tablespoons cornstarch  
1 cup white sugar  
1/4 teaspoon salt  
6 eggs    1/2 cup white sugar  
1 teaspoon vanilla extract  
3/4 cup butter, melted  
12 sheets phyllo dough or 1/2 package  
1 cup water  
1 cup white sugar

DIRECTIONS:

1. Pour milk into a large saucepan, and bring to a boil over medium heat. In a medium bowl, whisk together the semolina, cornstarch, 1 cup sugar and salt so there are no cornstarch clumps. When milk comes to a boil, gradually add the semolina mixture, stirring constantly with a wooden spoon. Cook, stirring constantly until the mixture thickens and comes to a full boil. Remove from heat, and set aside. Keep warm.

2. In a large bowl, beat eggs with an electric mixer at high speed. Add 1/2 cup of sugar, and whip until thick and pale, about 10 minutes. Stir in vanilla.
  3. Fold the whipped eggs into the hot semolina mixture. Partially cover the pan, and set aside to cool.
  4. Preheat the oven to 350 degrees F (175 degrees C).
  5. Butter a 9x13 inch baking dish, and layer 7 sheets of phyllo (1/4 of box) into the pan, brushing each one with butter as you lay it in. Pour the custard into the pan over the phyllo, and cover with the remaining sheets of phyllo (1/4 box) , brushing each sheet with butter as you lay it down.
  6. Bake for 40 to 45 minutes in the preheated oven, until the top crust is crisp and the custard filling has set. In a small saucepan, stir together the remaining cup of sugar and water. Bring to a boil. When the Galaktoboureko comes out of the oven, spoon the hot sugar syrup over the top, particularly the edges. If the pan seems too full, it will settle as it cools and there will be room for the sugar syrup.
- Cool completely before cutting and serving. Store in the refrigerator.