**Cooking around the World 11.6.17 – Garlic: Goes with Everything!**

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**GREEN GARLIC PESTO**

green garlic (2-3 cups, chopped and packed)

1 bunch arugula (or parsley, cilantro, basil, etc.)

¾ c. pumpkin seeds (or pine nuts, walnuts, etc.)

½ c. grated parmesan, loosely packed

sea salt

freshly ground pepper

olive oil (about ½ cup)

Combine all ingredients except olive oil in food processor or blender, and pulse until well-blended, scraping down sides as needed. Drizzle in olive oil while continuing to blend until consistency is as smooth as desired. Serve on pasta or with crusty bread.

**SIMPLE OVEN-ROASTED GARLIC**

*Roasting garlic cuts the sharp flavor and leaves it mellow, with caramelly undertones. It’s great slathered on toast, mixed into butter for a rich spread, or… the possibilities are endless! This recipe should work for loose cloves as well as whole heads. Just decrease the cooking time a bit, and remove them when they’re soft and toasty-looking.*

Trim top of bulb to expose tops of cloves (or not; some say it works just fine without this step).Drizzle generously with olive oil, and rub it all over the bulb, especially on top.

Cover with foil. Either wrap each individual bulb, or, if you’re doing a lot at once, spread the bulbs out in a baking pan and cover the whole thing. You could also put the bulbs in a muffin pan, so they don’t roll around.

Bake at 400° F for 45-60 minutes, or until cloves are very soft.

Cool. Then pick out the cloves with a small fork or knife (you may need to slice the skins a bit to access them), or squish them out like toothpaste. Leave cloves whole or mash into a paste, depending on how your intended use.

**STIR-FRIED BOK CHOY WITH SESAME OIL AND GARLIC**

*Adapted from* The Seasons on Henry’s Farm: A Year of Food and Life on a Sustainable Farm*, by Terra Brockman*

1-2 pounds bok choy

2 Tbsp sesame oil

1/2 tsp sugar

1 tsp minced garlic

Salt, or soy sauce, to taste

Cut the bok choy stems into 1-inch pieces and coarsely slice the leaves.

Heat a wok or heavy frying pan. Pour in the oil. Add the stems and toss over moderately high heat until somewhat softened, about 2 minutes. Reserve the leaves.

Add the sugar, garlic, salt, and soy sauce. Add the reserved leaves. Toss for another 2 minutes and remove from heat. Serve.

**GARLIC MILK LOAF**

*Adapted from* The Great Garlic Cookbook*, by Sophie Hale*

1 large head garlic (or more, to taste) for the bread, plus 2-3 more cloves for topping

1 ¼ cup milk

4 to 4 ½ cups flour

1 tsp salt

2 Tbsp butter, melted

2 tsp active dry yeast

½ tsp sugar

1 egg, well beaten

rock salt

Separate cloves from large head of garlic and blanch, unpeeled, in boiling water for about 5 minutes.

Drain and peel cloves. Simmer in milk for 10 to 15 minutes, until tender. Blend until smooth (an immersible blender works well for this), and add melted butter. Cool until warm but not hot.

Sieve the flour with the salt into a mixing bowl, and make a well in it.

Combine the yeast and sugar with the warm (but not hot!) garlic milk, and allow to sit a few minutes so the yeast can begin to work. Add the beaten egg.

Pour mixture into the flour. Mix thoroughly and knead lightly until smooth (you may not even need to flour your surface; at any rate, try to use as little additional flour as possible). The dough should be soft.

Leave to rise, covered, in a warm place for approximately 1 hour.

Shape dough into one large or two small loaves and place on a greased baking sheet. Cut several parallel slashes from end to end of each loaf, and leave to prove for 15 minutes.

Finely chop additional cloves of garlic. Sprinkle each loaf with rock salt and a little chopped garlic, and bake for 20 to 30 minutes until well browned and hollow-sounding when tapped underneath.

**POCKETS-FULL-OF-GARLIC SOUP**

*From* The Seasons on Henry’s Farm: A Year of Food and Life on a Sustainable Farm*, by Terra Brockman*

3 Tbsp. butter

2 cups chopped onions

¾ cup cloves garlic, peeled

2 Tbsp. all-purpose flour

5 cups chicken or vegetable broth

1 cup half-and-half

½ cup dry sherry or white wine

1 tsp dried thyme

1 tsp dried sage

1 bay leaf

2 medium-sized cooked potatoes

Salt & pepper, to taste

Melt the butter in a large pot over medium heat. Add the onions and garlic. Cover; cook until the onions are tender but not brown, stirring occasionally, about 10 minutes. Add the flour; stir 2 minutes.

Add the broth, half-and-half, sherry, thyme, sage, and bay leaf. Bring to a boil, then reduce heat and simmer gently, uncovered, until the garlic is very tender, about 15 minutes. Remove the bay leaf.

If you have one, use an immersion blender to puree the potatoes into the mixture in the pot, or puree the mixture and the potatoes together in several batches in a conventional blender until smooth and then return the batches to the pot. Season with salt and pepper.

Rewarm the soup over medium heat and serve. Croutons and/or small pieces of pan-roasted ham make and excellent garnish.

**A-LITTLE-SOMETHING-DIFFERENT BROWNIES**

*Adapted from “Bombshell Brownies,” in* The Great Garlic Cookbook*, by Sophie Hale*

3 cloves garlic, finely chopped

½ cup butter

1 cup unsweetened cocoa

4 eggs

1 cup sugar (some of it brown, if you prefer)

1 cup flour, sifted

¾ cup walnuts, chopped

1/3 cup blanched almonds (opt.)

Put the garlic and butter into a double boiler on gentle heat.

When the butter has melted, turn off heat, stir in the cocoa, and mix well.

Add the eggs, sugar, flour, and walnuts, stirring well after each addition. Mixture may be quite thick.

Scrape the mixture into a greased and floured 8x10 cake pan and decorate with the blanched almonds.

Bake at 325° F for approximately 25-35 minutes. Don’t overbake! The top should be springy, but the inside still slightly moist.

Turn out onto a wire rack and cut into squares or bars.