

# Hogtown HomeGrown

Volume 4 Issue 2

February 2009

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## Another one bites the dust!

Wise’s Drug Store has closed its downtown location and, with it, the only drugstore soda fountain and lunch counter left in Gainesville. This news made me think of all the restaurants that have closed during our 30 years in Hogtown—

**Down to Earth**—a breakfast house with a Hobbit theme on the corner of University and 7th Street. Our favorites were the English Breakfast and Banana-Nut French Toast.

**Mama Lo’s**—good home cooking, Southern style, located on 6th Street near the police station. Sweet potatoes, cornbread and fresh greens that still make my mouth water.

**Cathay Tea House**—located in Butler Plaza, long before the “miracle mile” of eating and shopping. Owned by Genia Lee, their Szechuan Eggplant lives on in her cookbook!

**Third Place Pub and Grille**—a gathering place in Haile Village, their porch was a delight, as was their baked Brie appetizer, served with a cooked berry sauce and sliced apples.

**Original Pizza Palace**—although they have reopened in the same location, it seems Lasagna Verde is gone forever—spinach noodles, veggies, béchamel—heaven!

**Dixie Cream**—same owners as the old Pizza Palace, this breakfast place with pancakes the size of platters, was at 6th Street and 23rd Avenue, now the home of Jeff’s Deli.

**Skeeter’s**—say what you will about the “Home of the Big Biscuit”, this Gainesville original began serving Asher Specials with live music in the Books-A-Million location on 441.

**Wise’s Soda Fountain**—our boys loved Egg Salad Sandwiches and thick milkshakes, but a bowl of their Bean Soup with saltines, was my idea of real comfort food.

Want to save your favorite local restaurant—eat there! Got your own favorite closed establishment? Let me know what you miss—[hogtownhomegrown@gmail.com](mailto:hogtownhomegrown@gmail.com)

## Cooking Grains—a Primer

GRAIN	AMOUNT	WATER	COOKING TIME
Brown Rice	1 cup	2 cups	45-55 minutes
Rolled Oats	1 cup	2 cups	10-15 minutes
Barley	1 cup	3 cups	75 minutes
Millet	1 cup	3 cups	45 minutes
Quinoa	1 cup	2 cups	15 minutes
Grits or polenta	1 cup	4 cups	30 minutes
Wild Rice	1 cup	3 cups	60 minutes

### DIRECTIONS

To cook most grains, simply boil the water, stir in the grains, add salt if desired, return to boil, reduce to simmer, cover and cook until done. For a more savory dish, sauté rice, barley or millet in a little oil or butter, stir in water and continue as directed above.



### Tioga

**Monday Market**  
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Tioga Town Center  
West Newberry Road



**Union Street  
Farmers Market**  
Wednesdays 4-7pm  
Community Plaza  
Downtown Gainesville



**High Springs  
Farmers Market**  
Thurs 2-6 Sat 11-3  
Downtown High Springs  
Corner Main St and 1st Ave  
farmersmarket.highsprings.com



**Haile Village  
Farmers Market**  
Saturdays 830-12pm  
Haile Plantation  
off Tower Road



**Alachua County  
Farmers Market**  
Saturdays 830-1pm  
5920 NW 13th Street  
www.441market.com

## What's Fresh Right Now?

- Beets
- Bok Choy (Pak Choi)
- Broccoli—traditional, Romanesco
- Cabbage—head, red, savoy
- Calamondin
- Carrots
- Cauliflower
- Citrus—check the markets for the many varieties of grapefruit, tangerines, oranges, limes, lemons
- Cucumbers—mini seedless
- Fennel
- Garlic—chives, elephant
- Greens—spinach, mustard, turnip, sorrel, collards, kale, chicory, dandelion, rappini
- Herbs—basil, mint, parsley, chives, dill, lemongrass, oregano, cilantro, rosemary, cress, lime leaf, thyme
- Honey—tupelo, palmetto, orange blossom
- Kale
- Kohlrabi
- Lettuce—spring mix, red/green leaf, bibb, escarole, radicchio, romaine
- Onions—yellow, scallions, large green/red
- Peppers—green/red sweet bell, jalapeno
- Pineapple
- Potatoes—red new, white
- Radish—globe, icicle, daikon, black
- Roots—rutabaga, turnips
- Strawberries
- Sweet Potatoes
- Tomatoes—beefsteak, grape, cluster, cherry, heirloom

When we were in San Francisco for Slow Food Nation, we were amazed by the fishmongers at the farmers markets. Well, Gainesville has caught up with San Francisco! Look for local shrimp, grouper and snapper, along with other seafood offerings.

## Local and Fresh— Kohlrabi

Part of the cabbage family, kohlrabi is a globe-shaped, knobby veggie that grows, with its leaves, above the soil line. Varieties range from pale green to dark purple and the taste is similar to broccoli stems, with a zing of radish. Good served raw as part of a veggie platter, kohlrabi can supplement broccoli in any recipe. The thick skin is fibrous and must be removed.

## Veggies, Noodles and Spicy Peanut Sauce

### INGREDIENTS

- 12-16 ounces whole wheat spaghetti, cooked
- 1 cup kohlrabi, quartered, sliced and steamed
- 1 large carrot, sliced and steamed
- 1 stem broccoli, chopped and steamed
- 3 green onions, cut lengthwise, then chopped
- 1 tablespoon sesame oil
- 2 cloves elephant garlic, chopped finely
- 1 cup freshly-ground peanut butter
- 1/2 cup sweet thai chili sauce (bottled)
- 1 tablespoon fish sauce
- 2 teaspoons rice wine vinegar
- 1 teaspoon balsamic vinegar
- 1 tablespoon low sodium tamari
- 2 cups hot water, preferably pasta water

### DIRECTIONS

Toss veggies with noodles in a large bowl and set aside. Heat saucepan with sesame oil over medium heat, add garlic and stir until fragrant. Mix together remaining ingredients, except water, stir into garlic, add hot water and whisk until smooth. Simmer 3 minutes, taste for balance of salt, sweet, sour and spice—adjust as needed. Pour sauce over veggies and noodles, toss and serve hot or at room temperature.

## Baked Seafood Cakes

### INGREDIENTS

1 tablespoon melted butter  
2 cups whole wheat bread crumbs  
1/2 teaspoon lemon zest  
2 tablespoons scallions, finely chopped  
2 cups cooked fish, flaked  
1 teaspoon coarse prepared mustard  
1 tablespoon lemon juice  
1 egg, lightly beaten

### DIRECTIONS

Line cookie sheet with parchment paper. Use a brush or your finger to spread butter into 4 circles on parchment—each circle about 4 inches across. In a bowl, mix flaked fish with bread crumbs. In a separate container, mix together mustard, zest, scallions and egg. Add to fish mixture and lightly mix until combined, without breaking fish into smaller pieces. Using a 1/2 cup measure, shape fish mixture into patties about 3-4 inches across and 1/2 inch thick and place on buttered circles. Refrigerate completed patties for one hour or up to 24 hours until ready to cook. Preheat oven to 375 degrees and bake fish cakes 15 minutes, carefully flip with spatula, and bake 10 minutes more. Serve immediately, either with sauce of your choice or on a bun with condiments.

**Crunchy Cakes**—Coat patties with freshly-ground bread crumbs on all sides. Refrigerate no more than 2 hours before baking—do not cover breaded cakes in refrigerator. May take an extra five minutes of baking to crisp completely.

### **Tricks and Tips**

I used a pound of local grouper fresh from Yankeetown, poached 5 minutes in the microwave, then cooled and flaked. The poaching liquid was simple—two scallions, two lemon slices, salt and pepper, tap water—heated for 3 minutes before adding the fish.

## Kohlrabi Au Gratin

### INGREDIENTS

4-6 slices whole wheat bread, torn in quarters  
4 teaspoons butter, sliced OR olive oil  
1 garlic clove, chopped  
4-6 kohlrabi

### DIRECTIONS

Prepare garlic bread crumb topping by processing torn bread, chopped garlic and sliced butter until coarse crumbs are formed. Set aside. Cut top and bottom from each kohlrabi. Using knife or vegetable peeler, remove outer fibrous skin—it is very similar to the coarse peel on a broccoli stalk. Cut peeled kohlrabi into thin slices. Steam until tender. Place 1/4 cup water in a buttered pie plate or oven-proof shallow pan, layer kohlrabi slices on top and sprinkle with salt and pepper. Top with garlic buttered bread crumbs. Bake 30 minutes until crumbs are crunchy. Also good sprinkled with some shredded cheese halfway through the baking time.

### **Tricks and Tips**

Bread crumbs are always on hand if you grind up left-over bread ends and slices in your food processor. Store the crumbs in the freezer.

## Spinach Strawberry Salad

### INGREDIENTS

2 handfuls of baby spinach  
Balsamic Drizzle or balsamic dressing  
4 strawberries, sliced  
Optional—parmesan, walnuts

### DIRECTIONS

Layer spinach and strawberries. Use just a small amount of drizzle or dressing. Top with optional ingredients and serve immediately. Try with freshly ground black pepper.

### **Balsamic Drizzle**

Simmer an inexpensive balsamic vinegar in a heavy saucepan until thick.

Add brown sugar before heating for a sweet, thick drizzle.

# Hogtown HomeGrown

Local and Seasonal Recipes, Menus and More  
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## Tricks and Tips

Homemade cake isn't always practical, so find a good bakery substitute or try brioche instead of cake—very rich, but not as sweet. Do not attempt to replace the easily-made pudding with anything that started out in a box—pudding mixes are a waste of your time and taste. Just whip the cream and dip your berries—save the trifle for a day when you have time for the pudding!

## Strawberry Trifle

### INGREDIENTS

1 layer or loaf plain cake	2 quarts strawberries, sliced
1/4 cup sugar	1 cup strawberry preserves (juice-sweetened)
1/4 cup Grand Marnier or orange juice	2 cups Vanilla Pudding
1 cup whipping cream	2 tablespoons sugar
Optional—1/2 cup sliced, toasted almonds	

### DIRECTIONS

Mix sliced strawberries with 1/4 cup sugar and refrigerate until very juicy. Cut cake into 1/2 inch slices and sprinkle with Grand Marnier. Place 1/2 the cake in the bottom of a large glass bowl, top with 1/2 preserves, 2 cups strawberries and 1/2 pudding. Continue layering with remaining cake, preserves, 2 cups strawberries and pudding. Top with remaining strawberries. Cover and refrigerate at least 2 hours. Just before serving, whip cream with 2 tablespoons sugar, until soft peaks form. Cover top of trifle with cream and optional toasted almond slices. Serve with a big spoon, making sure to scoop through all the layers for each serving.

### Vanilla Pudding

#### INGREDIENTS

1/3 cup sugar	3 tablespoons cornstarch
1/8 teaspoon salt	2 1/2 cups milk (not skim)
1 teaspoon vanilla extract	1 teaspoon unsalted butter

#### DIRECTIONS

In a saucepan over medium heat, mix sugar, cornstarch and salt. Whisk in milk, stirring constantly until thick. Remove from heat. Stir in vanilla and butter. Cool 5 minutes before using.