

# Hogtown HomeGrown

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## Tasty Memories

Live in Gainesville long enough and eventually one of your favorite restaurants will close—it is just the nature of this town. We have lived here since 1979 and we've seen too many open and closed signs through the years. Even before I was a food writer, I attempted to chase down recipes from restaurants gone by—here are a few of my favorites. Hope you enjoy this tasty trip down memory lane!

## Third Place Baked Brie Appetizer

### INGREDIENTS

1 bag frozen mixed berries  
1/4 cup raw sugar  
8 ounces balsamic vinegar, boiled on medium heat about 45 minutes, until reduced by half  
1/2 cup pecans, toasted and chopped  
1 Granny Smith apple, thinly sliced  
1 sheet puff pastry, thawed  
8 ounce wheel of brie, ripe and soft, hard rind removed

### DIRECTIONS

Combine berries and sugar in a heavy saucepan and cook over medium-high heat about 30 minutes, until berries thaw and juice thickens to form a jam. Set aside to cool.  
Preheat oven to 400 degrees.  
Completely wrap brie in thawed puff pastry, folding and pinching edges to seal completely. Decorate as desired with pastry scraps.  
Place on cookie sheet and bake 15 minutes, until golden brown.  
Serve hot with breads, crackers and fruit.  
Cover and refrigerate leftovers.

### PRESENTATION

Spoon a dollop of jam on plate and place warm brie on top of jam. Scatter apple slices and pecans over the top and around the brie. Finish with a generous drizzle of reduced balsamic vinegar. Serve hot.

### **About the recipe and the restaurant:**

*Jenny Byrnes, owner of Third Place Pub and Grille in Haile Village, was kind enough to share her recipe after her restaurant closed in 2008. The unusual name was based on a idea from Ray Oldenburg's The Great Good Place. Home is the first place, work is the second place and the third place is where people gather to socialize.*

*Here's what she had to say about her recipe: "The Baked Brie Appetizer is probably my favorite recipe I've ever come up with. The ooey gooey goodness of the brie with the butteryness of the puff pastry, the crunch of the pecans, the tartness of the granny smith apples and the tang of the balsamic syrup is a party in your mouth. There just is no wrong way to serve this dish."*

# What's Fresh Right Now?

**Bananas**—raja puri, dwarf orinoco  
**Beans**—long, green, roma  
**Berries**—blueberries, blackberries  
**Brussels Sprouts**  
**Cabbage**—green, napa, red  
**Carrots**—orange, red, yellow  
**Coconuts**  
**Corn**—silver, bi-color, triple-sweet  
**Cucumbers**—mini seedless, pickling  
**Eggplant**—white/purple/heirloom italian, thai, japanese, fairy tale baby, green  
**Fennel**  
**Greens**—chard, kale, lemon sorrel  
**Greens with roots**—rutabaga, parsnips, beets, carrots, radish  
**Herbs**—lime leaf, thyme, mint, garlic chives, sage, oregano, rosemary, italian/purple/lemon/thai basil  
**Kohlrabi**—green, purple  
**Leeks**  
**Lettuce**—red/green butterhead, romaine  
**Melons**—cantaloupe, watermelon, crenshaw, sun jewel, sugar cube  
**Mushrooms**—shiitake  
**Okra**  
**Onions**—red/white scallions, white/red, sweet  
**Peaches**  
**Peas**—pink eye purple hulls, black eye, acre  
**Peppers**—red/green/yellow/orange sweet bell, variety hot  
**Potatoes**—white, red new, fingerling, purple, sweet  
**Shoots, Sprouts and Microgreens**  
**Squash**—zucchini, pattypan, yellow crookneck, acorn, butter-nut  
**Tomatoes**—grape, beefsteak, heirloom, cherry, plum  
**Turmeric**

# Local and Fresh— Sweet/Hot Peppers

Many varieties of local sweet and hot peppers are available until coldest winter.

## Tempo Pimiento Cheese

### INGREDIENTS

12 ounce jar roasted red peppers, whole, drained  
1 1/2 jalapeno peppers, seeded, chopped  
1 1/2 sweet pimiento or flavor-burst peppers, roasted, skinned, chopped  
1 teaspoon Worcestershire sauce (Annie's)  
1/4 teaspoon ground white pepper  
1 1/2 - 2 cups mayonnaise (Duke's)  
1 teaspoon sweet onion and shallot, minced  
8 ounces extra sharp cheddar, finely grated (Ashe County or Cabot)  
8 ounces smoked Gouda or sharp cheddar, grated

### DIRECTIONS

In a food processor, puree first 5 items with 1/2 cup of the mayonnaise to create a slurry.

In large mixing bowl, blend the cheeses and onions. Add the slurry, stir well and add remaining mayonnaise to create desired texture.

Cover and chill at least 3 hours before serving. Refrigerate up to 7 days.

### About the recipe and the restaurant:

*A Hogtown twist on Pawleys Island Palmetto Pimiento, the true Southern Caviar.*

*Featured fondly in our sandwich memories, this lunch spot was located in the plaza with Lloyd Clark Sports from 2010-2015. A chalkboard list of local food sources and a network of like-minded entrepreneurs earned this restaurant many devoted fans.*



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# Gwen's Spinach Quiche

## INGREDIENTS

1 pound spinach, stemmed, steamed and squeezed dry  
6 eggs  
1/2 cup half and half  
2 cups grated cheese of your choice (Boar's Head brand preferred)  
1 9 inch deep dish pie shell (if using frozen, Pet-Ritz brand preferred)

## DIRECTIONS

Beat eggs together with half and half. If seasoning is desired, beat into mixture now.  
Layer ingredients into unbaked pie shell in the following order: 1/2 cup cheese, spinach, remaining cheese, and, finally, the egg mixture (do not overfill).  
Place quiche on cookie sheet and carefully slide into preheated oven. Bake 45 minutes, until golden brown and puffy. Quiche will settle as it cools.  
Serve at room temperature or heat and serve with a side salad.  
Cover and refrigerate leftovers.

# Lasagna Verde a la Pizza Palace

## INGREDIENTS

SPINACH PASTA—6 ounces spinach, steamed, squeezed dry, pureed—2 eggs + 1 egg yolk—  
2 1/2 cups all purpose flour—1 teaspoon coarse salt  
BECHAMEL SAUCE—3 T unsalted butter—1/4 cup flour—3 cups milk—Salt, pepper and  
nutmeg to taste  
6-8 yellow squash and zucchini, sliced into 1/8-1/4 inch planks, roasted  
1 onion, finely chopped, sautéed in olive oil, with salt, pepper and one herb, like basil or thyme  
2 cups fresh spinach leaves, stemmed, washed and patted dry  
8 ounces sliced provolone  
2 cups whole milk ricotta mixed with 1/2 cup shredded mozzarella or blend of Italian cheeses

## DIRECTIONS

In a food processor, make pasta dough with pureed spinach, eggs and egg yolk, flour and salt. Roll into thin sheets and boil 2-4 minutes until cooked. Rinse with water and set aside.  
In a heavy saucepan, melt butter and mix in flour. Stir and cook 1-2 minutes. Whisk in milk and simmer until sauce is thickened. Season with salt, pepper and nutmeg. Set aside.  
Preheat oven to 375 degrees. Prepare one large lasagna pan or two 8x8 pans.  
Layer ingredients in following order: 1/4 Béchamel sauce, spinach pasta, 1/2 squash, 1/4 Béchamel sauce, 1/2 provolone, spinach pasta, ricotta mixture, fresh spinach, 1/2 squash with onions, 1/2 provolone, spinach pasta, 1/2 Béchamel sauce.  
Bake 45 minutes until browned and bubbly. Let set up 15 minutes before cutting. Serve with a sprinkle of aged cheese, if desired. Cover and refrigerate leftovers.

About the recipe and restaurant:  
*Gwen Thomspson Snow used not just spinach, but broccoli, onions, ham or mushrooms to create her specialty quiches at Gwen's Gourmet, in the Sun Center from 1990-96, where Maude's is now located. She and husband Ted now own Goodness Snow's Artisanal Truffles and Chocolates.*

*"Back in the day," Original Pizza Palace on 13th Street was the place to work and eat for many Hogtown residents. One of the men in the kitchen was Rocky Draud, now retired from The Hipp. During an afternoon with Rocky and his wife Mary Hausch in their Duckpond kitchen, we recreated one of my favorite old Gainesville food memories. Who knew that provolone was the secret ingredient? Now we all do!*



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About the recipe:  
by Sharron Britton

*I am a stickler for  
real maple syrup.  
Fresh fruit and nuts  
are great too.*

*This makes a lot of  
pancakes, so you  
are welcome to  
scale it down.*

and the restaurant:

*Our Place Café  
was located at  
808 W University  
Avenue, next to Body  
Tech. Current  
location of Faith  
Vietnamese Cuisine.*

## Our Place Pancakes

### INGREDIENTS

- 2 cups organic whole wheat flour
- 2 cups organic whole wheat pastry flour
- 1 Tablespoon plus 1 tsp baking powder
- 2 tsp baking soda
- 2 tsp salt
- 4 cups cashew or almond milk (original restaurant recipe used soy milk)
- 1 Tablespoon apple cider vinegar
- 1/2 cup organic applesauce
- 1/3 cup raw honey
- 1/2 cup melted Willow Creek soy butter or any mild cold pressed oil
- 1 tsp of cinnamon (if you like—add with butter)

### DIRECTIONS

- Mix dry ingredients together. Set aside.
- In a large bowl, whisk together milk, vinegar, applesauce, honey and melted butter.
- Stir the dry ingredients into the wet ingredients and whisk together until just combined.
- Cook the pancakes on a hot griddle or in your trusty cast iron skillet in the usual way.
- Cover and refrigerate or freeze leftovers.

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