

Hogtown HomeGrown

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Do you remember?

There's just something about Hogtown—restaurants and recipes come and go, but some memories linger forever on our tongues. Our favorite foodie reminiscences are a part of our collective consciousness. So here's yet another list of Gainesville goodies from years gone by—how many do you remember?

- The juice bar in the Gainesville Airport terminal, run by Hogtown Granary Co-op?
- Little round white plastic tubs of almost-local tofu from Lecanto Tofu?
- Working as a manager at Hogtown Granary for the discount?
- Smoothies from Health Horizons (in the building Vine Bread and Pasta now rents)?
- Sweet potato casserole from Mama Lo's?
- Cathay Tea House in Butler Plaza and their wonderful Eggplant, Szechuan Style?
- Pancakes the size of your head (okay, bigger) from Dixie Cream?
- The veggie-filled Lasagna Verde from Original Pizza Palace?
- Plumber's Pasta and Eggless Egg Salad from Book's Inc. Café?

Despite taking this trip down memory lane, I cannot remember where I first tasted Tofu Salad. I thought I remembered a recipe sheet from the juice bar—nope. Then I thought maybe it was from Lecanto Tofu, but a search through years of hoarded recipes and newspaper clippings didn't yield any results. This salad is not like Eggless Egg from Books at all. While I remember it being billed as a mock tuna, it's really its own taste sensation. Spread some on Vine's Eastside Rye and enjoy making a new food memory for yourself. And if any one remembers where this recipe came from, please, let me know!

Tofu Salad

INGREDIENTS

- 1 pound extra firm organic tofu, pressed in towels for 5 minutes to remove water
- 1 stalk celery, chopped finely
- 1 green onion, chopped finely
- 1 Tablespoon sweet pickle relish
- 1/4 cup tahini
- 3 Tablespoons mayonnaise
- 1 teaspoon spicy brown mustard
- 1 Tablespoon each lemon juice and tamari
- 1 Tablespoon nutritional yeast flakes

DIRECTIONS

In a large bowl, use a fork to mash tofu with celery and green onion. Stir in pickle relish. Drizzle the tahini to distribute evenly before stirring into tofu mixture—if you don't it will clump in one place.

Add remaining ingredients and stir vigorously until completely mixed.

Serve immediately or cover and refrigerate.

NOTE: It is a long list of ingredients, but every one is essential to the flavor balance.



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What's Fresh Right Now?

- Beets**
- Bok Choy**—pak choi, tatsoi
- Broccoli**
- Brussels Sprout**
- Cabbage**—green, napa, savoy, red
- Carrots**—white, yellow, orange
- Celery**—leaf, stalk
- Chard**
- Citrus**—juices, lemons, oranges, tangerines, tangelo, sour orange, grapefruit, kumquat
- Cucumbers**—mini seedless
- Garlic**—chives, gar-leeks
- Greens**—collards, mustards, turnip, spinach, kale, sorrel, dandelion
- Herbs**—cilantro, parsley, dill, rosemary, spearmint, oregano, thai lime, lemongrass
- Honey**
- Kale**—tuscan, white russian
- Kohlrabi**
- Lettuce**—arugula, butter, mix, red/green romaine, red/green leaf
- Microgreens**—assorted
- Mushrooms**—shiitake
- Nuts**—pecans
- Onions**—green, yellow
- Peas**—sugar snaps
- Peppers**—red/ yellow/ green sweet bell, poblano
- Pineapple**
- Potatoes**—red, sweet
- Radish**—globe, daikon, french breakfast
- Shoots**—pea, sunflower, corn, spring mix
- Sprouts**
- Strawberries**
- Tomatoes**—red beefsteak, grape, green, heirloom
- Turnips**

**Local and Fresh—
Bears lemons**

Discovered in 1952 in a Lutz, Florida citrus grove owned by a man named Bears, these lemons are closely related to a true Italian lemon, now extinct. They are extremely prolific and prized for the amount of oil in their skin.

Don't judge a lemon by its outside appearance or the amount of seeds! While not always the prettiest lemon, Bears lemons have a lovely pale orange interior. Each extremely seedy citrus fruit can provide at least a half a cup of juice and a tablespoon or two of zest.

Savor citrus goodness year-round by freezing juice in ice cube trays for small amounts, or ziptop freezer bags for larger amounts. Zesting lemons before juicing yields oil-rich zest that can be dehydrated or frozen for use in baked goods. It's worth spending the time now, to enjoy local lemony goodness all year long.

Lemonade Lettuce

INGREDIENTS

- 1 lemon, zested and juiced
- 1 Tablespoon olive oil
- 1 Tablespoon honey
- dash salt
- 8 cups salad greens, washed and dried

DIRECTIONS

In a large bowl, whisk together lemon zest and juice, olive oil, honey and salt.

Place dry salad greens on top of dressing and toss well to distribute the dressing.

Serve immediately. Leftovers will wilt.

NOTE: To prepare ahead, add greens to bowl, but do not toss. Cover greens with a damp towel and refrigerate until time to serve. When time to serve, simply remove towel and toss salad. Serve immediately.

Warm Pasta Salad

INGREDIENTS

3 Tablespoons olive oil, divided
1 Meyer lemon, zested and juiced
1 clove garlic, smashed and chopped
Freshly ground black pepper
1 pound whole wheat penne pasta
1 Tablespoon salt
1 cup hot pasta water
1 cup sugar snap peas
1 cup snow peas
1 leek, sliced
4 green onions, chopped
1 Tablespoon each basil and thyme (use fresh if available)
1 pound shrimp, peeled
2 cups grape tomatoes
1 handful fresh parsley, chopped
½ cup aged local cheese, grated

DIRECTIONS

In a large lidded pot, bring 4 quarts of water to a boil.

Combine 2 Tablespoons olive oil, lemon zest, juice, garlic and black pepper in a small jar. Shake well and set aside.

Stir salt and pasta into boiling water and cook until al dente. Save 1 cup of the hot pasta water. Drain pasta and set aside.

Heat remaining olive oil in the same large pot, add sugar snaps and snow peas, stirring over medium high heat for one minute – they will turn bright green.

Add leek, green onion, basil and thyme, stir one minute and add shrimp. Continue to cook and stir for two minutes – shrimp will start to turn pink – and add tomatoes and parsley. Cover for two minutes, then stir and check shrimp for doneness.

Add pasta and 1 cup pasta water, stirring well, then remove mixture to large serving bowl and toss with dressing made from olive oil, lemon zest, juice, garlic and ground black pepper. Top with grated cheese.

Serve hot or at room temperature. Cover and refrigerate leftovers.

GREEK VARIATION: Substitute: 2 cups of broccoli florets for sugar snap and snow peas; oregano for basil; feta for aged cheese

Tricks and Tips

I used to make a lot of pasta salads— massive bowls with 2 pounds of pasta and 4 pounds of fresh veggies, garbanzo beans and cheese.

But I got tired of all the raw veggies.

I liked the idea of lots of lightly cooked crunchy veggies in something that is sort of a stir-fry, but not really.

Try these add-ins:

beans

olives

artichoke hearts

capers

sun-dried tomatoes

kale or spinach

hot/sweet peppers

tempeh

lemon zest

pesto

toasted nuts

sesame oil and seeds

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Strawberry Sauce

- 1 pint strawberries
- 1/4 cup lemon juice
- Zest of one lemon
- 1/4 cup sugar
- Slice strawberries,
- combine with ingredi-
- ents, cover and let sit
- at room temperature
- at least 4 hours—
- they will be juicy.
- Pour into a blender
- and puree until
- completely smooth.
- Serve a small puddle
- of sauce under
- each serving of
- Spring Bread Pudding.

Spring Bread Pudding

INGREDIENTS

- 1 loaf challah, cut into cubes (about 8 cups)
- 2 cups strawberries, chopped into pieces, not sliced
- 3 cups milk
- 8 ounces mascarpone cheese or cream cheese
- 4 eggs
- 1/2 cup raw sugar, reserve 2 Tablespoons for topping
- 1 teaspoon each vanilla and almond extract
- 2 cups sliced almonds
- 1 Tablespoon butter, melted

DIRECTIONS

- Preheat oven to 325 degrees. Butter a 9x13 casserole.
- Combine challah and strawberries in a large bowl.
- In a blender or food processor, combine milk, cheese, eggs and sugar. Stir in extracts.
- Pour mixture over bread and strawberries. Stir well and pour into prepared casserole.
- Mix together almonds with melted butter. Distribute almonds over the bread pudding and sprinkle with reserved raw sugar. Bake 60 minutes, until set, puffy and beginning to brown.
- Serve hot or at room temperature. Cover and refrigerate leftovers.