

Crostini With Turnip Greens And Celebrity Dairy Goat Cheese

Serves 8

INGREDIENTS

- 3 Tbsp extra virgin olive oil, divided use
- 1 medium red onion, thinly sliced
- 1 large red pepper, stemmed, seeded and thinly sliced
- ¼ lb pancetta, thickly sliced and diced
- 3 large cloves of garlic, minced
- ½ tsp crushed red pepper flakes
- 1 Tbsp fennel seed
- 8 C turnip greens, or combination braising greens, julienned
- zest and juice of one lemon
- 2 Tbsp chopped capers
- ¼ cup chopped green olives
- freshly ground black pepper, to taste
- 8 slices bread
- olive oil for drizzling
- 4 oz goat cheese
- 2 tsp caraway seed

INSTRUCTIONS

1. In a large skillet over medium-high heat, sauté the red onion and red pepper in a Tablespoon of the olive oil, until softened and golden; set aside. Add the pancetta and sauté until crispy. Set aside with the onion and pepper.
2. Add the additional 2 tablespoons of olive oil to the skillet, along with the garlic, crushed red pepper flakes and fennel seed. Heat until the garlic starts to sizzle.
3. Slowly add the greens to the hot oil, allowing a few handfuls to wilt before adding more. When the greens begin to wilt, return the onions and red pepper to the skillet. Toss to combine.
4. Continue to sauté until the greens have softened, about 6-8 minutes.
5. Finish with the lemon juice, lemon zest, capers, and olives and season to taste.
6. Meanwhile, brush the bread with olive oil and season liberally with pepper. Toast until golden on each side.
7. Combine goat cheese and caraway seed.
8. Spread the cheese on the toast and top each slice with equal portions of the sautéed greens, drizzle with olive oil.



Roasted Baby Turnips

Serves 6

INGREDIENTS

- 24 baby turnips
- 2 tablespoons olive oil
- salt and pepper, to taste

INSTRUCTIONS

1. Preheat oven to 425°.
2. Trim turnips, reserving the greens. Toss in a casserole dish with olive oil. Add salt and pepper, to taste. Roast until a knife inserts easily.
3. Wash the turnip greens and dry. Slice in julienne strips.
4. About 2 minutes before removing the turnips from the oven toss in greens and add olive oil, if necessary. Roast for a couple of minutes until greens are wilted. The turnips will roast from 15 to 30 minutes, depending on the size.

Cilantro Pecan Pesto

Serves 6

INGREDIENTS

- 2 cups tightly packed cilantro leaves
- ¼ cup extra virgin olive oil
- ¼ cup chopped, toasted pecans
- 2 garlic cloves, boiled for one minute and chopped finely before putting in the processor
- 1 serrano or jalapeno pepper, chopped
- salt and pepper, to taste
- 1 cup finely grated Manchego cheese
- 1½ pounds pasta
- lime juice to taste

INSTRUCTIONS

1. Gently wash the cilantro and dry completely.
2. Put the cilantro, olive oil, pecans, chopped garlic, serrano and a pinch of salt in the processor bowl, and process to a uniform, creamy consistency.
3. Transfer to a bowl, and mix in the cheese by hand.
4. Add lime juice, to taste

A Southern Season

201 South Estes Drive, Chapel Hill, 919.929.7133