

**Buttermilk Skillet Corn Bread** from *Vegetarian Cooking for Everyone* by Deborah Madison

**3 tablespoons butter**

**1 cup stone-ground white or yellow cornmeal**

**½ teaspoon baking powder**

**2 eggs, beaten**

**2 cups buttermilk**

**1 cup flour**

**1 teaspoon baking powder**

**½ teaspoon salt**

**2 tablespoons sugar or honey**

Optional suggested addition from Riverdog Farm: finely diced sweet pepper, about 1 cup stirred in after all ingredients are mixed.

Preheat the oven to 375 degrees F. Put the butter in a 10-inch cast-iron skillet and place in the oven while you get everything else together. Sift together the dry ingredients in one bowl and mix the eggs, sugar, and buttermilk in another. Remove the pan from the oven, brush the butter over the sides, then pour the rest into the wet ingredients. Combine the wet and dry ingredients, and stir long enough to make a smooth batter. [Add diced sweet peppers.] Pour the batter into the hot skillet and bake until lightly browned and springy to the touch, 25-30 minutes.

### **Riverdog Farm's Rosemary Potatoes**

Rosemary and potatoes make a delicious combination! A simple way to prepare the potatoes is to pan fry them. First, chop up a medium sized onion. Finely chop about 1 T. of the rosemary. Then cut the potatoes into wedges. Heat 2 T. oil in a skillet. Sauté the onions until translucent, add the potatoes and heat until tender, stirring often. When the potatoes seem ready to eat (soft when poked with a fork) stir in a few halved cherry tomatoes and heat until their juices coat the potatoes. Add salt and pepper to taste.

**Bruschetta** from *Essentials of Classic Italian Cooking* by Marcella Hazan

**6 garlic cloves**

**Extra virgin olive oil, fruity and young**

**Salt and black pepper, ground fresh from the mill**

**8-12 fresh basil leaves or a few pinches of oregano**

**12 slices thick-crust bread, ½ to ¾**

**inch thick, 3 to 4 inches wide**

**8 fresh, ripe tomatoes**

Preheat a broiler.

Mash the garlic gloves with a heavy knife handle, crushing them just enough to split them and to loosen the peel, which you will remove and discard.

Grill the bread to a gold brown and both sides.

As the bread comes off the grill, while it is still hot, rub one side of each slice with the mashed garlic.

Put the bread on a platter, garlicky side facing up, and pour a thin stream of olive oil over each slice, enough to soak it lightly.

Sprinkle with salt and a few grindings of pepper. Serve while still warm.

Wash the tomatoes, split them in half lengthwise, and with the tip of the paring knife pick out all the seeds you can. Dice the tomatoes into ½ inch cubes. Wash the basil leaves, shake them thoroughly dry, and tear them into small pieces. (Omit this step if using oregano.)

After rubbing the hot grilled bread with garlic as directed in recipe above, top it with diced tomato, sprinkle with basil oregano, add salt and pepper, and lightly drizzle each slice with olive oil. Serve while still warm.