

Coffee Glazed Pork Kebabs

- 1/2 c. chopped onion
- 2 garlic cloves, chopped
- 1 Serrano chile, chopped
- 1 T grated peeled fresh ginger
- 4 cups hot brewed coffee
- 1 T olive oil
- 1 1/2 T molasses
- 1 T ground coffee
- 1 1/2 teasp ground cinnamon
- 1 1/2 teasp unsweetened cocoa
- 1 T unsalted butter, softened
- 1/2 teasp salt
- 2 lbs. pork tenderloin
- Cooking spray

In large skillet, heat oil over medium high heat. Add onion and sauté about 5 mins, then add ginger, garlic and chile. Sauté two minutes more. Stir in molasses then add brewed coffee, ground coffee, cinnamon and cocoa. Bring mixture to a boil, then cook until mixture is reduced to 1-1/2 cups, approx. 20 minutes. Remove from heat and cool enough to blend. Place mixture in blender and process till smooth. Stir in butter and add salt. Set aside.

Trim fat from pork, then cut lengthwise into 8 one-half inch wide strips. Thread onto 8 (10") skewers, which have been soaked in water.

Place kebabs on grill rack coated with cooking spray; baste lightly with coffee mixture. Grill 4 minutes on each side or to your preference, turning and basting frequently with coffee mixture to keep kebabs moist. Four generous servings.

– Urban Coffee Company

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Wild Weed Salad

- 1/2 cup young henbit leaves
- 1/2 cup young dandelion leaves
- 1 cup lamb's quarter new leaves
- 1 small head of butter lettuce, torn (optional)
- 1/2 cup tender nasturtium and violet leaves, torn
- 1/4 cup chive blossoms
- 1/4 cup rose or tulip petals
- 1/2 cup nasturtium and violet flowers
- 2 tsp. fresh mint chopped fine and bruised
- 2 Tablespoons chopped basil
- 2 cloves minced garlic
- Salt and pepper to taste
- 1 Tablespoon honey
- 3 ounces apple cider vinegar
- 1/4 cup salad oil

This recipe can be changed to suit what is in season. Carefully wash all the flowers and greens, let dry on clean tea towels. Mix gently in a salad bowl. Combine honey and apple cider vinegar, whisk in oil. (Or use one of the great salad dressings from the Co-op.)

– High Tides & Green Fields LLC

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Shiitake and Brie Appetizers

- 4oz Shiitake Mushrooms
- 2 tablespoons butter
- 1/4 teaspoon crushed garlic
- 4 (6 to 7-inch) flour tortillas
- 4 ounces Brie cheese, thinly sliced (about 1 cup)
- 1 cup diced fresh plum tomatoes
- 1/3 cup thinly sliced scallions or green onions

1. Preheat oven to 350 F
2. Remove stems from Shiitake Mushrooms (use in stews, to flavor broths, etc.) thinly slice caps, set aside
3. In a small saucepan melt butter, add garlic, cook and stir for 30 seconds; set aside
4. Place tortillas in a single layer on a baking sheet, cover with Brie. Scatter tomatoes and reserved mushrooms over cheese, sprinkle with scallions. Drizzle with reserved garlic butter.
7. Bake until cheese melts and mushrooms are tender, about 10 minutes
8. Cut each tortilla into 4 wedges and serve.

– Om Gardens

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Flat Iron Steak with Grilled Vegetables

- 4 G-J All Natural Beef flat iron steaks
- 1/4 cup grated Parmesan cheese
- 2 T olive oil
- 2 T red wine vinegar
- 2 medium red or yellow bell peppers, quartered
- 1 large red onion, sliced (1/2 inch)

Seasoning Ingredients:

- 1 T minced garlic
- 2 t dried basil
- 1 t pepper

1. combine seasoning ingredients. Remove 4 teaspoons; press onto beef steaks. Add cheese, oil and vinegar to remaining seasoning; mix well.
2. Place steaks in center of grid over medium ash-covered coals; arrange vegetables around steaks. Grill flat iron steaks, covered, 10 to 14 minutes for medium rare to medium doneness, turning occasionally. Grill bell peppers 12 to 15 minutes and onion 15 to 20 minutes or until tender, turning once. Brush vegetables with cheese mixture during last 10 minutes.
3. Carve steaks. Season with salt and pepper. Serve with vegetables. Makes 4 servings. (Beef tips)

– G-J All Natural Beef

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