CREAMED SPRING GREENS
Serves – 8 people
Five Senses Restaurant

Ingredients –

1/4 lb butter
1/2 c all purpose flour
1 c heavy cream
1 c milk
2 lbs of spring greens (kale, chard, beet, turnip, mustard), cleaned and rough chopped
1/4 c shredded manchego cheese
Pinch of nutmeg
Salt and white pepper to taste
Dash of hot sauce and vinegar

Method –

Prepare an ice bath. Bring a pot of water to boil, add a pinch of salt. Blanch the greens in the boiling water, maybe in two batches depending on size of pot. Stir and cook for about two minutes and then plunge into ice bath, stirring ice bath so that greens get very cold. Remove greens from ice bath and squeeze dry. Set greens aside. In a stainless steel pot on medium heat, melt butter and stir in flour. Stir to form a smooth paste. Add cream and milk, whisking while adding and raising heat to medium high. Whisk constantly until sauce comes to a boil. Reduce to a simmer and cook for three more minutes, whisking a few times. Remove from heat and add greens, nutmeg, manchego, got sauce, vinegar and salt and pepper to taste. If needed, thin with a bit of milk. Reheat as needed.
Savory Spring Onion Jam
Makes about 2 cups
Five Senses Restaurant

Ingredients -

2 T olive oil
6 spring onions, sliced into 1/4 to 1/3 inch slices, washed
1/3 c of each white and brown sugar
1/2 c of white wine
1/2 c of champagne vinegar
Salt and pepper
1 T lemon juice
1/2 t dried thyme or 1 T of fresh thyme

Method –

In a stainless steel pot, heat oil to medium heat and add sliced onions. Add a pinch of salt and pepper and stir. Cook onions, stirring occasionally until onions soften and caramelize a bit, about 30 to 45 minutes. Add remaining ingredients except the herbs and lemon juice. Bring to a boil, reduce heat back to medium and reduce until liquid becomes thick, coating a spoon. Remove from heat, add thyme and lemon juice.
Cornbread Panzanella Salad with Kale and Bacon

Serves — 4 — 6 people

Five Senses Restaurant

Ingredients —

2 c of cornbread, cut into 1/2 inch dices and made into croutons (tossed with salt, pepper and oil and toasted until crispy and dryish)
2 c of washed and cleaned kale, cut into julienne strip
4 radishes, sliced
1/4 red onion, thin sliced
12 grape tomatoes, halved
1/4 c of cooked bacon or prosciutto
1 c of yellow squash, thin sliced
1 T chopped parsley
Salt and pepper
Creamy dressing to taste or oil and vinegar

Method —

Toss all ingredients together, season with salt and pepper. Add dressing of choice, more can always be added.