

Salad---Kale Salad with Dates, Parmesan and Almonds

(My additions)

Dress the kale a day ahead; toss at the table. *(If the kale is very tender, it might become too wilted when dressed overnight. However, putting the dressing on a few hours before serving the salad is a good idea.)*

Ingredients

Juice of 1/2 lemon

1/2 shallot, chopped *(I used green onions)*

1 teaspoon honey

1/2 teaspoon kosher salt

1/4 teaspoon red pepper flakes

2 bunches kale, stems removed, leaves shredded or finely chopped

2 tablespoons extra-virgin olive oil

1/3 cup sliced almonds *(or pine nuts)*

8 dates, pitted and chopped

1/4 cup dried apricots, chopped

2 1/2 ounces Parmesan, shaved with a peeler

Preparation

In a bowl, whisk juice, shallot, honey, salt and pepper flakes. Add kale; toss well. Let sit 20 minutes.

Mix in oil. Refrigerate for up to 1 day, or serve immediately.

Because the kale is so “sturdy”, it really is better if the dressing goes on the a few hours before serving.

In a dry pan, toast almonds over medium heat, tossing constantly, until color deepens, 1 to 2 minutes.

Add almonds, dates, *apricots* and Parmesan to kale; serve.

Read More <http://www.epicurious.com/recipes/food/views/Kale-Salad-with-Dates-Parmesan-and-Almonds-51137020#ixzz2Os6qblOo>

Appetizer or Main Dish---Zucchini Casserole Pie

(This is from the Houston Chronicle and I have it dated May 12, 1993. Isn't that fun!) Any changes that I make in recipes are usually noted in parenthesis and/or italics in a different font. That way I know what was the original and just how I changed it. I have trouble leaving anything recipe as originally written.

Ingredients

4 eggs, beaten

½ cup oil

½ cup parmesan, grated

½ cup Cheddar cheese, grated---(¾ cup)

1 cup all-purpose buttermilk baking mix---(Original Bisquick was fine)

4 tablespoons dried parsley---(Used fresh, chopped)

½ teaspoon each:

ground black pepper

garlic powder

(Konriko or other Cajun type of blended spice)

3 cups zucchini, peeled and diced into ½-inch pieces---(did not peel and chopped & bit smaller)

1 large onion, chopped

(¼ cup red pepper, chopped---for optional garnish)

Chopped jalapenos, optional---(did not use but think that fresh jalapenos, without seeds or veins and finely chopped would be fine. Used the Cajun spice instead.)

Directions

- Preheat oven to 350 degrees. Lightly spray a 10-inch pie plate or 2-quart casserole dish with vegetable oil spray. *(Used a 10 inch spring form pie/tart pan and it worked great. If using a 9-inch pan plate, it might need to be a little deeper than most)*
- In a small bowl stir together the baking mix and spices.
- In a large bowl beat eggs. Add oil, parsley, cheeses, baking mix & spices; mix well.
- Add zucchini, onion and optional jalapenos; stir until zucchini is just coated with batter.
- Pour mixture into baking dish *(top with chopped red pepper)* and bake 40 to 50 minutes, or until lightly brown and puffy. Cut and serve as an appetizer or main dish with salad and bread. Makes 6 servings. *(at least 12 pieces for appetizers)* Can be served hot or room temperature or even chilled.