

Brackish Newsletter

April 5, 2018

Recipe Ideas

Pesto Asparagus Prosciutto Pasta

Confession: I don't make pasta often. I know, I know...shame on me. I like it – don't get me wrong—but I got a little burnt out during marathon training when we ate pasta *at least* twice a week every week. *For four months*. And I usually prefer vegetables (like potatoes) instead of pasta for my carbs.



But I like to experiment with new recipes, and **this** was a great success. I had leftover prosciutto from the weekend and needed a way to use it up, and TJ's had some great, fresh asparagus. Enter this recipe. The jalapenos give it a great kick, and the pesto + asparagus makes it taste like spring. The ingredient list is minimal, and I used store-

bought pesto because I didn't have enough basil on hand to make a fresh batch. Cooking everything in one pot is *brilliant*, which made it a 25 minute dinner start-to-finish! I love the creamy ricotta and prosciutto is like bacon – but better (yes, I said it.) Serve with some good bread and olive oil for dipping!

Breakfast Board

Remember the charcuterie boards from last week? I took my own advice and made a breakfast board for Easter brunch with prosciutto, pickles, pub cheese, and miniature biscuits. These are fun because guests can build their own, which is always a hit. TJ's has great prosciutto for \$3.99/pack!



Spanakopita

Click [here](#) for recipe! Have you ever made spanakopita? No? Me either, until Monday when I found this recipe and decided to use up the leftover phyllo dough in my refrigerator. And let me tell you...it's *so good*. And it's very doable on a random weeknight with very little planning.



Phyllo is intimidating mostly because we never use it and there's some ambiguity in the pronunciation (FHYlo? Philo? No idea.) But spanakopita is quite simple and the ingredient list in this version is made of things you already have in your house. I skipped the dill and lemon because I didn't have either, and used 8oz of feta instead of 10. Still – it cooked up perfectly in 40 minutes and made great lunch leftovers the next day. Promise me you'll make this soon!

Speckled Coconut Easter Cake

This is a really cute, really fun recipe I made last weekend for Easter. The cakes were a little strange...they didn't rise as much as I would have liked, but the flavor was great and it couldn't have been easier. If you have a favorite white cake recipe, use that and add the coconut extract, and then follow this icing recipe to decorate!



This would also make a great spring birthday cake or a Mother's Day cake in different colors (think pink, yellow, etc.) If you do a Google search of "speckled coconut cake" you'll find lots of really pretty ideas!

Richard's Tip of the Week

Frozen bananas are key to making great smoothies. They blend well and are much better than ice - just keep sliced bananas in the freezer so they're always ready to go!

More Recipes

Turkey Burgers



Do you like **turkey burgers**? Or do you order them sometimes instead of beef since they're supposedly healthy, even though (let's be honest) they're typically dry and tasteless? Well this

recipe might change your mind – honestly. I actually *like* turkey burgers because these taste so good!

They key is the buttermilk – the fat retains moisture and prevents the burgers from drying out while cooking. And they're super easy – you probably have most of the ingredients at your house right now!

I like making a big batch of these, eating burgers one night, and using the rest to put on salads and in bowls for the rest of the week. Burgers aside, what do you like to put on your burgers? One of my favorite combinations is provolone cheese with mustard, sautéed mushrooms and onions. Alternatively, these are really good with Greek-style toppings, including **tzatziki sauce**, romaine, feta, olives, and tomatoes.

And for sides? Serve with **roasted potatoes** and the best **kale** ever (I always add a splash of chicken broth for the last 5 minutes to give a little extra flavor.)

What are pepperoncini peppers?

Amazing...that's what they are. Pepperoncinis (pepper-awn-CHEE-nees) are yellow Italian peppers that add incredible flavor to everything – I love adding them to pizzas, crock pot meals, and Greek dishes for a little extra kick. Find them in the pickle section at the grocery store!

Things I've Made Lately

Frittata re-cap – I featured this a few weeks ago, but Richard made this for Easter brunch and it was a *huge* hit. Potentially the best frittata ever...I'm not kidding. If you haven't made it yet, try it this week! He did not use a recipe, but this one is a good approximation. He used kale instead of broccoli rabe, and parmesan, cheddar, and goat cheese because it's what was in the fridge. Johnsonville ground hot Italian sausage is my favorite for frittatas!



Salsa Verde – Richard also made this for grilled shrimp and scallops on Saturday, and it made a great topping for grilled chicken on Sunday.

Fruit ice cubes – my best friend Kate made these for Easter brunch (there's a theme here – I actually didn't make any of this stuff!) and they were such a fun treat. They were so good I'm considering stocking my freezer with tray after tray all summer long!

Cream Scones – these are very basic but very good. They are soft on the inside, lightly crispy on the outside, and have great flavor that comes from vanilla and cream. Pair with fresh whipped cream and strawberries for a fabulous spring treat! (Also feel free to experiment with add-ins and other extracts like lemon, orange, etc.)



Looking for a cake for an upcoming birthday, wedding, or graduation party? Reach out via email and we can discuss different options!

And click [here](#) to subscribe to the newsletter!
