

FRESH PRODUCE RECIPES

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APPLE CIDER RECIPES:

VENISON POT ROAST with APPLE CIDER

3 pound (approx.) venison shoulder roast	1 cup apple juice
3 tablespoons all-purpose flour	1 cup bouillon
1 teaspoon salt	1 cup celery, 2 inch pieces
$\frac{1}{2}$ teaspoon ground pepper	3 medium potatoes, quartered
$\frac{1}{4}$ teaspoon allspice	4 carrots, cut in 3 inch pieces
2 tablespoons shortening	1 teaspoon thyme

Combine the flour salt, pepper, and allspice. Dredge meat in mixture, reserving excess flour. Brown the roast in the shortening. In a Dutch oven or crock pot, pour the apple juice and beef bouillon over the roast, cover, and cook slowly for 2 hours. If the meat is not tender enough, continue cooking until tenderized. Add the celery, potatoes, carrots, and thyme. Continue cooking for 30 minutes until vegetables are done. Remove the meat and vegetables to a warm platter. Add the reserved flour (and more if necessary) to the liquid in the pan to make a gravy for the roast. Additional beef bouillon may be added to the liquid to make more gravy.

Source: Bluebonnet Venison Farms/ virtualcities.com

CROCKPOT HOT APPLE CIDER

1 gallon apple cider or juice
12 whole cloves
3 sticks cinnamon
2 whole nutmegs
2 large pieces crystallized ginger

Place all ingredients in crockpot. Heat on high for 2 hours, and on low to keep warm until ready to serve. This makes about 20 servings. Keep another batch ready to go in the kitchen in a second crockpot or in a large pan on the stove simmering at the lowest temperature.

From: Brenda Hyde

Source: ChefMom.com

APPLE RECIPES:

SNICKER SALAD

3 medium apples, peeled and chopped	3 Snickers candy bars, chopped
1 can mandarin oranges, drained	1 large container Cool Whip
1 banana, sliced	Pecans, optional

Chop up all fruits; mix together in bowl. Add chopped up candy bars. The candy bars are easier to chop if they are slightly chilled. Stir in Cool Whip. I top with chopped pecans.

Source: aliciasrecipes.com

GERMAN APPLE COFFEE CAKE

3 eggs
1 stick butter or margarine
1 cup sugar
1 2/3 cup flour
1 teaspoon baking powder
About 6-7 apples
2 tablespoons sugar
1/2 teaspoon cinnamon

Cream butter and sugar. Add eggs; mix well. Mix all ingredients together. Spread into greased springform pan. Peel and quarter apples. Score each apple section across a few times but not through. Arrange apples in circle to cover the dough. Sprinkle with sugar and cinnamon. Bake at 375 degrees for 45-60 minutes. Just before serving sprinkle with confectioners' sugar.

Source: aliciasrecipes.com

BLACKBERRY RECIPES:

BLACKBERRY DUMPLINGS

3 pints ripe blackberries
3/4 cup water
1 cup sugar
1 1/2 tablespoon butter
2 cup flour
3 tablespoon sugar
1 teaspoon salt
1 egg
3 1/2 tablespoons baking powder
Milk

Combine above ingredients in pan and let sit while preparing remainder of recipe: Sift the flour, sugar, salt and baking powder into mixing bowl. Add egg and mix well. Add enough milk to make a stiff batter. Bring blackberry mixture to a boil. Add dough a spoonful at a time into the boiling mixture. Cover with a lid, reduce heat slightly to prevent sticking and cook, covered for about 15 to 20 minutes.

Source: aliciasrecipes.com

WHITE RUSSIAN BLACKBERRY CHEESECAKE

1/2 cup butter or margarine
2 tablespoon Kahlua
2 cups shortbread cookie crumbs
1 cup blackberries
1 to 2 tablespoons sugar
2 to 3 tablespoons minute tapioca
16 ounces cream cheese, softened
1 cup sugar
3 eggs
1 cup sour cream
1/2 cup whipping cream
1/4 cup Kahlua
3 tablespoons vodka
1/2 cup blackberry Jello
1 tablespoon vodka
1 cup whipped topping
3 tablespoons Kahlua

Preheat oven to 350 degrees. Heat butter in saucepan over medium heat until light brown, stirring constantly. Remove from heat. Stir in 2 tablespoons Kahlua. Add cookie crumbs; mix well. Press onto bottom and halfway up side of greased 10 inch springform pan. Spread blackberries over crumbs. Sprinkle with 1 to 2 tablespoons sugar and tapioca. Combine cream cheese and 1 cup sugar in mixer bowl; mix well. Add eggs one at a time, beating well after each addition. Add sour cream, whipping cream, 1/4 cup Kahlua and 3 tablespoons vodka; mix well. Pour over blackberries. Place shallow pan half full of hot water on lower rack of oven. Bake cheesecake for 1 hour to 1 hour and 15 minutes or

until center is set. Chill for several hours to overnight. Remove side of pan. Bring blackberry jelly to a boil in saucepan, stirring frequently. Stir in 1 tablespoon vodka. Drizzle by teaspoonfuls over side of cheesecake. Pour remaining jelly mixture over top of cheesecake, spreading to edge. Chill until set. Garnish with mixture of whipped topping and 3 tablespoons Kahlua. Yield: 16 servings.

Source: aliciasrecipes.com

BLUEBERRY RECIPES:

BLUEBERRY SURPRISE

2 cup blueberries	1 package white cake mix
1/3 cup sugar	1/2 cup chopped walnuts
1 can crushed pineapple, undrained	3/4 cup butter -- melted

Preheat oven to 350 degrees F. Place the blueberries, sugar, pineapple, cake mix, and walnuts in a greased 9x13inch pan. Drizzle with the butter. Bake for about an hour.

Source: angiesrealm.com

BLUEBERRY COBBLER

1 cup flour	1 teaspoon vanilla
1 teaspoon baking powder	1 egg
1 cup sugar	1 stick of butter (1/2 cup)
1 cup milk	16 ounces blueberries (2 cups)

Melt butter in a 9x13 inch baking dish. Add all ingredients except the blueberries in a large mixing bowl. Mix well; then, when margarine is melted, pour the ingredients into the baking dish. Add the blueberries. Don't mix them in; just add them. Bake at 350 degrees F for 30 - 35 minutes, until toothpick comes out batter clean.

Source: Abigail's Blueberry recipes / acplace.com

CITRUS FRUIT RECIPES:

SALMON with SATSUMA ORANGE BUTTER SAUCE and CHIVE OIL

Satsuma Orange Butter:

1 cup fresh Satsuma juice
1 cup dry white wine
zest of 2 Satsumas
¼ cup julienne shallots
2 bay leaves
1 teaspoon whole black peppercorns
1 teaspoon minced garlic
2 to 3 sprigs fresh thyme
1 tablespoon honey
½ cup heavy cream
2 sticks cold unsalted butter

Chive Oil:

2 bunches fresh chives
1 cup vegetable oil
salt to taste
white pepper to taste

Salmon:

Four 6-ounce salmon fillets
½ teaspoon salt
¼ teaspoon freshly ground black pepper
2 tablespoons canola or vegetable oil

Satsuma Orange Butter: In a saucepan combine the Satsuma juice, zest, shallots, bay leaf, peppercorns, garlic, thyme, wine and honey and bring to a boil. Reduce the heat to medium-low and simmer until the mixture has reduced by 75%. Add the heavy cream and continue to cook until liquid has reduced by half. Whisk in the cold butter, little by little, until the sauce is smooth and thick and all butter is incorporated. Do not allow the sauce to boil. (Keep warm in a bain marie until ready to serve.) Makes about 2 cups.

Chive Oil: Blanch the chives in a small saucepan of boiling water for 10 seconds. Remove from water and put them in an ice bath. Remove them from the ice bath and pat dry with paper towels. In a blender, combine the chives with the vegetable oil, and salt and pepper to taste. Process on high speed. Remove the mixture from the blender and pour into a small bowl. Serve the chive oil at room temperature. (The oil can be made up to 1 day in advance, and should be kept in an airtight container in the refrigerator.) Makes about 1 cup.

Salmon: Season the salmon on both sides with the salt and pepper. Heat the vegetable oil in a large skillet over medium-high heat. Add the salmon and cook for 4 minutes per side. Serve the salmon topped with a light coating of the Satsuma Orange Butter Sauce, and a drizzle of Chive Oil. Note: The salmon can also be cooked on a grill.

Source: emerils.com

DUNGENESS CRAB and SHAVED FENNEL SALAD with SATSUMA TANGERINES

1 pound fresh picked Dungeness crab meat
8 Satsuma tangerines
1 small fennel bulb, with leaves if possible
 $\frac{1}{2}$ cup extra virgin olive oil*

1 head Treviso radicchio or 2 heads Belgian endive
Sea salt and fresh ground black pepper to taste

Peel and break Satsumas into sections. Cut fennel bulb in half from top to bottom. Lay flat side down on cutting board and slice paper thin from top to bottom. Chop 2 tablespoons fennel leaves coarsely. Reserve $\frac{1}{4}$ cup olive oil. Fold rest of ingredients gently, except Treviso. Lay out leaves on eight plates; place salad on leaves. Drizzle remaining olive oil over salad and garnish with sprigs of fennel leaves. Yields 8 appetizers

Source: maccallumdining.com

FIG RECIPES:

FIGS OOZING with GOAT CHEESE

8 fresh figs
4 ounces goat cheese
8 grape leaves, drained and rinsed
1 cup honey

Lightly oil grill and preheat to medium heat. Make a small incision in the bottom of each fig (large enough to hold pastry bag tip). Place goat cheese in pastry bag with plain tip. Fill figs with goat cheese by squeezing a small amount of cheese into the bottom of each fig. The figs will plump up

when filled. Wrap each fig with a grape leaf and skewer 2 to 3 figs on each skewer. Place fig skewers on hot grill. Cook for 2 to 3 minutes, turning once, and serve.

From: Lola

Source: barbeque.allrecipes.com

FIG CAKE

1½ cup sugar

¾ cup butter

1 cup milk

4 egg whites, beaten

1½ cups chopped figs

1 teaspoon cinnamon

1 tablespoon molasses

3 cups flour

½ teaspoon salt

4 teaspoons baking powder

1 teaspoon lemon flavoring

Cream sugar and butter. Add milk. Sift flour. Measure, sift with salt and baking powder. Add one-half of flour mixture to sugar and butter. Fold in stiffly beaten egg whites and stir in remainder of flour and flavoring. Take out one-third of this mixture. to the remaining two-thirds, add molasses, cinnamon and figs, which have been dredged in two tablespoons of the flour. Pour into well-oiled, slightly floured tube pan. Swirl the remaining one-third light-colored mixture into the dark-colored mixture. bake at 350 degrees F. for about 55 minutes.

Source: aggie-horticulture.tamu.edu/plantanswers/recipes/figrecipes

MANGO RECIPES:

MANGO CHEESECAKE

Crust:

1½ cups graham cracker crumbs

½ cup sugar

6 tablespoons (¾ stick) unsalted butter, melted

Filling:

3 large very ripe mangoes (each about 13 ounces), peeled, pitted, coarsely chopped

3 8-ounce packages cream cheese, room temperature

1 ¼ cups sugar

2 teaspoons vanilla extract

4 large eggs

Sliced peeled pitted mangoes

Crust:

Preheat oven to 325°F. Lightly butter 9-inch-diameter springform pan with 2 ¾-inch-high sides. Stir cracker crumbs and sugar in medium bowl to blend. Add melted butter and stir until evenly moistened. Press crumb mixture firmly onto bottom (not sides) of prepared pan. Bake until crust is set, about 12 minutes. Cool completely. Maintain oven temperature.

Filling:

Puree mangoes in processor until smooth. Set aside 2 cups mango puree (reserve any remaining puree for another use). Beat cream cheese, sugar, and vanilla in large bowl until smooth. Add eggs 1 at a time, beating well after each addition. Add 2 cups mango puree and beat until well blended. Pour filling over crust in pan.

Bake cake until set and puffed and golden around edges (center may move very slightly when pan is gently shaken), about 1 hour 25 minutes. Cool cake 1 hour. Refrigerate uncovered overnight. Run

small knife between cake and sides of pan to loosen. Remove pan sides. Transfer cake to platter. Cut into wedges and serve with sliced mangoes. Yields 12 servings.

From: Bon Appétit - September 2001 Clay Pit, Austin, TX

Source: epicurious.com

MANGOES & ROASTED CHICKEN WITH PASTA

2 tablespoons butter
1/3 cup chopped green onions
1 cup mango chunks
2 boneless, skinless chicken breast halves, roasted and sliced
1½ cups cream
1 package bow-tie noodles

Cook noodles according to package. Drain. Simmer cream for 4 minutes. Add chicken, mangos, onions and butter. Continue simmering for 2 minutes more. Season with salt and pepper to taste. Pour over pasta and serve.

Source: freshmangos.com

PAPAYA RECIPES:

PAPAYA LIQUEUR

1 papaya
1 cup vodka
1 small lemon wedge, scraped peel
¼ cup sugar syrup, optional to taste

Look for medium-sized papaya (slightly larger than a pear) with smooth, un-bruised skin, and a fruity aroma. Cut papaya in half, remove seeds, and peel skin. Cut in medium chunks and place in vodka with lemon peel (twist to release flavor). Let steep for 1 week. Strain and squeeze fruit, extracting juice. If desired, add sugar syrup. Store for 3 weeks. Yields 1 pint.

Source: pastrywiz.com

BAKED STUFFED PAPAYAS

1 medium onion, chopped	1/2 teaspoon salt
1 clove garlic, finely chopped	1/4 teaspoon pepper
1 pound ground beef	4 papayas (about 12 ounces each)
1 (16-ounce) can whole tomatoes, drained	2 tablespoon Parmesan cheese, grated
1 jalapeno chile, finely chopped	

Cook and stir beef, onion, and garlic in 10-inch skillet over medium heat until beef is light brown. Drain; stir in tomatoes, jalapeno pepper, salt and pepper. Break up tomatoes with fork. Heat to boiling. Reduce heat; simmer uncovered, until most of the liquid is evaporated, about 10 minutes. Cut papayas lengthwise into halves and remove seeds. Place about 1/3 cup beef mixture in each papaya half. Sprinkle with cheese. Arrange in shallow roasting pan. Pour very hot water into pan to within 1 inch of tops of papaya halves. Bake, uncovered, at 350 degrees until papayas are very tender and hot, about 30 minutes. Yields 4 servings.

From: Betty Crocker Regional and International Recipes - out of print
Source: homecooking.about.com

PEACH RECIPES:

FRESH PEACH LUSH

First layer:

1 cup chopped pecans
1 cup plain flour
 $\frac{1}{2}$ cup butter, melted

Mix above ingredients and spread in 13 x 9 inch pan. Bake at 350°F for 15 minutes. Cool completely.

Second layer:

8 ounces cream cheese, softened
8 ounces Cool Whip
1 cup powdered sugar
1 teaspoon vanilla
1 teaspoon ground cinnamon

Mix and spread over cooled crust.

Third layer:

3 cups sliced peaches
 $2\frac{1}{2}$ tablespoons cornstarch
1 cup sugar
1 teaspoon almond flavoring

Combine peaches, cornstarch and sugar. Cook over medium heat for about 5 minutes - until thick. Remove from heat and add flavoring. Cool completely and spread over second layer. Top dessert with 8 ounce Cool Whip

Source: agr.state.nc.us/markets/commodit/horticul/peaches/recipes.htm

ALMOND PEACH COBLER

2 cups plus 1 tablespoons sugar, divided	1 teaspoon almond extract
$\frac{1}{4}$ cup all-purpose flour	$\frac{1}{3}$ cup butter or margarine, melted
$\frac{1}{2}$ teaspoon ground nutmeg	
10 cups peeled, sliced fresh peaches	

Combine 2 cups sugar, flour and nutmeg in a large Dutch oven. Add the peaches and set aside for 15 minutes. Bring peach mixture to a boil. Reduce heat and cook over low heat, stirring occasionally, for 10 minutes or until peaches are tender and mixture thickens. Remove from heat and add almond extract and butter. Stir gently until butter melts. Set aside.

Roll one-third of the pastry to $\frac{1}{8}$ inch thickness on a lightly floured surface. Cut into $\frac{3}{4}$ inch wide strips. Bake at 425°F for 10 to 12 minutes or until golden brown. Cool completely and set aside.

Roll half of remaining pastry to 1/8 inch thickness. Fit into a 12 X 8 X 2 inch baking dish. Spoon half of the peach mixture into pastry shell; arrange cooked pastry strips over filling. Spoon remaining peach mixture over pastry strips. Roll remaining pastry to 1/8 inch thickness and cut into 3/4 inch strips, and arrange in a lattice over filling. Trim edges, seal and flute. Sprinkle remaining sugar on lattice strips. Bake at 475°F for 15 minutes. Reduce temperature to 375°F and bake an additional 20 minutes. Yields 8 servings.

Source: culinaria.com

PRUNE PLUM RECIPES:

ORIGINAL PLUM TORTE

1/4 pound (1 stick) unsalted butter, softened
3/4 cup plus 1 or 2 tablespoons sugar
1 cup unbleached flour, sifted
1 teaspoon baking powder
2 eggs

pinch salt
24 halves pitted Italian (prune or purple)
plums
1 teaspoon cinnamon or more, to taste

Arrange a rack in the lower third of the oven. Preheat the oven to 350 degrees F. Cream the butter and the 3/4 cup of sugar. Add the flour, baking powder, eggs, and salt and beat to mix well. Spoon the batter into an un-greased 9 or 10 inch spring form pan. Cover the top with the plums, skin sides down. Mix the cinnamon with the remaining 1 or 2 tablespoons of sugar and sprinkle over the top. Bake for 40 to 50 minutes, until a cake tester inserted in the center comes out clean. Remove from the oven and let cool; refrigerate or freeze if desired. To serve, let the torte return to room temperature and reheat at 300 degrees until warm, if desired. Serve plain or with vanilla ice cream. Yields 8 servings.

From: *The New Elegant But Easy Cookbook* by Marian Burros and Lois Levine (Simon & Schuster)

Source: homecooking.about.com

PLUM GLAZED CHICKEN

16 ounces plums, pitted and cut into bite size pieces
2 tablespoons margarine
1 onion, finely chopped
1/3 cup brown sugar

1/4 cup prepared tomato based chili sauce
2 tablespoons soy sauce
1 teaspoon ginger
2 teaspoons lemon juice
2 pounds skinless, boneless chicken

Preheat oven to 350F. In a blender or food processor, whirl the plums and a bit of water and sugar until pureed. Melt margarine in a wide skillet over medium heat. Add onion and cook until soft. Stir in the plum puree, brown sugar, chili sauce, soy sauce, ginger and lemon juice. Cook, uncovered, stirring often until slightly thickened. About 15 minutes. Sprinkle the chicken with salt and pepper. Arrange the chicken in a lightly greased baking pan. Bake, uncovered, for 30 minutes, basting with plum sauce every 15 minutes. Turn the chicken over and bake, basting occasionally, for 30 more minutes. Heat the remaining sauce and pass it at the table

Source: nikibone.com/recipe

RASPBERRY RECIPES:

RASPBERRY BUTTERMILK SCONES

1½ cup, plus 2 tablespoons flour; (divided use)	½ cup buttermilk
¼ cup sugar	1 large egg
2 teaspoon baking powder	2 teaspoon vanilla extract
¼ teaspoon baking soda	1 teaspoon raspberry extract;(optional)
¼ teaspoon salt	½ teaspoon almond extract
3 tablespoon cold butter; thinly sliced	1 cup fresh raspberries

Preheat oven to 400 F. Lightly grease a baking sheet with shortening or softened butter. In a large bowl, stir together 1 1/2 cups of the flour with the sugar, baking powder, baking soda and salt. Cut in the butter until the mixture resembles coarse meal. Make a well in the center and pour in the buttermilk. Add the egg and extracts. Stir quickly just to blend the wet and dry ingredients. Toss raspberries with 1 tablespoon of the remaining flour. Quickly stir into the soft dough just until combined so they don't "bleed" too much. Turn dough onto baking sheet and pat lightly into an 8inch round pan. Dip a sharp knife in flour and cut into 8 equal wedges, cutting through all the way to the baking sheet. Do not separate the pieces. Sift remaining 1 tablespoon flour over the top. Bake 15 to 18 minutes or until golden brown. Serve hot or warm. Yields 8 scones.

Source: justberryrecipes.com

LEMON-RASPBERRY YELLOW CAKE

Cake:

1 package SuperMoist lemon cake mix
1¼ cups water
1/3 cup vegetable oil
3 eggs
6 tablespoons raspberry preserves

Lemon Buttercream Frosting:

1 1/4 cups butter or margarine, softened
2 teaspoons grated lemon peel
3 tablespoons lemon juice
3 cups powdered sugar

Cake: Preheat oven to 350 degrees F. Grease (or slightly spray with cooking spray) bottoms only of three 9-in. round baking pans. Beat cake mix, water, oil and eggs in large bowl on low speed 2 minutes (do not overbeat); (stand mixer) or stir 3 minutes by hand. Pour into pans. Bake 18 to 20 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans. Cool completely, on racks about 1 hour. Fill layers with raspberry preserves. Frost side and top of cake with Lemon Buttercream Frosting. Store covered in refrigerator.

Lemon Buttercream Frosting: Beat butter, lemon peel and lemon juice in medium bowl on medium speed 30 seconds. Gradually beat in powdered sugar. Beat 2 to 3 minutes longer or until light and fluffy. Yields 16 servings

Source: freeweeklyrecipes.com

ASPARAGUS RECIPES:

FETTUCCINE with ASPARAGUS CREAM SAUCE

1 pound fresh asparagus, trimmed	salt and pepper to taste
1 pound fresh fettuccine	1 small shallot, finely chopped
1 quart heavy cream	$\frac{1}{4}$ pound butter
$\frac{1}{2}$ cup grated Parmesan cheese	

Cut asparagus into 1-inch pieces, saving tips separately. Cook asparagus stems in 5 to 6 quarts boiling water with 2 tablespoons salt until very tender, 6 to 8 minutes. Transfer with slotted spoon to a colander, saving cooking water in pot, and rinse under cold water. Drain asparagus well and transfer to a food processor or blender. Cook asparagus tips in the same boiling water until just tender, 3 to 5 minutes. Transfer with slotted spoon to a colander, again saving the boiling water in the pot. Rinse the tips under cold water and drain tips well. In sauté pan, melt the butter and cook the shallots for 3 to 5 minutes. Add the heavy cream and let simmer on low heat for about $\frac{1}{2}$ hour, then add to a blender or food processor and puree. Cook pasta in the saved boiling water until al-dente. Drain pasta and pour back in a pot then add the asparagus cream mixture. Add Parmesan cheese salt and pepper and the asparagus tips and serve immediately.

Source: Peruvian Asparagus Importers Association

LEMON, ASPARAGUS and GRUYERE PIZZA

$\frac{1}{2}$ pound Asparagus, sliced $\frac{1}{4}$ inch thick on the diagonal	2 small lemons sliced paper-thin
2 tablespoons extra virgin olive oil	kosher salt
2 cups shredded Gruyere cheese (or any cheese you prefer)	freshly ground pepper
	$\frac{1}{2}$ cup Parmesan cheese
	2-10 inches round frozen plain pizza dough

Preheat the oven to 500 degrees. In an oiled cookie sheet, place the pizza dough, brush with 1 teaspoon of the olive oil and top with 1 cup of the shredded cheese, half of the sliced asparagus, and a couple of the thin sliced lemons. Sprinkle the pizza with kosher salt, pepper and 2 tablespoons of the Parmesan cheese. Slide the pizza into the hot oven and baked until crust is golden and the cheese is bubbling, about 10 minutes. Cut the pizza into wedges and serve immediately. Repeat with the remaining ingredients. Yields two 10-inch pizzas.

**For a quicker meal, buy the complete frozen pizza flavor of your choice, simply top with the fresh asparagus, and bake per pizza instructions.*

Source: Peruvian Asparagus Importers Association

CRAB MEAT ASPARAGUS / BLUE CHEESE ASPARAGUS

Crab Meat Asparagus:

1 box Boursin cheese
1 can crab meat
capers

Mix ingredients together. Add capers to personal taste. Hollow out asparagus using a potato peeler. Coat asparagus with olive oil. Season to taste with Vegetable Magic and pepper. Spread

mix in hollowed area. Use cookie sheet covered with aluminum foil. Preheat oven to 425 degrees. Roast asparagus for 15 minutes. **Blue Cheese Asparagus:** Follow above recipe, using crumbled blue cheese instead of crab mixture.

Source: Ron Richter

SNOW PEA AND SUGAR SNAP RECIPES:

SNOW PEA and MANGO SALAD with HAZELNUTS

1 pound snow peas or sugar snap peas;
trimmed
2 mangoes; peeled & thinly sliced
1/2 cup red pepper; finely diced

Dressing:
3 tablespoons lemon juice, fresh
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon pepper
3 tablespoon hazelnut oil
3 tablespoon vegetable oil
 $\frac{3}{4}$ cup hazelnuts, chopped, toasted filberts

In large pot of boiling water, blanch peas for 1 minute; or until color is set. Immediately drain and refresh under cold running water. When cool, combine in bowl with mangoes and red pepper. To make dressing: In a small bowl, whisk together lemon juice, salt and pepper. Whisking constantly, add oils. blend in nuts and pour over snow pea mixture. Toss gently to coat.

Source: justfruitrecipes.com

SAUTEED SUGAR SNAP PEAS AND SHIITAKES

3/4 pound sugar snap peas
1/4 pound shiitake mushrooms, stems
trimmed, wiped clean, thinly sliced
2 teaspoon soy sauce

1/4 teaspoon sugar 1 plus sesame oil
2 teaspoon canola or vegetable oil
Optional: 1/4 teaspoon sesame seeds

Remove the strings from the peas if necessary. Bring a pan of water to the boil, add the peas and time 2 minutes. Drain and rinse with cold water until chilled. Pat dry with paper towels. Prepare the mushrooms and set aside. Combine the soy sauce, sugar and sesame oil; set aside. Heat the oil in a large skillet over medium-high heat. Add the shiitakes and saute 3 minutes. Stir in the peas and saute 2 minutes, or until heated through. Add the soy mixture and stir until the vegetables are coated. Sprinkle with sesame seeds if using and serve.

From: MasterCook

Source: recipesource.com

SWEET POTATO RECIPES:

CANDIED SWEET POTATOES

4 large sweet potatoes
1 stick margarine
3/4 cup packed brown sugar
2 cups marshmallows

Peel and cook sweet potatoes in salted water until done (dont overcook). Lift out of liquid with slotted spoon and place in a buttered casserole dish. Boil liquid with margarine and brown sugar added until slightly thick (like syrup). Pour over potatoes and bake for 30 minutes at 350 degrees.

Take out when marshmallow is brown on top. (Can be placed under broiler but watch closely. Take seconds to brown).

From: MasterCook

Source: recipesource.com

SWEET POTATO RAVIOLI

2 pounds sweet potatoes
2 tablespoons brown sugar - packed
2 tablespoons butter - at room temperature

salt and pepper - to taste
12 ounces won-ton wrappers
1 large egg - beaten

Preheat the oven to 400 degrees F. Oil baking sheet. Halve sweet potatoes and place cut side down. Bake until tender (40 minutes) and allow to cool (20 minutes). Scoop pulp into a medium bowl. You should end up with 1 1/3 cup pulp (reserve the rest for another use). Add sugar and butter; mash well. Season with salt and pepper (to taste).

Line a large baking sheet with parchment paper. On a large cutting board (or other work surface), lay out won-ton wrappers. Brush both sides of wrappers with a light coat of beaten egg. Spoon a 1/2 tablespoon of sweet potato mixture in the center of each wrapper. Fold each won-ton over (diagonally) to form a triangle. Seal edges well. (Can be made up to 5 days ahead of time. Freeze, cover, and don't thaw before cooking).

In a pot of boiling salted water (working in batches, if necessary) cook ravioli until tender (about 3 minutes). Drain well.

Sweet potato ravioli is a refreshing way to serve pasta, especially in the winter time. You can serve this with a simple sage, pine nut, butter sauce.

Source: cafecreosote.com