



New Sammy's Slaw, Noodle Dish, and Summer Salad
Chef Charlene Rollins

Lemon or Lime Juice
Vegetable or Canola Oil
Olive Oil
5-6 Carrots
1-Small Purple Cabbage
1-Bunch Green Onions
1-Head of Garlic
Ground Cumin Seed
Flaked Red Pepper
Raisins or Olives
Parmesan or Pecorino Cheese
Package of dried Noodles (any shape)
½ cup Cannellini Beans
Pluots/Nectarines
Apples
Squash
Oregano or marjoram
Cauliflower
Kale
Lettuce
Cucumber
Radish

Slaw:

1. Use a cheese grater with the biggest holes for the carrots,
2. Cut up: the purple cabbage, without its core,
3. Cut up: squash,
4. Use the apples with their skins on - quartered and cored
5. Wash and thin-slice all but 2 of the green onions.
6. Put all of this in a big bowl, season with salt, cumin, vegetable oil, citrus juice and as much hot pepper as you want.
7. If you have some oregano or marjoram, fresh or dried, put some of that in
8. Add a little bit more of these flavorings until it stops tasting better.
9. NOTE: The slaw will keep at least a week in the fridge, and can be eaten by itself or as a "base" for fish or chicken, or a piece of beef (like flank steak) hopefully grilled outside; or as a stuffing for cheese-y tortillas, all with a dab of hot sauce or BBQ sauce.

Noodle Dish:

1. Use the cauliflower, red pepper flakes, onion, raisins or pitted olives (optional), about 1/2 cup dried white cannellini beans, soaked over night in water to cover, then cooked in new water with a splash of olive oil and a pinch of salt, over a low heat, until tender,
2. Add the kale, the leaves washed and chopped,
3. Add 2-3 cloves of garlic peeled and chopped.
Tip: Here's how: Get a big pot of water heating while you cut the main stem out of the cauliflower and cut the florets bite-size. Put a big skillet on low heat and warm about 1/4 cup olive oil. Turn the heat to medium and cook the caulis until just tender and a bit toasted, and take them out of the pan.
4. Cut the onion into small-diced pieces, in the pan and cook until tender, then add the garlic and cook it briefly, and then add the kale and with about a 1/2 cup water.
5. Add the raisins or olives, the red pepper, and the beans with some of their cooking liquid. Cook until the kale is tender, and there's about 1 cup liquid in the pan.
6. Put your noodles in the big pot with salted water (follow the package directions for time), drain the noodles,
7. Add the noodles into the pan of hot stuff above,
8. Add the cauliflower, mixing well, adding enough pasta cooking water or more bean broth so the noodles are wet.
9. Taste for salt and spice, divide on plates or bowls, add a drizzle of fresh olive oil on each portion and grate some cheese on top if you have it.

Salad:

1. Tear the lettuce into bite-size pieces, wash and dry them (a salad spinner is a wonderful thing).

2. Slice the cucumber and radishes as thin as you can, slice the pluots and nectarines, and the remaining green onions and add these to the lettuce.
3. Dress with the olive oil and lime or lemon juice, season with salt. A little spice would be nice, here, too!

Note: If you have a cucumber left over, and some mayonnaise, finely chop garlic clove and mix it into the mayo. Toast two pieces of bread, put the mayo on one side of both pieces, slice the cucumber thin, and pack as much of it as you can between the two pieces of toast. Mash it together with your hand and carry it to your mouth.

New Sammy's is a small, personal restaurant. We make what we serve, and cook with organic ingredients, humanely-raised meats and wild fish.