

Arugula
Asparagus
Basil
Beans
Beets
Blueberries
Bok Choy
Broccoli
Cabbage
Cantaloupes
Carrots
Collards
Corn
Cucumbers
Eggplant
Garlic
Kale
Lettuces
Mushrooms
Okra
Peaches
Peas-English
Peas-Field
Peppers
Plums
Potatoes-Irish
Radishes
Soybean-Edamame
Spinach
Strawberries
Summer Squash
Tomatoes
Turnips
Vidalia Onions
Watermelon

This is a general guideline of items that are typically available during this time period. Check with your local farmers market or other sources for exact timing and availability of each item.

fresh food

SPRING

April - June





Sautéed Greens Bruschetta with Fresh Mozzarella

Serves 4 to 6

Working the line in a restaurant is usually challenging, often miserable, but always an absolute adrenalin-filled rush. When dinner service is going at full throttle, the only option is to do as instructed by the expediter and hang on.

This is a version of an appetizer served from my station many years ago while I was interning for Chef Nora Pouillon at her Restaurant Nora, in Washington, D.C. She was an amazing role model for me: Not only was she an industry leader and a woman, but also a pioneer in the organic movement. Her restaurant was the first in America to be certified organic.

Fresh mozzarella is radically different from the hard “pizza cheese” commonly found in supermarket refrigerator cases. The fresh version, in the form of balls packed in lightly salted brine or whey, is increasingly available in many local markets.

1 baguette, sliced diagonally ¼ inch thick

2 tablespoons extra-virgin olive oil

2 cloves garlic, halved, for the toasts, plus 2 more cloves garlic, very finely chopped

½ pound dandelion greens, fresh spinach or arugula, stemmed

Coarse salt and freshly ground black pepper

½ cup shredded fresh mozzarella cheese

Position an oven rack 4 inches below the broiler element and preheat the broiler. To make the toasts, arrange the baguette slices on a baking sheet and brush on one side with some of the olive oil. Broil until brown, 2–3 minutes. Turn the toasts and broil the other side. Remove the toasts from the oven and while warm, rub one side of each toast with the cut surfaces of the halved garlic cloves. Transfer to a rack to cool.

To prepare the greens, in a large, heavy-bottomed sauté pan, heat the remaining olive oil over medium heat. Add the chopped garlic and cook until fragrant, 45 to 60 seconds. Increase the heat to medium-high, add the greens, season with salt and pepper; sauté, stirring, until wilted and tender, about 3 minutes. Remove from the heat and pour off any excess liquid. Add the mozzarella and stir to combine. Taste and adjust for seasoning with salt and pepper.

To assemble, place about 1 tablespoon of the greens mixture on the oiled side of each toast. Serve immediately.

Making ahead: The toasts can be made up to two days ahead and stored at room temperature in an airtight container.

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