

RECIPES BY CHEF GREGORY SMITH

DATE BUTTER

.5 kilo dates
1 cup coconut oil
¼ cup maple syrup
½ Tb kosher salt
⅛ Tb citric acid

Soak the dates in warm water for 15-20 minutes, Peel away the skin and remove the pits. Warm the coconut oil and maple syrup till 110 degrees and puree in the food processor till smooth. Add salt and citric acid. Store in fridge for 2 weeks

CRANBERRY JAM

.5 kilo cranberries
.25 kilo white sugar
¼ cups red wine vinegar
¼ Tb citric acid
¼ Tb salt
1 Tb yellow mustard seed
2 Cardamom pods

Add all ingredients to a small saucepan. Cook over low medium heat for an hour or until cranberries are softened. Remove cardamom pods. Store in fridge for 2 weeks.

RAISIN MOSTARDA

.5 kilo golden raisins
1.5 cups white wine vinegar
1 cup sugar
1 Tb spoon yellow mustard seed
1 Tb spoon brown mustard seed
½ Tb spoon salt

Add all ingredients to a small saucepan. Cook over low medium heat for an hour or until raisins are soft and the mustard seeds are cooked through. Store in the fridge for 2 weeks.

WALNUT PESTO

.5 Kilo walnuts
1 kilo basil
1 head of garlic
1 cup grated parmesan cheese
.5 liter olive oil
kosher salt to taste

Lightly toast walnuts till fragrant, 6 minutes at 325 degrees. Stem basil and peel the garlic and set aside. Let nuts cool. Using a food processor add nuts, garlic and half of the olive oil. Blend the ingredients until smooth then add the basil and the rest of the olive oil salt. Serve with in 2 days.

PISTACHIO SPREAD

.5 kilo pistachio
.25 kilo tofu
1 red bell pepper roasted, seeded, chopped
3 sprigs oregano
Salt to taste
¼ Citric acid

Lightly toast pistachios in oven. Cool and add to food processor with tofu and bell pepper. Puree adding the oregano, salt, and citric acid. Check salt level and adjust. Serve with toast, crackers and or vegetables.

HAZELNUT WHITE CHOCOLATE SPREAD

½ kilo white chocolate
¼ kilo roasted and peeled hazelnuts
¼ tsp salt
3 Tb spoon canola oil
3 tsp vanilla extract

Melt white chocolate and keep liquid. Place nuts in a food processor with salt and canola oil. Mix for 30 seconds. Add the white chocolate, salt, and vanilla. Keep in the fridge for 2 weeks.

