

Potato Thyme Tart

Sarah LaCasse, Executive Chef of the Organic Kitchen at our Farm Stand in Carmel Valley, California, developed this potato side dish that rivals gratins for comforting satisfaction — yet it has fewer calories.

Use a mandoline or vegetable slicer to make quick work of slicing the potatoes (*I used a knife*). Don't forget to select the prettiest slices for the bottom layer, because they will form the showy top when the dish is served. Brown the bottom of the tart of the stovetop to ensure that it will be crusty and golden; then bake the tart gently until the layer of thyme-scented potatoes is tender. Once baked, flip the tart out of the skillet so that the bottom becomes the top.

From *Food to Live By: The Earthbound Farm Organic Cookbook* by Myra Goodman

Ingredients

- 3 medium Russet (baking) or Yellow Potatoes (peeled and sliced 1/8-inch thick, about 1-1/2 lbs.)
 - 3 tablespoons unsalted butter (melted)
 - 2 tablespoons olive oil
 - 2 teaspoons fresh thyme leaves
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Directions

Position a rack in the center of the oven and preheat to 375 degrees F. Place the potatoes in a large bowl. Add 1 tablespoon of the butter and the olive oil and thyme. Toss to mix, then season with salt and pepper to taste.

Generously brush the sides and bottom of an ovenproof 7-inch skillet with the remaining butter (you may have a little left over). Arrange the potato slices in the skillet, starting at the side and working around the edge and toward the center, overlapping the slices until the bottom of the skillet is covered. Continue, making 2 or 3 layers, until all the potato slices are used.

Tightly cover the skillet with aluminum foil. Place the skillet over medium heat on the stovetop and cook until the potatoes begin to brown on the bottom, 12 to 20 minutes. (Slip a heat-resistant rubber spatula under the potatoes and lift them up a bit to check the color.) Transfer the covered skillet to the oven and bake the potatoes until tender and easily pierced with the tip of a paring knife, 15 to 25 minutes.

Carefully remove the foil and loosen the potato tart from the pan with a spatula or knife. Place a large plate on top of the skillet and, holding the plate securely against the skillet, carefully turn the pan over to release the tart. Cut into 4 or 6 wedges and serve hot.

Garlicky String Beans

1 lb tender green beans, yellow wax beans or a combination, trimmed (*I cut mine into about 2" lengths, bit sized but leaving them whole works just as well*)

salt
1 T olive oil
1 T minced fresh garlic
fresh ground black pepper

Fill a large bowl of water with ice cubes and set aside.

Bring a large pot of water to a boil over high heat. Add the beans and 1 teaspoon of salt and cook until the beans are just crisp-tender, about 5 minutes. Immediately drain the beans in a colander, then plunge them into the bowl of ice water to stop the cooking. Drain again. (You can make ahead to this point and put them in the fridge until you are ready for the next step.)

Heat the olive oil in a large skillet over medium heat. Add the garlic. Cook, stirring constantly, until the garlic is fragrant, about 2 minutes. Add the drained beans and cook until heated through, about 2 minutes. Season with salt and pepper and serve hot or at room temperature.

At the last minute I tossed in some chopped, seeded tomatoes just for color and because I had some beautiful tomatoes on hand.

Flank Steak or Sirloin Steak Salad with Roasted Shallots and Goat Cheese

Source: Bon Appetit magazine

1 cup olive oil
5 tablespoons red wine vinegar
2 tablespoons fresh thyme leaves
2 large garlic cloves
1 1 1/2-pound flank steak or sirloin steak
18 large shallots, peeled, halved
8 cups mixed salad greens (about 8 ounces)
1 cup crumbled chilled soft fresh goat cheese (such as Montrachet;
about 4 ounces)

Blend oil, vinegar, thyme, and garlic in blender until garlic is chopped; season dressing with salt and pepper. Place steak in 13x9x2-inch glass baking dish. Add 1/3 cup dressing; turn to coat. Cover and chill 30 minutes. (Can be made 4 hours ahead; chill steak and dressing. Bring dressing to room temperature before using.)

Meanwhile, preheat oven to 450°F. Toss shallots and 2 tablespoons dressing on baking sheet to coat. Roast shallots until caramelized and tender, stirring occasionally, about 20 minutes; set aside.

Preheat broiler. With marinade still clinging to steak, broil steak to desired doneness, about 4 minutes per side for medium-rare. Let steak rest 5 minutes; or grill over medium hot fire about 4 minutes per side, slice thinly across grain on diagonal.

Place greens and shallots in large bowl; toss with enough dressing to coat. Mound greens on large platter. Surround with steak; sprinkle with goat cheese. Serve, passing remaining dressing.