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A RECIPE BOOK FROM POST

2016 EDITION



**FARMLAND  
FUTURES**

SAVE LOCAL FARMS FOR US ALL



# FARMLAND FUTURES

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Savor the flavors of our local foodshed through the dishes of the Bay Area's finest chefs, each one inspired by the abundant ingredients grown and raised on POST-protected farmland.

POST's Farmland Futures Initiative aims to protect half of the remaining farmland on the San Mateo coast by 2026 and forever preserve the local food, ecological benefits and verdant beauty they provide.

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The chefs sharing these recipes with you are committed to sourcing local ingredients for their restaurants and supported our Farmland Futures Initiative by serving their dishes at *Taste of the Coast* with POST in spring 2016.

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POST



# BUTTERNUT SQUASH, KALE AND CRUNCHY PEPITAS TACO

Submitted by Tacolicious [↗](#)

## INGREDIENTS

### Cashew Crema

- $\frac{2}{3}$  cup raw cashews
- 1 tsp cumin seeds
- 6 tbsp freshly squeezed lime juice  
(from about 3 limes)
- $\frac{1}{4}$  cup water
- 2 tsp kosher salt
- pumpkin seeds
- 2 tsp vegetable oil
- $\frac{1}{3}$  cup raw hulled

### Pumpkin Seeds

- 2 tsp vegetable oil
- $\frac{1}{3}$  cup raw hulled pumpkin seeds
- $\frac{1}{4}$  tsp cayenne pepper
- $\frac{1}{4}$  tsp kosher salt

### Filling

- 2 tbsp vegetable oil
- $\frac{3}{4}$  cup finely chopped
- 1 yellow onion 1 clove garlic, minced
- 3 cups 1/2-inch-diced butternut squash
- 1 tsp chili powder
- 2 tsp kosher salt
- 4 cups finely chopped kale
- corn tortillas, warmed, for serving
- chopped white onion, chopped fresh cilantro,  
and salsa of choice, for serving (optional)

## INSTRUCTIONS

1. To make the crema, soak the raw cashews in room-temperature water to cover for at least 1 hour. Drain and reserve.
2. Toast the cumin in a small, dry, heavy skillet over medium heat for about 1 minute, until fragrant. Transfer to a spice grinder, let cool and grind finely.
3. In a blender, combine the cashews, cumin, lime juice, water, and salt. Start the blender on the lowest speed and gradually increase to the highest speed. Blend for at least 1 minute, until a creamy consistency. Pour into a serving bowl and set aside.
4. To make the pumpkin seeds, heat the oil in a heavy skillet over medium heat. When the oil is hot, add the pumpkin seeds and sauté for about 2 minutes, taking care that they do not burn. The seeds will begin to puff up and pop. Once they appear toasted, immediately pour them into a bowl. Toss with the cayenne and salt and set aside.
5. To make the filling, heat the oil in a large, heavy skillet over medium heat. Add the onion and sauté for about 3 minutes, until softened. Add the garlic and sauté for about 1 minute more. Add the squash and sauté for 6 to 7 minutes, just until the squash begins to soften. Season with the chili powder and salt.
6. Add the kale and cook, stirring, for about 1 minute, until it begins to wilt. Remove from the heat, taste, and adjust the seasoning with salt if needed.
7. Serve with the tortillas, crema, pumpkin seeds, onion, cilantro, and salsa. To assemble each taco, invite guests to spoon about 1/2 cup of the warm filling into a tortilla and top with some crema and pumpkin seeds. If guests want more toppings, they can finish off their tacos with onion, cilantro and salsa.

Serves **4-6**

*These recipes are inspired by produce grown on POST-protected farmland. POST protects and cares for open space, farms and parkland in and around Silicon Valley. [openspacetrust.org](https://openspacetrust.org)*



# NETTLE AND RICOTTA DUMPLINGS

Submitted by Heath Thomson of [Metes and Bounds](#) 

## INGREDIENTS

- 2 lbs stinging nettles
- 2 lbs ricotta
- 6 egg yolks
- 1-1½ cup flour
- zest of 1 lemon
- ⅔ tsp nutmeg
- ¾ tbsp aleppo pepper
- ¾ tbsp black pepper
- 1½ tbsp salt
- 1 lb butter

## INSTRUCTIONS

1. Check the ricotta for moisture. If it seems rather wet, hang the ricotta in cheesecloth letting the whey drain.
2. Pick all nettle leaves off stems, discard stems. Wash leaves.
3. Lightly saute ½ of the nettles in butter. Remove and place into a strainer. Let drain.
4. Blanch and shock the 2nd ½ of the nettles and drain.
5. Working in batches using cheesecloth, squeeze all the moisture out of the nettles.
6. Finely chop the nettles BY HAND on your cutting board. Do not puree.
7. Mix the chopped nettles with the drained ricotta. Add egg yolks, lemon zest, nutmeg, aleppo, black pepper and salt to taste. Mix gently.
8. Sprinkle little bits of flour into the mixture and gently mix it in. Continue to add little bits at a time so it doesn't clump.
9. Once there's just enough flour to bind the mixture, do a tester nudi. Form an egg shaped ball and drop it into lightly simmering water. The nudi should just hold together and not rip apart or fray. If it doesn't hold up, add a little bit more flour to the mixture.
10. Once the mixture is the right consistency, form them into little balls. Place the ball in a chardonnay glass and swirl it around so it takes on an egg shape. Lay the nudi out on floured sheets of parchment paper.
11. To serve, swipe lemon on a microplane over the bowl to get some zest into the bowl. Poach the nudi gently in salted water, spoon 3 nudi over melted butter and shave Toma cheese over the top.

Serves **25**



# SMOKED BRISKET WITH BBQ RUB

Submitted by Executive Chef Lee Levig, Jr. of  
Bradley's Fine Dining 

## INGREDIENTS

- 10 lbs brisket
- 1½ tsp kosher salt
- 1 tsp black pepper, freshly ground

### BBQ Rub

- ½ cup plus 1½ tsp spanish sweet paprika
- 1½ tsp brown sugar
- ½ tsp chili powder
- 1 tsp garlic powder
- 1 tsp onion powder
- ½ tsp dried thyme
- ½ tsp dried parsley
- ½ tsp ancho chili powder
- 1 tsp mustard powder
- ½ tsp cayenne pepper
- ½ tsp white pepper
- ½ tsp celery salt

## INSTRUCTIONS

1. Lay brisket out on medium sized sheet tray (18"x26"x1")
2. Rub brisket with Salt, black pepper and BBQ rub until the brisket is completely and uniformly covered.
3. Wrap tightly in plastic wrap, and let marinate in refrigerator for 12-24 hrs. (The longer the better.)
4. Heat smoker to 235F. We prefer pecan or cherry wood to smoke with, but any wood will do. You do not want your smoker to get too hot or your brisket will be super chewy. Low and slow is the way to go.
5. Remove brisket from the fridge and unwrap. Let sit until meat has reached room temperature.
6. Now that your meat has been tempered, place the brisket in the smoker on the center rack, allowing the meat to be completely smothered by the smoke.
7. Let the brisket smoke for the next 8 hours. Checking the meat every ½ hour.
8. You need to keep an eye on the temperature of the smoker. 235° F is perfect.
9. While your brisket is smoking, proceed to enjoy your favorite adult beverage and root for your favorite football team.
10. Once your have completed the 8 hour smoke, remove the brisket and let rest for 20 minutes. If you brisket is black and looks like you did it wrong... its perfect!
11. After a short 20-minute wait, use your favorite knife to slice as thin or as thick as you like. There is no sauce needed.

# GRILLED MUSHROOM LEVAIN WITH ROASTED BUTTERNUT SQUASH AND SALSA VERDE



Submitted by Paul Burzlaff  
of 31st Union [✉](#)

## INGREDIENTS

- 6 slices of 1½ inch cut of levain bread
- 1 pound trumpet mushroom
- 2 tbsp olive oil
- 1 tsp salt
- 1 butternut squash cut lengthwise
- ½ tsp salt

### Salsa Verde

- 1 bunch parsley, roughly chopped
- 2 garlic cloves, minced
- 1 shallot, diced
- 2 tbsp chopped capers
- 2 anchovies, minced
- zest of 1 lemon
- ½ cup olive oil
- salt to taste

## INSTRUCTIONS

1. Preheat oven to 350°.
2. Cut butternut squash in half and scoop out seeds. Rub olive oil all over squash and season with salt.
3. Bake for 45 min-1 hour or until a knife can press through the squash with no resistance.
4. Let it cool to room temperature. Scoop out squash and discard peel. Mash with fork.
5. For salsa verde add all ingredients in bowl and mix.
6. Toss mushrooms with olive oil and salt and grill 2-3 minutes each side. Take off grill and roughly chop mushrooms.
7. Toast bread until nice and crisp.
8. To finish spread butternut squash on toast. Scatter mushrooms on top. Drizzle salsa verde over, to finish.

Serves **6**



# CAULIFLOWER GRENOBLOISE

Submitted by Mark Sullivan of  
The Village Pub [↗](#)

## INGREDIENTS

- 1 large head cauliflower
- 2 tsp grape seed oil
- 2 tbsp butter
- 1 tbsp shallot, minced
- 2 cloves garlic, minced
- 2 tbsp capers
- 2 tsp anchovy, minced
- chili flake, pinch
- 2 tbsp fine breadcrumbs
- 2 tbsp sultanas, hydrated in hot water
- ¼ cup green verjus
- 1 tbsp parsley, minced
- 1 tbsp lemon juice
- 2 tbsp pine nuts, toasted and chopped
- salt

## INSTRUCTIONS

1. Cut two 1-inch-thick center slices from the head of cauliflowers to form “steaks.”
2. In a medium pot over medium-high heat, simmer the steaks in salted boiling water for four minutes. Remove and place on a paper towel to steam dry.
3. In a large nonstick skillet, heat the grape seed oil until shimmering. Season the cauliflower steaks with salt and cook over moderate heat until lightly browned, about 1.5 minutes per side.
4. Drain the oil from the sauté pan, add the butter, and allow to foam. Baste the cauliflower until it is a rich golden brown.
5. Transfer the cauliflower to a large baking sheet.
6. In the nonstick skillet, add the shallot, garlic, capers, anchovy, chili flake, and breadcrumbs, and cook for one minute, until the sauce is caramelized. Turn off the heat, and add the sultanas, verjus, parsley and lemon juice.
7. To enjoy, place the cauliflower steaks on a plate and spoon the sauce over the cauliflower and around the dish. Finish with a sprinkle of pine nuts.
8. Take it to the next level by adding garnish, such as a spoonful or two of fennel puree, citrus segments and mustard greens dressed with lemony vinaigrette.

Serves **2**

# BABY ARTICHOKE, PARSLEY AND CELERY SALAD



Submitted by Jesse Cool of  
Flea Street Cafe [↗](#)

## INGREDIENTS

- 2½ pounds baby artichokes
- ⅓ cup fresh lemon juice
- 1 cup thinly sliced celery
- 1 medium red onion, or 5 green onions, thinly sliced
- 1 cup whole Italian parsley leaves
- ¼ cup capers
- ⅓ cup extra virgin olive oil
- dash of Tabasco
- salt
- freshly ground black pepper

## INSTRUCTIONS

1. To clean the artichokes, first pull away and discard the outer leaves until all that remains is the very light, tender inside. Using a sharp knife, cut off and discard the tips of the remaining leaves and all the dark parts.
2. Pour the lemon juice into a large bowl. Slice the trimmed artichokes thinly and add to the lemon juice, tossing well. Add the celery, onion, parsley, capers, oil, Tabasco and salt and pepper to taste.
3. Serve the salad at room temperature or transfer to a skillet and cook over medium heat for 2 minutes to warm slightly.