

Parsley

Basil Green Goddess Dressing By Susie Gall

1c basil
1/2c parsley
1c yogurt
1-2tsp honey
2TBS green onions
Juice of 1 lemon
2TBS garlic curls
1/2tsp Apple Cider Vinegar
1/2tsp Worcestershire sauce
Salt n' pepper
2TBS olive oil

Place all ingredients except olive oil in a food processor. Pulse until smooth and creamy. Start drizzling in olive oil & process until oil is incorporated. Place in an airtight container. Delicious if served immediately, best flavor if left overnight.

Parsley Vinaigrette

1 small shallot, minced
1 large clove garlic, finely chopped
2 T freshly chopped parsley leaves
1 ½ T Dijon mustard
4 T red wine vinegar
½ t coarse salt
¼ t freshly cracked black pepper
5 T olive oil

Blend or process shallot, garlic, parsley, mustard, vinegar, salt and pepper. Add in olive oil in a slow, steady stream while machine is running.

Green Goddess

2 cups mayonnaise
2-4 anchovy fillets
1 green onion or ¼ cup onion plus 1 tablespoon chives
1 teaspoon chopped tarragon
1 tablespoon chopped parsley
1 tablespoon white wine vinegar or tarragon vinegar
Salt and pepper to taste
Puree all ingredients together till smooth. Enjoy!

Leek Vinaigrette

8 medium leeks, trimmed of tough green parts
Kosher salt, to taste
5 T red wine vinegar
2 t Dijon mustard
Freshly ground white pepper, to taste
7 T peanut oil

8 sprigs parsley

1 hard-boiled egg, chopped

Starting about 1" above root end, slice leeks lengthwise, but not all the way through. Bring a 12" deep-sided skillet of salted water to a boil, add leeks, and cook over medium heat until soft but not mushy, about 6 min. Transfer leeks to a large bowl of ice water to stop them from cooking further. Carefully split leeks completely in half lengthwise, and transfer to a rack, cut side down, to drain thoroughly. Whisk vinegar, mustard, and salt and pepper together in a small bowl. Gradually add oil, whisking constantly, until vinaigrette is smooth and creamy. Adjust seasonings & set aside. Remove leaves from 4 of the parsley sprigs, chop leaves, and set aside. Divide leek halves equally among 4 warm salad plates. Drizzle vinaigrette over leeks, and sprinkle with chopped parsley and egg. Garnish each plate with a sprig of parsley. –Saveur

Chimichurri Sauce

1 bunch parsley

8 cloves garlic, minced

3/4 cup extra virgin olive oil

¼ cup red wine vinegar

1 lemon wedge (juice of)

1 T diced red onion

1 t dried oregano (optional)

1 t black pepper

½ t salt

Pulse parsley in processor to chop. Add remaining ingredients and blend. Separate sauce into equal parts. Use half for basting or marinade, and use other half for table service.

Melazane Al Forno Baked Eggplant with Garlic and Parsley

1 ½ lb. eggplant

Salt and pepper

½ c. extra virgin olive oil

2 T. freshly chopped garlic

2 T. freshly chopped parsley

Trim eggplant tops and slice across widthwise into disks 1 ½ "thick. On one side of each disk, make crisscross incisions, spaced 1" apart; do not cut all the way through. Spread eggplant slices on inside wall of large colander; set over a bowl, and sprinkle with salt. Let stand 30-45 min. Preheat oven to 450F. In baking pan large enough to accommodate eggplant slices in one layer, smear bottom lightly with olive oil. Place eggplant in pan in single layer, crosshatched side up. Sprinkle garlic and parsley over eggplant evenly, and press into cuts. Add salt and pepper to taste. Pour ½ of olive oil over eggplant, getting as much as you can into cuts. Place pan on top shelf of oven. After 5 min, remove pan, pour the rest of olive oil over eggplant, and return to oven Bake for at least 15 min, until eggplant is very tender.

Roman-Style Pepper and Olive Salad

1 cup olive oil

3-4 cloves crushed garlic

Juice of 1 lemon

¼ cup chopped parsley

1 teaspoon oregano, minced

1 cup green olives

1 red or yellow onion, thinly sliced

3 red bell peppers, thinly sliced

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Sauté the onion, peppers and garlic in $\frac{1}{4}$ cup of the olive oil just until soft. Make a dressing out of the remaining ingredients, add the olives, toss and chill for at least an hour before serving. This is traditionally served as part of the antipasti course. Sometimes you will see little additions such as minced anchovy fillets or cubes of cheese – feel free to experiment and create an original.

Persian Chopped Salad All over the Middle East, salads like this one are very popular. This is a yummy version from Iran.

2 cups chopped peppers (sweet or hot, or a mixture)

1 cup chopped onion

2 cups chopped tomatoes

1 cup chopped cucumber

1 cup chopped parsley

$\frac{1}{2}$ cup olive oil

Juice of 2 limes

Salt and pepper to taste

Mix all ingredients and serve.