

# Summer Fruits and Veggies

<http://butcherblockco.com/blog/summer-produce/>

*Recipes courtesy of Chef J Whiting*

## Ratatouille

- 1 yellow onion, sliced
- 4-6 cloves of garlic, chopped
- 1 medium eggplant, cut lengthwise and sliced\*
- 2-3 small tomatoes
- 3-4 summer squashes, cut lengthwise and sliced
- 2 red bell peppers, roasted, peeled, and sliced\*
- Fresh herbs, chopped
- red wine
- olive oil
- salt & pepper

Heat oven to 350.

*\*Sprinkle the eggplant with salt and set aside for 20-30 minutes. Rinse the eggplant thoroughly.*

*\*Roast the peppers over an open flame until they are completely charred. Place them in a bowl and cover so they can steam. When they have cooled you can easily wipe off their skin with a paper towel- do not rinse them, though.*

Sauté the onion until brown, deglaze with red wine and remove from heat.

Combine all of the vegetables and toss with olive oil, herbs, salt & pepper.

Put them in a large baking dish, cover with foil, and bake for about 1 hour.

You can also do this recipe on the grill -- no need to heat up the kitchen if you're cooking out back.

## **Peaches with Goat Cheese and Granola**

- 1 cup chopped almonds
- 1/2 cup rolled oats
- 1/3 cup wheat germ
- 1 tsp cinnamon
- 1 tsp sugar
- pinch of salt
- 2 oz. honey

Combine all ingredients and bake at 225 for about 2 hours.

- 1 bottle of Chardonnay (give or take a glass...)
- 1 vanilla bean
- 4 oz. honey or maple syrup
- 6 peaches, halved (save the pits!)

Combine wine, vanilla, honey and pits. Bring to a simmer and reduce until syrupy. In a sauté pan, pour hot liquid over the peaches and braise until just tender.

- 6 oz. goat cheese
- 6 oz. plain yogurt
- 2-3 TBS honey
- 1 tsp vanilla

Whisk all ingredients together.

Top each peach half with a dollop of cheese mixture and sprinkle with granola.