

Across the Fence Recipes – February 2023

Raspberry Love Notes

2 short crust pastry sheets or 1 pie crust
Plain flour, for surface
Strawberry or raspberry jam
Egg wash
Sanding sugar, for sprinkling

Preheat oven to 375° F. Line a large baking tray with parchment paper. On a lightly floured surface, roll out pastry. Using a paring knife, cut out long diamond shapes. Transfer diamonds to baking tray. Reroll extra pastry to make more diamonds. (There should be enough pastry to make about 6 to 10.) Fill the center of each diamond with a very small dollop of strawberry filling. Fold three of the corners into the center so that the pastry looks like an open envelope. Press down lightly to seal. Use a small heart cookie cutter to stamp out remaining pastry into hearts, and place a heart in the center of each. Brush envelopes with egg wash and sprinkle with sugar. Bake until envelopes are golden, about 15 minutes. Let cool for 10 minutes on baking tray before transferring to a cooling rack to cool completely.

Smashed Potatoes

1 lb. small red or yellow ‘creamer’ or baby potatoes, rinsed or scrubbed if dirty
1 Tbsp. kosher salt
4 Tbsp. olive oil
Freshly ground black pepper, to taste
Flaky sea salt or table salt, for sprinkling
Sweet basil for sprinkling

In a large saucepan, place the potatoes and cover them with cold water by 1 inch. Bring the water to a boil over high and add the salt. Adjust the heat to a steady simmer and cook, uncovered, for 15 to 25 minutes, or until the potatoes are easily pierced with the tip of a paring knife. Preheat the oven. Meanwhile, preheat the oven to 425° F. Place 2 rimmed baking sheets in the oven. Drain and cool the potatoes briefly. Drain the potatoes in a colander. Line another baking sheet with a dish towel and spread the potatoes over it for 5 to 10 minutes to dry and cool. Press the potatoes: When the potatoes are cool enough to touch, set each potato on a cutting board or plate and press them with the heel of your hand to flatten them (or use the bottom of a dry 1-cup measuring cup.) You want to flatten them to about 1/4-inch thickness without breaking them into too many pieces. Bake the potatoes: Remove the hot baking sheets from the oven and drizzle each with 1 tablespoon oil. Wearing oven mitts, tilt the pans so the oil spreads over the baking sheets. Arrange the potatoes over the two baking sheets, spreading them so they are not touching each other. Brush with as much of the remaining oil as you like using a basting brush and sprinkle with flaky salt and basil. Bake for 20 to 25 minutes, or until they are golden and crispy. Sprinkle with black pepper to taste and serve hot.

Maple Bacon Dijon-Glazed Salmon

12 oz. salmon fillets
8 oz. broccoli florets
1 red bell pepper
1 fl. oz. pure Vermont maple syrup
⅓ oz. butter
½ oz. Dijon mustard
½ oz. crumbled bacon
½ tsp. garlic salt

Pat salmon fillets dry, and season flesh side with 1/4 tsp. salt and a pinch of pepper. Place a medium non-stick pan over medium heat and add 1 tsp. olive oil. Add salmon, skin side up, to hot pan and sear until golden brown and salmon reaches a minimum internal temperature of 145° F, 4 to 6 minutes per side. Transfer salmon to a plate. Wipe pan clean and reserve. While salmon cooks, prepare ingredients and cook vegetables. Stem, seed, remove ribs, and cut red bell pepper into 1-inch dice. Cut broccoli into bite-sized pieces. Place a large non-stick pan over medium heat and add 2 tsp. olive oil. Add broccoli, red bell pepper, seasoning blend, and 2 Tbsp. water to hot pan. Cover, and cook until water is almost completely evaporated, 5 to 6 minutes. Uncover, and stir occasionally until tender, 2 to 3 minutes. Remove from burner. Return pan used to cook salmon to medium heat. Add bacon to hot, dry pan and cook, 1 minute. Add maple syrup, mustard, and 1 Tbsp. water. Bring to a simmer. Once simmering, stir occasionally, 1 minute. Remove from burner. Stir in butter. Plate dish topping salmon with glaze.

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