

## Harvest Recipes From Around the World (September 2024)

### Tomato Herb Focaccia

1 pkg. (¼ oz.) active dry yeast	1 tsp. each dried oregano, thyme and rosemary, crushed
1 cup warm water (110°F to 115°F)	Dash of pepper
2 Tbsp. olive oil, divided	2 to 2½ cups all-purpose flour
1½ tsp. salt	2 plum tomatoes, thinly sliced
1 tsp. sugar	½ cup shredded part-skim mozzarella cheese
1 tsp. garlic powder	½ cup grated Parmesan cheese
½ tsp. dried basil	

In a large bowl, dissolve yeast in warm water. Add 1 tablespoon oil, salt, sugar, garlic powder, herbs, pepper, and 1½ cups flour. Beat until smooth. Stir in enough remaining flour to form a soft dough (dough will be sticky). Turn onto a floured surface, and knead until smooth and elastic, 6 to 8 minutes. Place in a greased bowl and turn once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Cover and let rest for 10 minutes. Grease a large baking sheet. Shape into a 13 x 9-inch rectangle and place on a greased baking sheet. Cover and let rise until doubled, about 30 minutes. Preheat oven to 400°F. With fingertips, make several dimples over top of dough. Brush dough with remaining oil and arrange tomatoes over the top. Sprinkle with cheeses. Bake at 400°F for 20 to 25 minutes or until golden brown. Remove to a wire rack.

### Chicken Provençal

8 bone-in, skin-on chicken thighs	2 pints cherry tomatoes
2 tsp. kosher salt	½ cup halved and pitted dates
1 tsp. freshly cracked black pepper	1 cup green olives, pitted
2 Tbsp. extra-virgin olive oil	1 cup dry white wine (such as Sauvignon Blanc) or chicken stock
3 to 4 sprigs fresh thyme or 1 Tbsp. dried thyme	4 cups mashed potatoes, for serving
12 cloves garlic, peeled	Crusty bread, for serving
6 medium shallots, peeled and halved	

Preheat the oven to 400°F with a rack in the lower third of the oven. Season the chicken all over with salt and pepper. Heat the oil in a large oven proof-pan over medium-high heat. Once the oil is glistening, add the chicken, skin sides down, and cook undisturbed for 4 to 5 minutes, or until golden brown. Flip chicken and arrange the thyme, garlic, shallots, tomatoes, dates, and olives around the chicken. Pour in the wine and bring to a simmer. Cover and transfer to the oven. Cook for about 60 minutes or until the chicken registers 165°F on an instant-read thermometer. Serve over rice, polenta, or mashed potatoes with crusty bread, if desired.

## German Plum Cake

¼ cup butter, softened	1 tsp. grated lemon zest
¾ cup sugar	2 cups sliced fresh plums (about 4 medium)
2 large eggs, room temperature	½ cup packed brown sugar
1 cup all-purpose flour	1 tsp. ground cinnamon
1 tsp. baking powder	Confectioners' sugar, optional
¼ cup milk	

Preheat oven to 350°F. In a small bowl, cream butter and sugar until light and fluffy, 5 to 7 minutes. Beat in eggs. Combine flour and baking powder; add to the creamed mixture alternately with milk, beating well after each addition. Add lemon zest. Trace the bottom of a springform pan on parchment paper. Cut out the circle, and place it at the bottom of pan and spray it with non-stick cooking oil. Pour dough into pan. Arrange plums on top; gently press into batter. Sprinkle the top with brown sugar and cinnamon. Place pan on a baking sheet. Bake until top is golden and a toothpick inserted in the center comes out clean, 40 to 50 minutes. Cool 10 minutes. Run a knife around edge of pan; remove rim. Cool on a wire rack. If desired, dust with confectioners' sugar just before serving.

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