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## Tomatillo Salsa

Adapted from [epicurious.com](http://epicurious.com)

### Ingredients:

1 pound fresh tomatillos, husked, rinsed, and quartered  
2-3 small jalapeño chiles, seeded and chopped  
1 small yellow onion, cut into 4 wedges  
2 garlic cloves, chopped  
1/2 cup water  
1/2 cup chopped cilantro  
1 tablespoon fresh lime juice

### Directions:

In a food processor or blender, coarsely purée tomatillos, chiles, onion, garlic, water, and 1 teaspoon salt. Transfer to a large heavy skillet and simmer, stirring occasionally, until slightly thickened, about 15 minutes.

Transfer to a bowl and cool to room temperature, then stir in cilantro, lime juice, and salt to taste.

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## Fresh Tomato & Tomatillo Salsa

Adapted from sarahscucinabella.com

### Ingredients:

½ lb. tomatillos, husks removed and washed  
½ lb tomatoes, washed  
½ c. onion, coarsely chopped  
1 clove garlic, peeled  
2 tbsp. fresh cilantro  
1 jalapeno, sliced  
1/2 lime, juiced (about 2-3 tbsp)  
sea salt and pepper, to taste

### Directions:

Quarter the tomatillos, tomatoes and add to the bowl of a food processor. Add the garlic, onion, cilantro, lime juice, sea salt and pepper.

Pulse to desired consistency.

Transfer the salsa to an airtight container and chill until ready to serve.

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## Tomatillo & Pepita Gazpacho

Adapted from Epicurious.com

### Ingredients

1/2 cup (generous) unsalted shelled pepitas (about 2 1/2 ounces)  
2 pounds tomatillos, husked, rinsed  
1 large fresh poblano chile  
1 garlic clove, pressed  
1 cup vegetable broth  
1/3 cup chopped green onion  
1/4 cup chopped fresh cilantro  
1/4 cup extra-virgin olive oil  
1 small unpeeled English hothouse cucumber, diced  
1 avocado, peeled, pitted, diced  
1 12-ounce container cherry tomatoes, halved or quartered if large

### Preparation

Prepare barbecue (medium-high heat). Finely grind pepitas in processor; leave in processor. Grill tomatillos and poblano chile until tomatillos are slightly charred and soft and chile is charred all over, turning occasionally, 12 to 15 minutes. Add tomatillos to processor. Peel, seed, and coarsely chop chile; add to processor. Add garlic; process soup to coarse puree. Transfer to large bowl. Stir in vegetable broth. Season soup with salt and pepper. Cover; chill until cold, about 3 hours.

Mix in green onion and all remaining ingredients. Divide soup among bowls.

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## Shrimp and Tomatillo Quesadillas

Recipe courtesy of Bon Appétit

### Ingredients:

2 red bell peppers

1 pound uncooked medium shrimp, peeled, deveined

1 tablespoon vegetable oil

Vegetable oil

6 9- to 10-inch-diameter flour tortillas

3/4 cup chopped fresh cilantro

2 cups (packed) grated Monterey Jack cheese with jalapeños (about 8 ounces)

1 cup (packed) grated sharp cheddar cheese (about 4 ounces)

6 medium tomatillos, husked, thinly sliced

### Preparation:

Char bell peppers over gas flame or in broiler until blackened on all sides. Remove from heat. Enclose peppers in paper bag. Let stand 10 minutes. Peel and seed peppers. Cut into 1/4-inch-thick strips. Set aside.

Preheat broiler. Toss shrimp with 1 tablespoon oil. Place on baking sheet. Broil shrimp until just opaque in center, about 2 minutes. Cut shrimp lengthwise in half. Transfer to bowl.

Preheat oven to 400° F. Brush 2 baking sheets with oil. Place 2 tortillas on 1 prepared baking sheet. Place 1 tortilla on second prepared baking sheet. Sprinkle 1/4 cup chopped cilantro over each tortilla, then 1/3 cup Monterey Jack cheese and 1/3 cup cheddar cheese.

Arrange 8 tomatillo slices atop cheese on each tortilla, then bell pepper strips and shrimp, dividing equally. Sprinkle remaining 1 cup Monterey Jack cheese over shrimp on each tortilla, dividing equally. Top with remaining 3 tortillas, pressing lightly to adhere. Brush tops of tortillas with oil. Bake quesadillas until cheese melts and tortillas are crisp, about 10 minutes.

Cut each quesadilla into 6 wedges and serve.

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## Oaxacan Lamb in Spicy Tomatillo Sauce

Recipe courtesy of Gourmet

### Ingredients:

1/4 ounce dried avocado leaves  
4 lamb shanks (about 4 pounds total)  
2 oz dried red chiles, wiped clean  
2 1/4 pounds fresh tomatillos, husked and rinsed  
2 garlic cloves, coarsely chopped  
2 1/2 cups chopped cilantro  
2 tablespoons vegetable oil  
warm corn tortillas

### Preparation:

Preheat oven to 300° F with rack in middle.

Put avocado leaves in bottom of a heavy medium pot with a tight-fitting lid. Sprinkle lamb shanks all over with 2 teaspoons salt and arrange in pot (they don't have to be in 1 layer). Roast, covered, until meat is very tender, about 3 hours.

Meanwhile, slit chiles lengthwise, then stem, seed, and devein. Tear chiles into roughly 1-inch pieces (you should have about 1 1/2 cups). Heat a comal or large heavy skillet (not nonstick) over medium heat until hot, then toast chiles, stirring constantly, until more pliable and slightly changed in color, 1 to 2 minutes. Transfer to a bowl. (Chiles will crisp as they cool.)

Cover tomatillos with water in a medium saucepan and simmer, uncovered, until tender, about 10 minutes. Drain well, then purée with chiles, garlic, cilantro, and 1 1/2 teaspoons salt in a blender (in batches if necessary) until chiles are ground to small flecks.

Transfer shanks to a cutting board to cool. Strain lamb juices remaining in pot into a glass measuring cup. Let fat rise to top and skim off. Coarsely shred meat, discarding bones.

Heat oil in a heavy medium pot over medium-high heat until it shimmers, then cook one fourth of tomatillo sauce (it will spatter), stirring, until slightly thickened, about 2 minutes. Add remaining sauce and lamb juices and simmer, stirring occasionally, 10 minutes. Add lamb. Thin sauce with water if necessary. Simmer, stirring occasionally, until heated through, about 4 minutes. Serve on warm corn tortillas.

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## Fried Green Tomatillos with Burrata, Cumin and Basil

Recipe courtesy of Aarti Sequeira

### Ingredients:

2 (4-ounce) balls burrata cheese  
4 medium tomatillos (husks removed and rinsed) or 2 green tomatoes, sliced 1/4-inch thick  
Kosher salt and freshly cracked black pepper  
1 or 2 limes  
A few fresh basil leaves, hand-torn or sliced into thin ribbons  
1/4 cup extra-virgin olive oil  
1 teaspoon cumin seeds  
3 to 4 tablespoons canola oil, for frying  
1 cup buttermilk  
1/2 cup cornmeal  
1/2 cup all-purpose flour (I use gluten-free all-purpose baking mix)  
1 teaspoon garam masala (storebought or homemade, recipe follows)  
1/2 teaspoon cayenne pepper

### Preparation:

This looks like a lot of work, but it really isn't. All you have to do is set yourself up for success! First, line a baking sheet with paper towels or parchment paper. Set a cooling rack over it. This will be where you land your fried 'maters.

Then, using your hands, rip the burrata into bite-size pieces (1 per slice of tomatillo), and line them up on a plate. Season them with a little salt and pepper. Slice your lime into wedges so that it's easy to squeeze over the top of the whole thing at the end; keep your basil handy too. Set them aside.

To make the cumin oil: In a very small skillet (cast-iron if you have it), warm the olive oil until it's nearly smoking. Add the cumin seeds. Cook's Note: The seeds should sizzle once they hit that oil! If not, your oil is not hot enough.

Cook, swirling the pan every now and then, until the cumin seeds darken in colour (don't let them burn!). As soon as they've darkened, pour the oil into a small bowl, and let it cool.

Then, grab a large skillet (again cast-iron is awesome) and set it over medium-high heat. Add the canola oil. Keep an eye on it while you set up your dredging station (if it starts

to smoke, take it off the heat to cool off).

Pour the buttermilk into a flat-bottomed dish, and season with a little salt and pepper. In another similarly shaped bowl, whisk together the cornmeal, flour, garam masala, and cayenne pepper. Season it also with a generous pinch of salt and pepper.

To check that the oil is hot, drop a pinch of the flour-cornmeal mixture into the pan. If it sizzles enthusiastically at you, it's time to go!

Dip both sides of a tomatillo slice in the buttermilk. Then, using your other hand (to avoid the "claw"), dredge it in the cornmeal mixture. Shake off excess cornmeal, and drop it into the oil. Repeat with as many slices as you can fit into the pan without overcrowding. By the time you've placed the last slice in the pan, it will probably be time to flip the first one. It should be lightly golden, but not soft. Cook another minute or so, and then remove to the parchment-lined baking sheet.

To assemble: Place the tomatillos on a platter. Top each one with a piece of burrata. Drizzle those puppies with a little cumin-infused oil. Sprinkle some basil over the top and finish with a squeeze of lime juice. Serve your fancy-pants fried green beauties immediately!

### Aarti's Homemade Garam Masala:

#### Ingredients:

3 large cinnamon sticks (if you have the kind you get at Indian stores, it's about 3 tablespoons of cinnamon bark bits)

3 tablespoons whole cloves

1/4 cup green cardamom pods, shelled, husks discarded (about 2 tablespoons of seeds)

4 large black cardamom pods, shelled, husks discarded (about 1 tablespoon of seeds) - optional

#### Preparation:

Combine the cinnamon sticks, whole cloves, green cardamom pods, and black cardamom pods into a spice/coffee grinder and grind until fine. Store the masala in an airtight container away from direct sunlight. Yield: about 1/2 cup