

Kohlrabi Slaw



4 servings



prep 10 minutes



cook 30 minutes



INGREDIENTS

3 cups kohlrabi -cut into matchsticks or grated in a food processor
1/4 cup chopped cilantro
1/4 jalapeno -minced
1/8 cup chopped scallion
orange zest from one orange, and juice
lime zest from one lime, and juice
Citrus Dressing :
1/8 cup olive oil
1/8 cup fresh orange juice (juice from one orange)
1/4cup lime juice plus 1 T (juice from one large lime), more to taste
1/8 cup honey (or agave syrup)
1/4 tsp kosher salt
1/2 tablespoon rice wine vinegar

INSTRUCTIONS

1. Trim and peel kohlrabi. (I normally have to peel twice to get thru the thick skin). Cut off two ends. Cut in half from top to bottom. Thinly slice, rotate and slice again, making 1/4 inch matchsticks.
2. Place in a large bowl with chopped cilantro, scallions, finely chopped jalapeño (1/2), lime zest and orange zest.
3. Whisk dressing together in a small bowl. Toss with salad. Refrigerate until serving. Garnish with zest and cilantro. This tastes good the next day too.

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Chinese Stir-Fried Tomatoes and Eggs



4 servings



prep 10 minutes



cook 20 minutes



INGREDIENTS

- 6 Eggs
- 1/2 tsp Kosher Salt
- 1 Tbs Sesame Oil
- 1 tsp Dry Sherry (or shaoxing rice wine)
- 1 tsp Cornstarch
- 1 tsp Sugar
- 2 Tbs Ketchup
- 1 pound Beefsteak Tomatoes
- 4 tablespoons Vegetable Oil
- 3 Scallions (sliced)
- 1 teaspoon Ginger (minced, from about 1/4-inch nub)
- add Steamed Rice (for serving)

INSTRUCTIONS

1. In a mixing bowl, beat the eggs well with 1 teaspoon salt, sesame oil and rice wine or sherry. In a small bowl, stir together the cornstarch and 2 tablespoons water until well combined, then stir in the sugar and ketchup.
2. For the tomatoes, core and cut them into 1/2-inch wide wedges.
3. Heat a wide nonstick skillet over high heat with 3 tablespoons of vegetable oil. When the oil shimmers, add most of the scallions, saving some to garnish. Cook, stirring, until very aromatic, about 20 seconds. Add the eggs, and cook, stirring well with a spatula or chopsticks, until just set but still runny, about 45 seconds. Pour the eggs back into the mixing bowl, and wipe out the pan.
4. Reheat the pan over high heat with the remaining tablespoon of oil. When it is hot, add the ginger and cook until aromatic, about 15 seconds. Add the tomatoes and salt to taste; cook, stirring occasionally, until the flesh has softened but still has some shape and the juices have begun to form a sauce, 2 to 3 minutes. (If using canned tomatoes, add the juice as well and cook about 4 minutes, to reduce it to a saucelike consistency.)
5. Reduce the heat to medium. Give the cornstarch-ketchup mixture a stir in its bowl, then stir it into the pan. Cook, stirring, until the sauce returns to a boil and thickens. Taste and adjust seasoning with salt, sugar or more ketchup—you want a savory, tart-sweet sauce. Stir the eggs in the bowl to cut up the curds a bit, then return them to the pan. Cook, stirring, for a few seconds to finish cooking the eggs and to combine. Top with the reserved scallions, and serve with steamed rice.