

Frank's Culinary Corner

I served this one as my potluck dish at the Methow. I ran into a couple of pesto recipes that really looked good so here they are:

Pasta with Tomato and Almond Pesto (Pesto Alla Trapanese)

From the episode: *Saucy Italian Favorites*

Serves 4 to 6

A half teaspoon of red wine vinegar and ¼ teaspoon of red pepper flakes can be substituted for the pepperoncini. If you don't have a food processor, a blender may be substituted. In step 2, pulse ingredients until roughly chopped, then proceed with the recipe, reducing processing times by half.

Ingredients

- 1/4 cup slivered almonds
- 12 ounces cherry or grape tomatoes (about 2 1/2 cups)
- 1/2 cup packed fresh basil leaves
- 1 medium garlic clove , minced or pressed through garlic press (about 1 teaspoon)
- 1 small pepperoncini (hot peppers in vinegar), stemmed, seeded, and minced (about 1/2 teaspoon) (see note)
- Table salt
- Pinch red pepper flakes (optional)
- 1/3 cup extra-virgin olive oil
- 1 pound pasta , preferably linguine or spaghetti
- 1 ounce Parmesan cheese , grated (about 1/2 cup), plus extra for serving



Instructions

- 1. Toast almonds in small skillet over medium heat, stirring frequently, until pale golden and fragrant, 2 to 4 minutes. Cool almonds to room temperature.
- 2. Process cooled almonds, tomatoes, basil, garlic, pepperoncini, 1 teaspoon salt, and red pepper flakes (if using) in food processor until smooth, about 1 minute. Scrape down sides of bowl with rubber spatula. With machine running, slowly drizzle in oil, about 30 seconds.

- 3. Meanwhile, bring 4 quarts water to boil in large pot. Add pasta and 1 tablespoon salt and cook until al dente. Reserve ½ cup cooking water; drain pasta and transfer back to cooking pot.
- 4. Add pesto and ½ cup Parmesan to cooked pasta, adjusting consistency with reserved pasta cooking water so that pesto coats pasta. Serve immediately, passing Parmesan separately.

And this one should be great for those end of the summer tomatoes.

Green Tomato Pesto

In the season of abundant green fruit from the garden, we set out to come up with some easy recipes, looking beyond the South's iconic fried green tomatoes. We were looking for more contemporary flavors. Also, we were more interested in dishes that would call for three or four tomatoes rather than a peck. Here's one we heartily recommend you try.

While there's apparently no Italian tradition of making green tomato pesto, this appealing contrivance has a lot going for it. The tomatoes add a lightness and body you normally don't associate with pesto, while the faintly acidic, sweet, fresh flavor invites seafood into the mix. Try tossing it with spaghetti and some fresh jumbo lump crab meat or seared shrimp, and sprinkling toasted walnuts on top. -- John Kessler, Jeanne Besser

Hands on time: 15 minutes **Total time:** 30 minutes **Serves:** 6-8

Ingredients:

3 tablespoons olive oil, divided
3 cups green tomato, washed, cored and coarsely chopped
(3 to 4 medium)
2 cloves garlic, crushed
1/3 cup toasted walnut pieces
1/2 cup grated Parmigiano-Reggiano
1/4 cup packed basil leaves
1/2 teaspoon salt, plus more to taste
Freshly grated black pepper to taste

Instructions:

Heat 2 tablespoons oil in a large skillet over medium-high heat and add chopped tomato. Cook, stirring occasionally, until tomato just begins to brown --- about 2 minutes. Lower heat to medium and continue cooking, stirring frequently, until tomatoes are very soft and excess juices have evaporated --- about 10 minutes. Add crushed garlic and stir until soft and fragrant --- about 1 minute. Transfer contents to a food processor, along with remaining 1 tablespoon oil, walnut pieces, cheese, basil and salt and pepper. Blend until uniform. Adjust seasoning.

Nutrition:

Per serving (based on 6): 153 calories (percent of calories from fat, 73), 5 grams protein, 6 grams carbohydrates, 1 gram fiber, 13 grams fat (2 grams saturated), 5 milligrams cholesterol, 310 milligrams sodium.

