

Great Recipes From Great Gardeners

Do gardeners make the best cooks?

They do, some believe, because they grow food, love to experiment, and fine-tune recipes until they come up with a culinary masterpiece.

If you have any doubts, try "Great Recipes from Great Gardeners," compiled by The Pennsylvania Horticultural Society.

The 272-page hardback with 500 recipes, 100 gardening and garnishing ideas is the result of the Society's Harvest Show.

Every year at the Pennsylvania's Horticultural Society's Harvest Show, visitors and competitors clamor for recipes of the prize-winning baked goods and home-grown garden bounty.

Harvest Show chairpersons Sandy Manthorpe and Sally Graham compiled recipes submitted from members and friends of the Society.

A nice feature to the cookbook is that each recipe includes a nutritional analysis so you can keep track of exactly how much protein, fat, and fiber you eat.

Proceeds benefit The Pennsylvania Horticultural Society's Philadelphia Green Program, which works with more than 700 community groups who help green up vacant lots, plant trees, and rejuvenate city spaces into vibrant green ones.

Vibrant color photographs scattered throughout the cookbook capture the fresh beauty of fruits, flowers, and vegetables.

For more information, call (215) 625-8250.

To order "Great Recipes From Great Gardeners," send a check for \$22.26 to Pennsylvania Horticultural Society, 325 Walnut St., Philadelphia, PA 19106.

Here are a few recipes from the cookbook.

BRAISED LENTILS

Chosen as one of the country's best recipes, this is featured in "America's Best Recipes...A 1995 Hometown Collection," published by Oxmoore House Inc.

- 6 slices bacon, chopped
- ½ cup chopped onion
- 1 carrot, scraped and chopped
- 3 cups chicken broth
- 1½ cups dried lentils
- 2 tablespoons white wine vinegar

- 2 tablespoons butter
- 1 bay leaf
- ¼ teaspoon salt
- ¼ teaspoon pepper

Cook bacon in a large skillet until crisp; remove bacon, reserving 2 tablespoons drippings in skillet. Set bacon aside. Cook onion and carrot in drippings in skillet over medium-high heat, stirring constantly, until vegetables are tender. Stir in chicken broth, lentils, white wine vinegar, butter, and bay leaf; bring to a boil. Cover, reduce heat and simmer 1 hour. Remove and discard bay leaf. Stir in salt and pepper; sprinkle with bacon. Serve immediately. Yield: 4 servings.

It's important to use a skillet with a tight-fitting lid when braising the lentils. It will keep the liquid from evaporating during the lengthy cooking time.



The cover and photographs throughout the Pennsylvania Horticultural Society Cookbook integrates gardening and food.

ALMOND-APPLE CHEESECAKE

- 1¼ cups flour
- ½ cup butter, softened
- ½ cup plus ¼ cup sugar
- ¼ cup almonds (½ cup chopped, ¼ cup sliced)
- ¼ teaspoon vanilla extract
- 8 ounces cream cheese, softened
- 2 eggs
- 3 to 4 cups apples, sliced and

peeled

- ½ teaspoon cinnamon

Combine flour, butter, ½ cup sugar, ¼ teaspoon vanilla extract, and chopped almonds in bowl; mix well. Press over bottom and sides of 9-inch springform pan. Bake at 400 degrees for 5 minutes. Cool for 5 minutes.

Combine cream cheese, eggs,

¼ cup sugar and remaining vanilla in mixer bowl; mix well. Spoon into crust. Toss apples with remaining ½ cup sugar and cinnamon in bowl. Arrange over cream cheese mixture; sprinkle with sliced almonds. Bake for 25 minutes longer, or until filling is firm and apples are cooked through. Cool on wire rack; remove side of pan. Serves 12.

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