



KITCHEN NOTES

DECEMBER 1, 2022



A Virtual Group Cook Along

WELCOME FROM JOSHNA

December 1, 2022.

Welcome to a virtual CLP Group Cook Along!!

We've got the chance to be back into a physical space with each other, and we're gonna take it! There's a really special joy in cooking with others, and it's also a more successful, economical way to prepare and enjoy meals.

The recipes we're using are portioned out for 10 people, so they make a substantial amount. You can cut things in half when you're cooking on your own, but I encourage you to pull in a couple of pals or some family members, pool your resources to purchase ingredients and work together to prepare something delicious that you'll all enjoy!

If you've got any questions, please reach out to us at **communallunch@gmail.com**.

Warmly,



Cooking together is
a special joy! Let's
have some fun in
the kitchen!



**COOKING
TOGETHER**

GETTING SET UP IN THE KITCHEN

FOR THE INDIVIDUAL:

1. Everyone in the kitchen should be wearing close-toed shoes.
2. Long hair is tied back securely.
3. Aprons on, tied securely.
4. Set up stations
5. Gather food ingredients
6. Have a group huddle before you start cooking



FOR THE GROUP:

1. Gather all ingredients on the counter and group them into the recipes they'll be used in.
2. Read through the recipe to pull out all of the equipment that will be required.
3. Set up work stations with a cutting board and other required equipment.
4. Walk through each recipe with the group so participants can get a sense of what they'd like to work on
5. Divide the group into recipe teams and start cooking!





WINTER MINESTRONE

SERVES 10

You've got lots of options for substitutions here. Leave the pancetta out and use vegetable broth for a vegetarian version, and use the vegetables that you've got on hand, just make sure everything is chopped into the same size. You can cook the pasta separately and add it in when serving, which prevents it from getting soft and mushy in the soup.

INGREDIENTS

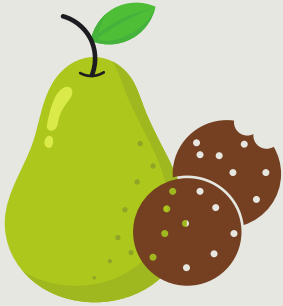
2 TBSP OLIVE OIL, PLUS MORE FOR TOASTS
4 OZ PANCETTA, ½-INCH-DICED
1½ CUPS YELLOW COOKING ONIONS, PEELED AND DICED
2 CUPS (½-INCH) CARROTS, PEELED AND DICED (3 CARROTS)
2 CUPS (½-INCH) CELERY, PEELED AND DICED (3 STALKS)
2½ CUPS (½-INCH) BUTTERNUT SQUASH, PEELED AND DICED
1½ TBSP MINCED GARLIC (4 CLOVES)
2 TSP CHOPPED FRESH THYME LEAVES
26 OZ CANNED OR BOXED CHOPPED TOMATOES, SUCH AS POMI
6 TO 8 CUPS CHICKEN STOCK,
1 BAY LEAF
KOSHER SALT AND FRESHLY GROUND BLACK PEPPER
1 (15-OUNCE) CAN CANNELLINI BEANS, DRAINED AND RINSED
2 CUPS SMALL PASTA, SUCH AS TUBETTI OR ORZO
10 OZ FRESH GREENS, LEAVES ONLY, THINLY SLICED (KALE, COLLARDS, SPINACH)
1 LEMON
FRESHLY GRATED PARMESAN CHEESE, FOR SERVING

METHOD

HEAT 2 TABLESPOONS OF OLIVE OIL OVER MEDIUM HEAT IN A LARGE, HEAVY POT OR DUTCH OVEN. ADD THE PANCETTA AND COOK OVER MEDIUM-LOW HEAT FOR 6 TO 8 MINUTES, STIRRING OCCASIONALLY, UNTIL LIGHTLY BROWNED. ADD THE ONIONS, CARROTS, CELERY, SQUASH, GARLIC, AND THYME AND COOK OVER MEDIUM HEAT, STIRRING OCCASIONALLY, FOR 8 TO 10 MINUTES, UNTIL THE VEGETABLES BEGIN TO SOFTEN.

ADD THE TOMATOES, 6 CUPS OF THE CHICKEN STOCK, THE BAY LEAF, 1 TABLESPOON SALT, AND 1-1/2 TEASPOONS PEPPER TO THE POT. BRING TO A BOIL, THEN LOWER THE HEAT AND SIMMER UNCOVERED FOR 30 MINUTES, UNTIL THE VEGETABLES ARE TENDER.

DISCARD THE BAY LEAF. ADD THE BEANS, PASTA, AND GREENS AND HEAT THROUGH. THE SOUP SHOULD BE QUITE THICK BUT IF IT'S TOO THICK, ADD MORE CHICKEN STOCK. COOK JUST UNTIL THE LEAVES ARE WILTED, ABOUT 10 MIN FOR DARKER GREENS. SQUEEZE IN A SPLASH OF LEMON JUICE, TASTE AND ADJUST SEASONING AS NECESSARY. SERVE WITH A GARNISH OF PARMESAN CHEESE.



PEAR GINGERSNAP CRUMBLE

SERVES 8-10

Gingersnaps offer a warm spiciness that goes really well with pears! If you don't have a food processor, you can put the gingersnaps in a ziplock bag and crush them with your hands and/or a rolling pin.

INGREDIENTS

1 TBSP BUTTER, SOFTENED
8 PEARS, HALVED, CORED AND CHOPPED INTO ½-INCH SLICES
2 TBSP WHOLE WHEAT FLOUR
2 TBSP BROWN SUGAR
1 TSP GROUND SPICES, ANY COMBINATION OF: CINNAMON, CARDAMOM, NUTMEG, CLOVES, STAR ANISE
2 TBSP HONEY
3 CUPS GINGERSNAPS
1 CUP QUICK COOKING OATS
¼ CUP WHOLE WHEAT FLOUR
¼ CUP BROWN SUGAR
1 TSP SALT
1 CUP COLD BUTTER, CUT INTO SMALL CUBES

METHOD

1. PREHEAT OVEN TO 375°F. GREASE AN 8" SQUARE CASSEROLE DISH OR CAKE PAN AND SET ASIDE. PLACE CHOPPED PEARS IN A MEDIUM SIZED BOWL. SPRINKLE WITH FLOUR, SUGAR, AND SPICES, ADD BUTTER AND MIX. DRIZZLE WITH HONEY, MIX GENTLY AND SCRAPE INTO BUTTERED DISH. SET ASIDE.
2. IN A FOOD PROCESSOR, PULSE GINGERSNAPS UNTIL FINELY GROUND AND HOMOGENOUS. IN A MEDIUM SIZED BOWL, COMBINE COOKIE CRUMBS, OATS, FLOUR, BROWN SUGAR, AND SALT. CUT IN COLD BUTTER WITH FINGERTIPS UNTIL YOU HAVE A "PEA" LIKE TEXTURE AND SET ASIDE.
3. COVER THE PEARS WITH THE GINGERSNAP MIXTURE AND PRESS DOWN TO COMPACT THE CRUMBLE ON TOP OF THE FRUIT. BAKE FOR 25-30 MINUTES, OR UNTIL THE TOP IS LIGHTLY BROWNED AND THERE ARE SOME JUICES BUBBLING AT THE PERIMETER. REMOVE FROM HEAT AND ALLOW TO COOL. SERVE WARM WITH ICE CREAM, WHIPPED CREAM, OR CUSTARD.