

Recipes

The recipes this week are all about cabbage as we head into the cooler fall and winter months using this sturdy, dependable vegetable in as many ways as possible. First, the *New York Times* cooking section look at a fairly traditional type of soup, **Cabbage Potato and Leek Soup**, that uses leeks (a box item) instead of onions for a more subtle flavor.

The second recipe, **Roasted Cabbage Slaw with Hazelnuts & Lemon**, is a different twist on slaw because the cabbage is roasted after it's shredded. *Thekitchn.com* has some fairly specific ingredients but feel free to use whatever kinds of cabbage, nuts, cheese, etc. you have or like instead of what the recipe calls for. It's the roasted cabbage that is the new twist – and quick, too, always a plus in my eyes!

Regards,

Susan

Cabbage Potato and Leek Soup

6 tablespoons unsalted butter	2 cups chicken or vegetable stock
3 medium leeks	2 ½ teaspoons kosher salt
8 cups shredded cabbage	2 thyme branches
2 garlic cloves, finely chopped	½ teaspoon black pepper
2 medium potatoes, peeled and diced	Grated Parmesan, to serve

1. Thinly slice the white and green parts of the leeks.
2. Melt the butter in a large pot over medium-high heat, add the leeks and cook until soft and golden around the edges, 5 to 7 minutes.
3. Add the cabbage and garlic and cook, stirring occasionally, until cabbage begins to caramelize, about 10 minutes.
4. Stir in potatoes, stock, 4 cups water, salt and thyme. Bring soup to a simmer and cook, partly covered, until potatoes begin to fall apart, 45 to 50 minutes.
5. Add more water, as needed, to reach the desired consistency.
6. Season with black pepper and serve, topped with cheese.

Serves 4

From the *New York Times* cooking section at <http://cooking.nytimes.com/recipes/12371-cabbage-potato-and-leek-soup>

Roasted Cabbage Slaw with Hazelnuts & Lemon

1/2 head Savoy cabbage*
Olive oil
1 1/4 cup hazelnuts**

1 teaspoon honey
Flaky salt & freshly ground black pepper
1 oz gruyere cheese, optional***

*Or use one head of whatever cabbage you have

**Or whatever kind of nuts you have on hand – walnuts, almonds, pecans, etc.

***Or your favorite cheese or whatever you have on hand

1. Heat the broiler (top element) of your oven.
2. Core both cabbage halves. Roughly shred the cabbage.
3. Place in a large bowl and toss, lightly, with olive oil and spread in one thick layer on a big baking sheet.
4. Broil for 5 to 7 minutes, or until the tips of the cabbage shreds begin to char.
5. Stir thoroughly to turn the cabbage, then broil for an additional 5 minutes.

NOTE: You're not cooking the cabbage completely through — you're trying to add as much color and crispiness to the edges as possible.

6. Remove the cabbage from the oven and set aside to cool for a few minutes.
7. Toast the nuts, being careful not to burn.
8. Whisk together 1 tablespoon olive oil, the juice of 1 lemon, and the honey.
9. Toss the semi-cooled and wilted cabbage with the dressing and salt and pepper to taste. Toss with 1 cup of the toasted nuts.
10. Spread on a large platter and garnish with the remaining 1/4 cup of nuts.
11. If desired, also garnish generously with shaved Gruyere cheese.
12. Serve warm or at room temperature.

Adapted from [thekitchn.com](http://www.thekitchn.com) at <http://www.thekitchn.com/recipe-roasted-cabbage-slaw-with-hazelnuts-lemon-recipes-from-the-kitchn-178256>