

Chef Peter Kelly Cooks at the Market

At the market's first chef's demonstration, Peter Kelly, Executive Chef of Spazzo Italian Grill and Wine Bar at Redmond Town Center, created delicious dishes using ingredients from the market.

Market shoppers joined in the fun as they lined up to watch and sample the food Peter prepared. We thank Peter for sharing his time, talent and enthusiasm. He's also shared recipes for three of the dishes he cooked at the market.

Apriums with Balsamic Must and Prosciutto DiParma

- 2 lbs of apriums, cut up (can use peaches)
- 1 lb. thinly sliced prosciutto
- Balsamic must (a refined, distilled balsamic vinegar available at specialty food stores)
 - OK to use balsamic vinegar

Place apriums in center of a platter and then arrange prosciutto around the outside. Drizzle with small amount of balsamic and perhaps a little fresh ground pepper. Serve as a starter course.

Manila Clams with Heirloom Tomato Risotto and Mizuna Greens

- 1 lb. cooked risotto
- ½ cup olive oil
- 1 lb. Manila clams
- 1 lb chopped tomatoes
- 2 T sliced spring garlic
- 1/2 lb chopped mizuna or "spring" greens
- 2 tablespoons fresh mint, chopped
- Salt and pepper to taste

Put the clams in pan with olive oil over medium high heat. When they begin to open, add the chopped tomatoes and garlic and continue to sauté until the tomatoes have softened. Add risotto and chopped greens. Toss to mix thoroughly and heat through. Add mint, season to taste, toss and serve in a bowl or individually.

Sauteed Sunchoke (Jerusalem Artichokes) with Fresh Spinach

- 1 lb sunchoke
- 4 c vegetable stock or water
- ¼ c olive oil
- ½ lb fresh spinach, chopped
- Salt and pepper

Bring stock or water to simmer; add sunchoke. Simmer for about 20 minutes or until they are just beginning to soften. Remove from stock and shock in ice water. Slice chokes ½ in thick. Heat olive oil over medium high heat, add chokes and sauté for about 3 minutes. Add spinach and toss to mix. Season to taste and serve immediately with perhaps some shaved Parmesan.