



Seasonal Eating

**RECIPES FOR EVERY
MONTH & SEASON**

EAT LIKE NO ONE ELSE

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Pork Shoulder & Sausage Stew

January

The cold days of January make me long for soups and stews, there is nothing better. This stew is one of my favorites. The combination of pork shoulder and sausage give the stew a nice contrast in texture which is even furthered by the addition of chickpeas (garbanzo beans). All served in a warm, spicy broth.

Instructions

- 2 teaspoons oil for sauteeing
- 1 1/2 pounds pork shoulder, cut into bite sized chunks
- 2 mild sausage links
- 2 hot sausage links
- 2 shallots, quartered
- 3 medium or 2 large carrots
- 4 tablespoons tomato paste
- 2 tablespoons smoked paprika
- 2 teaspoons hot paprika
- 2 15-oz cans chickpeas, drained
- 1 bunch parsley, chopped
- kosher salt, to taste



Pork Shoulder & Sausage Stew

Instructions

- For a pressure cooker or Instant Pot: Put the oil in the bottom of the pot and turn on the heat.
- Working in batches brown both the pork shoulder and the sausage.
- Add 1 cup of water to the bottom of the pot and, with a firm spatula, scrape all the brown bits off the bottom.
- Add the pork shoulder pieces, the whole sausages, whole carrots, quartered shallots, tomato paste, smoked paprika, hot paprika, and kosher salt to taste.
- Add about 6 cups of water, making sure you don't go past your pot's maximum fill line.
- Bring to pressure and cook for 1 hour 15 minutes.
- Once the pressure is gone, remove the lid and take out the whole carrots, shallots, and sausage.
- Add the chickpeas to the pot.
- Slice the sausage into bite size pieces and return to the pot.
- Puree the carrots with a blender or food processor until smooth and add them to the stew. This will give the stew sweetness and add body.
- Serve hot or chill for later. There may be fat that solidifies in the fridge and rises to the top, feel free to remove it.
- For a slow cooker, follow the same instructions but cook for at least 4 hours.



Citrus Fudge

February

In the winter, I eat a lot of citrus. It's often the only good fruit in the grocery store this time of year. A really fun way to enjoy citrus is by making this super easy fudge. You can use whatever citrus you like, oranges, grapefruit, lemons, limes, etc. If you can zest it and juice it, you can make fudge with it.

The fudge in the photo was made with Sumo Citrus mandarins. A super rich, flavorful mandarin that is the size of an orange. I used gel paste food coloring to get that orange color.

Ingredients

- 1 1/2 cups fine sugar
- 2/3 cup whole milk
- 4 tablespoons butter
- 1 drop yellow gel paste food coloring
- 1 drop red gel paste food coloring
- 10 oz white baking chips
- 2 tablespoons citrus juice
- zest of 1 piece of citrus
- pinch of kosher salt



Citrus Fudge

Instructions

- Line a 8 x 8 baking pan with wax or parchment paper. You can spray the paper with a little bit of oil to make sure it doesn't stick (optional).
- Place the sugar into a food processor. Process for 30 seconds until the sugar is fine.
- Combine sugar, milk, and butter in a medium sauce pan. Heat the pan to just melt the butter, then bring to a boil over medium high heat.
- Boil for 5 minutes, do NOT stir during this time.
- Remove from the heat. Stir in the white baking chips and food coloring. Keep mixing until it completely melts. It may look like it won't fully melt but just keep stirring.
- Stir in the juice and zest.
- Quickly place into your 8 x 8 pan. Smooth out with a spatula.
- Allow to completely cool to set up before cutting.



Corned Beef & Cabbage w/Boxy Cakes

March

March means St. Patrick's Day, so of course we've got to talk corned beef & cabbage. The way I like to do this is serving it on top of a Boxy (potato) cake with a tangy stone ground mustard sauce.

Ingredients

- **For the corned beef**
- 3-4 lbs brined or pickled corned beef
- 1 large carrot
- 1 celery stalk
- **For the cabbage**
- 1 medium head cabbage
- 1 tablespoon kosher salt
- 1 tablespoon sugar
- **For the boxy cakes**
- 1 cup seasoned leftover mashed potatoes
- 1 cup peeled and grated raw Russet potatoes
- 2 cups all-purpose flour
- 1/2 teaspoon kosher salt
- 1/2 tablespoon baking powder
- 1/4 teaspoon baking soda
- 1 1/2 cups buttermilk
- **For the mustard sauce**
- 2 tablespoons butter
- 2 tablespoons all-purpose flour or potato starch
- 2 tablespoon stone ground mustard
- 1/2 cup milk or heavy cream
- 1/2 cup corned beef cooking liquid or beef broth.



Corned Beef & Cabbage w/Boxty Cakes

Instructions

- **To make the corned beef**
- Place corn beef in a dutch oven or large pot. Fill with enough water to just cover.
- Break the carrots and celery into large chunks and add to the pot.
- Bring to a boil. Reduce heat to simmer. Cover and cook for at least 3 hours or until the meat is fork tender.
- **To make the Boxty cakes**
- Combine the mashed and raw potatoes in a mixing bowl. Mix well to combine.
- In a second bowl combine the flour, baking powder, baking soda, and salt.
- Add the flour mixture to the potatoes and mix to combine.
- Stir in the buttermilk. Add additional milk 1 tablespoon at a time if batter seems too thick. Keep in mind this batter should be thicker than most pancake batters.
- Heat your griddle up to it's highest temperature.
- Using a ladle to drop the batter onto the griddle. Cook for about 4 minutes per side until brown.
- You can place them in a oven set to it's lowest temperature to keep them warm.
(continued on next page)



Corned Beef & Cabbage w/Boxty Cakes

- **To make the cabbage**
- Cut the cabbage in half and shred each half, removing the core.
- Bring a large pot of water to a boil. Add the salt and sugar.
- Add the cabbage and cook for 2-3 minutes until the cabbage is tender.
- **To make the mustard sauce**
- Melt the butter in a frying pan over medium-high heat.
- Once it has fully melted add the flour.
- Stir with a wooden spoon to combine and cook for about 1 minute.
- Add the milk, mustard, and cooking liquid.
- Bring to a simmer, stirring constantly.
- Simmer until desired consistency, no more than a couple minutes
- Serve immediately.



Asparagus Pesto & Toasted Couscous

April

After a long winter of questionable produce at best, I am always excited to see fresh asparagus hit the stores and markets. I love to make pesto with it. Yes, pesto can be made with other things than basil! The best way to serve it is on couscous that you toast in a pan before serving.

Ingredients

- 1 bunch of asparagus about 1 lb
- 1 cup Israeli style couscous
- 1/3 cup Parmesan cheese
- 1/2 head roasted garlic
- 1/4 cup to 1/3 cup olive oil plus more for roasting and toasting
- 1 lemon
- 1 tablespoon butter
- kosher salt
- freshly ground black pepper

Asparagus Pesto *&/Toasted Couscous*



Instructions

- **To prepare the pesto**
- Preheat the oven to 400 degrees.
- Cut off the woody ends of the asparagus, Save the ends for stock, soup, or compost.
- Place them on a sheet pan. Drizzle on some olive oil, then sprinkle on kosher salt and black pepper to taste.
- Take half a head of garlic (or the whole head and save half of it for a later use), wrap it in foil and place it in the oven along with the asparagus.
- Roast for about 15-20 minutes until asparagus is brown and has softened. Check half way through to see if the tips are starting to brown and cover then with aluminum foil. Check if the garlic has softened, leave it oven for a little longer if needed.
- Allow to cool for a few minutes before cutting off the tips. Set them aside. Then slice up the stems into bite sized pieces.
- Place in your food processor: the roasted garlic, asparagus stem pieces, parmesan cheese, and the juice of half a lemon.
- Process to combine, making sure to scrape down the sides of the bowl at least once.
- With the machine running, drizzle in about 1/4 cup of olive oil. If it needs more to get to the right consistency, then drizzle in more slowly and keep checking. Add additional salt if needed. (continued on next page)

Asparagus Pesto & Toasted Couscous



- **To make the couscous**
- Melt 1 tablespoon butter in a frying pan over medium heat. Add 1 cup of couscous. Stir often until the couscous smells toasty and has taken on some brown color.
- Add 10 ounces of water. Turn the heat down to simmer. Cover and cook until the couscous has absorbed the water about 5 to 7 minutes. Fluff with a fork.
- Then add the pesto and reserved asparagus tips right to the pan. Serve hot.



Quinoa with Wild Ramps & Diced Carrots

May

In case you don't have the lowdown on ramps yet, they grow in the wild. People forage for them. How fun!

They are somewhat like a leek, onion, and/or garlic. They have little white bulbs that grow underground and they have green leaves up top. Both of parts can be used for your culinary delight

This recipe uses the ramp bulbs just like you would chopped garlic and the ramp leaves just like you would freshly chopped herbs like basil

Ingredients

- 2 cups quinoa
- 4 cups water
- 4-6 carrots diced
- 1 bunch ramps about 8-10
- kosher salt to taste



Quinoa with Wild Ramps & Diced Carrots

Instructions

- **How to Cook the Quinoa**
- Pour the quinoa and water into a large pot. Bring to a boil over high heat
- Reduce the heat to low. Cover and cook for 12-15 minutes or until water is absorbed and quinoa is not crunchy.
- Fluff the quinoa with a fork.
- **Cooking the Veggies**
- Peel and dice the carrots. Carrots should be about a 1/4 inch.
- Wash the ramps thoroughly.
- Cut the white bulbs off. Dice them.
- Remove the woody stems from the leaves. Save those for the stock pot.
- Take 3-4 leaves at a time and roll them into a log. Slice them thinly into thin ribbons or chiffonade.
- Coat the bottom of a frying pan with cooking oil. Heat up to medium-heat high. Add the carrots.
- Cook the carrots until softened and starting to brown.
- Add the ramp bulbs. Cook for about a minute or two until softened.
- Turn off the heat and add the ramp leaves. Stir until the leaves have wilted.
- Add the veggies to the fluffed quinoa. Stir and serve.

Small Batch Strawberry Vanilla Jam



June

Each year, the Michigan fruit season kicks off with fresh strawberry picking. U-pick strawberry patches are never too far away. It's a short season, but a sweet one.

Our household fills with 20 plus pounds of these berries every year. Jam making is one of the top activities.

I prefer small batch jam making. You don't need a lot of fruit to make jam and you can make custom flavors.

One of the best is strawberry jam with real vanilla beans.

Ingredients

- 1 quart fresh strawberries about 1 1/2 pounds, tops removed and quartered
- 1 vanilla bean
- 1-2 teaspoons classic powdered pectin
- enough sugar to equal the weight of the strawberries

Small Batch Strawberry Vanilla Jam



Instructions

- Prepare the strawberries. Weight them out. Add equal amount of sugar by weight.
- Cut open and scrape out 1 vanilla bean. Add to the fruit/sugar
- Allow to macerate in the fridge for at least 1 hour.
- Heat a large/wide frying pan over high heat.
- Pour in the fruit mixture. Add 1 teaspoon of pectin per 2 cups of macerated fruit
- Place a plate into the freezer.
- Bring to a boil. Continually stirring until the jam thickens about 4-5 minutes. Remove from heat.
- Place a little bit of jam onto the plate in your freezer. Place back in the freezer, wait 1 minute. If the jam does not move on the plate, then it's done. If it seems too runny still cook it a bit longer and try again. You can add 1 more teaspoon of pectin if you think it needs it.



Peach Quesadilla with Mascarpone Filling

July

Does it get any better than chin dripping peaches? In the heart of summer, peaches are at their best.

Peach pie and cobbler are both wonderful but for when you need instant peach gratification, these quesadillas can be made in no time flat.

Ingredients

- 1 peach, sliced thin
- 3 TBSP mascarpone cheese
- 1 1/2 TBSP powdered sugar
- 1-2 drops vanilla extract
- 6 soft taco sized flour tortillas
- butter for coating your pan
- **For dusting the tortillas**
- cinnamon
- powdered sugar



Peach Quesadilla with Mascarpone Filling

Instructions

- Remove the pit from your peach. Slice your peach thinly. Set aside.
- Combine mascarpone cheese and the powdered sugar in a small bowl. Add a drop or two of vanilla extract.
- Heat up a frying pan or electric griddle to high heat.
- Spread a thin layer of mascarpone on 3 tortillas, leaving some room at the edges.
- Evenly distribute the peaches among the tortillas.
- Spread a thin layer of mascarpone on 3 more tortillas, and place them on top of the tortillas with the peaches.
- Butter your cooking surface, and add the tortilla(s). Cook until brown on one side and carefully flip over.
- When all the quesadillas are done, slice into triangles and dust with powdered sugar and cinnamon.

A close-up photograph of a white ceramic bowl filled with creamed corn. The corn kernels are bright yellow and coated in a creamy sauce. The dish is garnished with finely chopped green herbs, likely cilantro, and a few dark green leaves of a Hatch chile pepper are visible. The bowl is set on a light-colored surface.

Creamed Corn with Hatch Chiles

August

Freshly picked corn on the cob is truly the best. I eat it by the bushel full in the dog days of summer. Its the best when you hit up a local farm stand that just picked it that morning!

August also means it's New Mexico Hatch Chile season. Hatch chiles are the perfect addition to creamed corn. You get the heat of the chiles combined with the coolness of the cream. Sure, you could use jalapenos or Anaheim peppers, but there is something special about using the Hatch chiles. Roast them first for maximum flavor.

Ingredients

- 6 ears corn shucked and kernels removed
- 2 tablespoons butter
- 2 tablespoons stone ground corn meal
- kosher salt to taste I use two really heavy pinches and then taste it
- 1 cup heavy cream not "ultra-pasteurized" if you can
- 1 Hatch Chile pepper

A close-up photograph of a white ceramic bowl filled with creamed corn. The corn kernels are bright yellow and coated in a thick, white cream sauce. Several green Hatch chiles are scattered throughout the dish, and some are finely chopped. The bowl is set on a light-colored surface.

Creamed Corn with Hatch Chiles

Instructions

- Melt the butter in a large frying pan over medium high heat.
- Then add all of the corn. Stir often for 3 to 4 minutes or until corn is cooked.
- When the corn has been fully cooked add the heavy cream, cornmeal, and salt to taste.
- Stir to combine everything and cook for about 1 minute. If it is too liquidy or too thick add more cream or more cornmeal accordingly.
- Depending on how hot your chile is take 1 chile and cut off a few pieces. Chop finely.
- Add it to the corn, stir, and taste. Add more little at a time as you think you need it. Hatch chiles can vary from mild to very hot as in more hot than a Jalapeno easily.
- Place leftover pieces of hatch chiles in the freezer for later use.
- Corn can be served right away or re-heated later.



Delicata Squash Oven Fries

September

September is the harvest season. There are so many great things to eat this month. It was hard to narrow it down, but I chose these Delicata Squash Oven Fries. Too good to leave out!

A Delicata Squash is also called a Sweet Potato Squash because it tastes so much like a sweet potato. It has a thinner skin that most hard squashes, so you actually don't even need to peel the squash to make these fries. There is no real replacement for this squash in this recipe, you've gotta have the Delicata!

Ingredients

- 2-3 1 lb Delicata squash
- olive oil
- kosher salt
- freshly ground black pepper
- garlic powder

A vertical photograph on the left side of the page shows several golden-brown, crispy-looking slices of delicata squash arranged on a dark, textured surface, likely a baking sheet. The slices are cut lengthwise and appear to be seasoned with salt and pepper. The background is slightly blurred, focusing attention on the fries.

Delicata Squash Oven Fries

Instructions

- Preheat your oven to 400 degrees.
- Peel (or leave the skin on) the squash
- Slice in half.
- Remove seeds (don't throw them out, save them for roasting).
- Cut squash into 1/2 inch slices.
- Place on sheet pan.
- Coat with some olive oil and salt, pepper, and garlic powder to taste.
- Bake in the oven 12-15 minutes, then turn and bake another 12-15 minutes until they have darkened along the edges and soft in the middle.



Roasted Applesauce

October

One of the main reasons I love living in Michigan is the apples. We have so many apples here and so many varieties to choose from. During October we typically have anywhere between 5-10 varieties in the house everyday.

Tons of applesauce gets made during this time too. My favorite way of making applesauce is by roasting the apples first. The texture of this applesauce is the best, so smooth and velvety. When you roast the apples it caramelizes them adding even more flavor. I like to use a combination of sweet and tart apples and I never add sugar.

Ingredients

- Mix of apples at least 3 pounds, cored (peeled if you have no food mill)
- Spices optional
- Water 1/8 to 1/4 cup



Roasted Applesauce

Instructions

- Preheat your oven to 425 degrees.
- Core apples and peel if you don't own a food mill.
- Add the apples to a large oven safe vessel..
- Pour in a tiny amount of water to keep the apples from burning on the bottom before they start to soften. Use no more than a 1/4 cup water. You just want to barely cover the bottom of your cooking vessel.
- Add whole cinnamon sticks, ginger, or ground spices (optional).
- Roast for 30 to 45 minutes until apples are soft. The apple should be easily smashed with the back of a spoon.
- Run through a food mill until smooth. You could also use a food processor if you like.
- Serve warm or refrigerate for up to 5 days.



No Peeling Necessary Baked Mashed Potatoes

November

November means Thanksgiving, a huge holiday for Eat Like No One Else.

Making life easier when preparing for the Thanksgiving meal is important, but you don't want to sacrifice flavor. These mashed potatoes accomplish both. The potatoes are baked in the oven and then mashed like you would any other mashed potato. The potato flavor is more intense in these potatoes. I also would much rather remove the skin of a baked potato than peel a raw potato with a peeler.

Ingredients

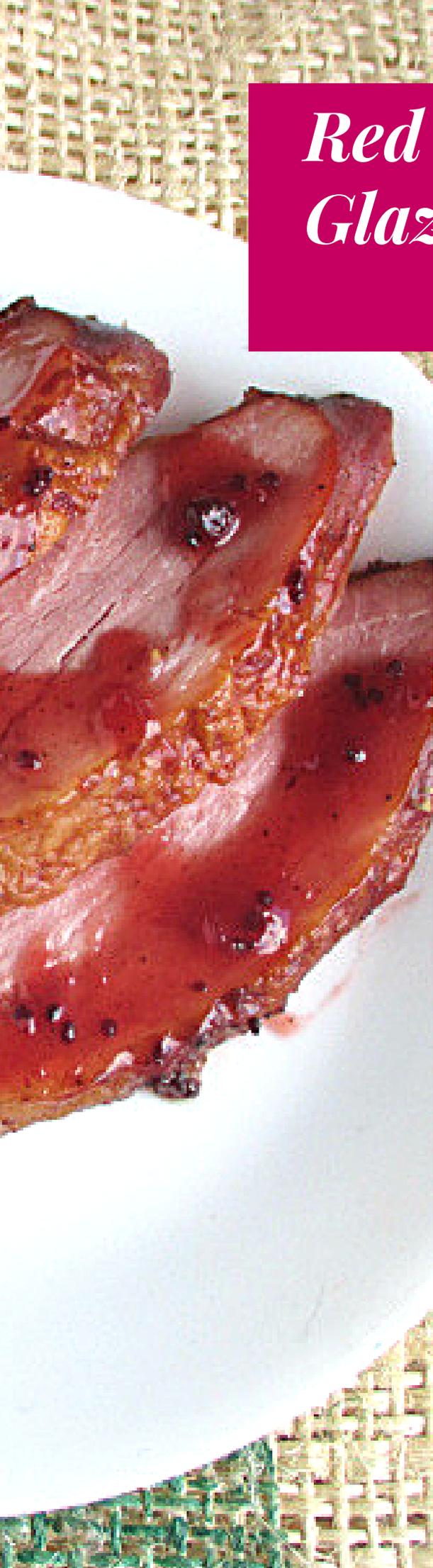
- 10 whole Russet potatoes cleaned and pierced with a fork
- 4 tablespoons butter
- 1/4 cup to 1/2 cup warm milk or warm heavy cream
- kosher salt to taste



No Peeling Necessary Baked Mashed Potatoes

Instructions

- Preheat your oven to 350 degrees.
- Place the potato directly on the oven rack.
- Bake for about 1 hour or until the potatoes can be pierced with a fork.
- Carefully pop open the potatoes to allow steam to escape and allow to cool until you can safely handle them.
- Warm up your milk or cream in a saucepan. Just warm it through, don't let it boil.
- When potatoes are cool enough to handle, scoop out all the potatoes into a bowl.
- If you have a ricer, run the potatoes through it.
- Add the butter and start with 1/4 cup of the dairy.
- Whip with a hand mixer for 10 to 15 seconds to just smooth the potatoes out. Add more dairy if necessary.
- Add kosher salt to taste.



Red Currant Ham Glaze

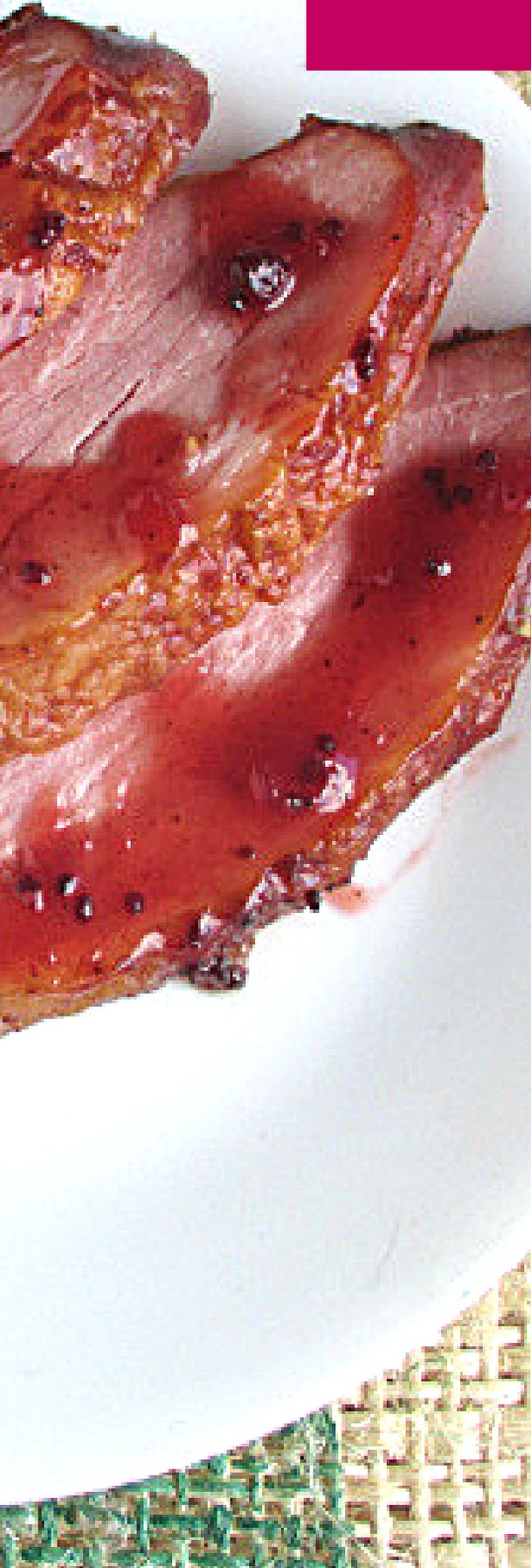
December

Tis the season!!!! There are so many recipes you can associate with December and Christmas time. For this book, I decided to include my popular ham glaze recipe. This was inspired by a glaze that Costco used to carry with their boneless ham but stopped. I personally like this version more than that one.

Ingredients

- 6 ounces red currant jam
- 2 teaspoons white or red wine vinegar
- 1 teaspoon Worcestershire sauce
- 1/4 teaspoon ground cloves
- 1/4 cup dried currants optional
- pinch of salt

Red Currant Ham Glaze



Instructions

- In a small saucepan, add all the ingredients. Stir to combine.
- Heat until warm.
- When the ham is about 20 minutes from being done or at 120 degrees. Remove the ham from the oven and apply the glaze with a pastry brush.
- Return the ham to the oven and finish cooking. Internal temperature needs to be 140 degrees.
- Save any leftover glaze to be used at the table.