

COOKING FRESH

SPRING RECIPES

These two recipes come from Doni Greenberg, a journalist, opinion columnist, and food writer. She lives in Igo with her husband and website partner Bruce. Doni's columns, blogs and food stories can be found online at Food for Thought on www.donigreenberg.com. These recipes epitomize her idea of spring cooking at its best. They're delicious, they celebrate a pair of classic spring foods, and, best of all, they're so easy and quick to prepare that they leave more time to spend outside in this lovely weather.

STRAWBERRY CREPES

- 4 eggs, beaten
- 2 cups milk
- 2 cups flour
- ¼ teaspoon salt
- ¼ cup granulated sugar
- ¼ cup melted butter, plus a little more to brush the pan

About 5 cups strawberries, sliced, tossed with a little sugar and grated lemon peel

To make crepes, mix the eggs, milk, flour, salt, sugar and butter until smooth, in a blender, if possible.

Let the batter rest for about 30 minutes.

Place a non-stick frying pan over medium heat. Brush with just a little bit of melted butter. Use a scant ¼-cup measuring cup to ladle out some crepe batter into the pan, quickly tipping and turning the pan to move the batter around the pan into a circle.

Leave the crepe on the heat until the edges start to brown, and the liquid batter is cooked. Quickly flip the crepe to lightly brown the other side. Slide the crepe onto a plate and cover with a piece of parchment or waxed paper. Repeat with the batter until it's gone.

To fill the crepes, spoon about ¼ cup strawberries along each crepe's center. Bring up the sides, to resemble a loose burrito. Place seam side down on a plate, dust with powdered sugar and garnish with more strawberries and some whipped cream, if desired.

Serves about 8 people/2 crepes each

ROASTED ASPARAGUS

- 1 bunch fresh asparagus
- 6 tablespoons olive oil
- 1 tablespoon freshly grated lemon zest
- 1 clove of garlic, finely diced
- Kosher salt and freshly ground pepper, to taste
- ½ cup Parmesan cheese, freshly shaved or grated

Trim asparagus so all the pieces are equal. (There's a natural breaking point on an asparagus stalk. To find it, gently flex the asparagus spear toward the wider end, and it will snap easily.)

Put asparagus in a large pot of salted, boiling water for ONLY 2 minutes. Remove immediately and place in a plastic bag with the olive oil, lemon zest and garlic. Roll the asparagus around until they're well oiled.

Place the asparagus in a single layer on a cookie sheet. Sprinkle with the Parmesan cheese and season with salt and pepper.

Broil the asparagus in the oven until the cheese starts to brown and melt and the asparagus starts turning a roasty brown color.



Photographs: Earl Bloor