

Shaved Vegetable Salad with Marjoram and Mint Vinaigrette



This shaved vegetable salad accomplishes two things. It combines a bunch of complimentary vegetables and briny bits in to a delicious mouth dance and it looks good while doing it!

The marjoram and mint vinaigrette adds a light finishing touch.

Ingredients

The Salad:

Asparagus	Green Onions
Broccoli	Olives
Pea Shoots	Feta
Carrots	Red Onion
Cucumber	Fresh Dill

The Vinaigrette

2 tbs red wine vinegar
1/4 tsp sea salt
1 tbs chopped marjoram
2 tsp chopped mint
1/3 cup olive oil

Instructions

Salad:

Use a vegetable peeler to shave ribbons of the carrots.

Use a sharp knife for thin slices of asparagus, broccoli, green onions, and red onion.

Use a mandolin for thin, uniform slices of cucumber.

Finely chop the olives and fresh dill.

Use crumbled or thinly sliced feta.

Combine all in large serving bowl and dress simply with first press olive oil and lemon juice

Vinaigrette:

In a small mixing bowl, add the red wine and salt while you chop the herbs.

Finely chop the marjoram and mint.

Combine with vinegar.

Slowly add very good olive oil as you whisk to combine.

Braised Asparagus with Sherry Vinegar and Marjoram



Braising produces asparagus with a tender, silky texture and sweet, nutty flavor. Finishing the dish with a small amount of acidity and fresh herbs accentuates the vegetable's sweet flavor. This recipe is best with asparagus spears that are at least $\frac{3}{4}$ inch thick.

Ingredients

- 1 pound thick asparagus
- 1 cup water
- $\frac{1}{4}$ cup chicken broth
- 2 tablespoons extra-virgin olive oil
- $\frac{1}{4}$ teaspoon table salt
- 1 teaspoon sherry vinegar
- 1 teaspoon minced fresh marjoram, divided

Instructions

Trim bottom inch of asparagus spears; discard trimmings. Peel bottom two-thirds of spears until white flesh is exposed. Bring water, broth, oil, and salt to simmer in 12-inch skillet over high heat. Add asparagus in even layer. Reduce heat to maintain vigorous simmer and cover. Cook, gently shaking skillet occasionally, until asparagus is tender and can be easily pierced with tip of paring knife, 8 to 10 minutes.

Remove lid and continue to cook, shaking and swirling skillet, until skillet is almost dry and asparagus is glazed, 1 to 3 minutes longer. Off heat, add vinegar and half of marjoram and toss to coat. Transfer asparagus to platter, sprinkle with remaining marjoram, season with salt to taste, and serve.

Marjoram Sauce with Capers & Green Olives



Pungent, herby, and assertive, this is an incredibly versatile sauce. It's made with pounded capers, walnuts, green olives, and a load of herbs - the perfect slather for everything from sandwiches and pasta to egg salad and vegetables.

Ingredients

- 1 thick slice country bread, crust removed
- 2 tablespoons aged red wine vinegar
- 1 clove garlic, coarsely chopped
- 1/2 teaspoon fine grain sea salt
- 1/3 cup marjoram leaves
- 3 tablespoons capers, rinsed
- 1/2 cups pine nuts or walnuts
- 1 cup finely chopped parsley
- 10 pitted green olives
- 1/2 cup olive oil

Instructions

Place the bread on a plate and sprinkle the vinegar over it. Pound the garlic with the salt in a mortar until smooth, then, one at a time, work in the marjoram, capers, nuts, parsley, and olives. Pound until the mixture has the texture of a coarse puree. Add the bread, then the olive oil and work all the ingredients together until the sauce comes together. Season with pepper, then taste for vinegar and salt, adding the smallest bit more if needed. If you like a looser sauce, thin with a bit more oil. It will keep refrigerated for a few days.

Vegan Revithia (Greek Chickpea Stew)



This vegan version is on the stew-y side but at tavernas in Athens you can find revithia anywhere between a soup and a shareable side dish. In any case, it's extremely user-friendly, vegan, delicious, can be scaled up or down, and freezes well - winner!

Ingredients

- 3 -15 oz cans chickpeas
- 1 medium yellow onion, chopped
- 2 carrots, roughly chopped
- 2 garlic cloves, crushed
- 1 tbsp dried herbs (recommend combination of thyme, oregano, marjoram)
- 2 – 3 heaping tbsp miso paste, or substitute any broth for half of the water
- Juice of 2 lemons or ~1/3 c lemon juice
- Olive oil
- Optional: dill for garnish, bread for dipping

Instructions

In a large heavy-bottom pot on medium heat, sauté the onion and carrots with a light dash of olive oil until the onions are translucent, ~8 – 10 minutes. Add the garlic and herbs and combine. Then add the chickpeas, miso or broth, and enough water to cover the beans.

Reduce to medium-low heat, something between a boil and gentle simmer, and cook with the lid ajar for 30 minutes. At that point, season with salt and pepper, and add the zest of the two lemons.

In a blender add ~1 ½ cups of the beans mixture from the pot, plus ~5 counts of olive oil (which is ~1/3 cup), and the lemon juice. Blend until smooth and then reincorporate the blended mixture into the pot of cooked beans. Simmer on medium-low for another 20 minutes. The soup will thicken as it cools.

Serve with lemon wedges and a nice piece of bread.

Marjoram Crème Caramel with Rhubarb



This stylish make-ahead dessert is the perfect way to end a sophisticated dinner party or a Mother's Day Brunch!

Ingredients

For the creme caramel:

- 1 1/4 cups full-fat milk
- 2-3 marjoram (leaves on), plus extra small leaves to decorate
- 1 1/4 cups sugar
- 2 eggs

For the rhubarb:

- 1 cup sugar
- 4 star anise
- 1 vanilla pod, split
- about 6 long sticks rhubarb, cut into 3 inch lengths (you need 5 lengths per serving)
- red food coloring, optional

For the crumble:

- 1/3 cup AP flour
- 2 TBSP butter, cut in pieces
- 1 TBSP sugar

Instructions

For the crème caramel, put the milk and marjoram sprigs into a saucepan, then bring the milk just to the boil. Remove from the heat and allow to cool and infuse. Heat oven to 285 F Put 4 ramekin dishes in a small roasting tin.

Meanwhile, make the caramel. Tip 1/2 cup of the sugar and 2 tbs of water into a medium, heavy-based saucepan. Heat over a very low heat until the sugar has dissolved – about 7-8 mins, then turn the heat to high and boil, without stirring, until the syrup turns a deep golden caramel color, 4-5 mins. Remove from the heat, let the bubbles briefly subside, then carefully pour the hot caramel into ramekins. Leave to set, 5 mins. Whisk together (using a wire whisk or fork) the eggs and 1/4 cup of sugar for the crème caramel. Pour the cooled milk over the eggs and sugar, then whisk again.

Strain the milk mixture into a jug, then pour into the ramekins. Pour enough hot water into the roasting tin to come halfway up the ramekins. Bake for 30 mins, or until set with a slight wobble in the middle. Carefully remove from the water, leave to cool, then refrigerate for a few hours or overnight. Meanwhile, increase the oven to 375 F.

For the rhubarb, pour 1 cup water into a wide shallow pan. Tip in the sugar, the star anise, scrape out the seeds from the vanilla pod into the pan, then drop in the pod. Heat very slowly until the sugar has dissolved. Bring to the boil, then boil to reduce by a third (takes about 6-8 mins). Lay the rhubarb in the pan in a single layer then simmer very gently for about 2-3 mins for young, thin pieces or up to 5 mins for thicker pieces, until just soft but still holding its shape. Stir in a tiny bit of red food coloring if you want to make the syrup a shade pinker. Leave rhubarb to marinate in the syrup until cold.

To make the crumble, rub the flour, butter and sugar through your fingers to make fine crumbs. Scatter onto a small baking tray in an even layer and bake about 12-15 mins, or until pale golden brown. Remove and cool. All can be prepared a day ahead to this stage.

To serve, drain the rhubarb, reserving the syrup. If this is very thin, reduce in a small pan to a thick-ish syrup. Turn out each crème caramel onto a small plate, then, using a wide palette knife or spatula, carefully lift each one onto a larger serving plate, placing it to one side. Spoon a little of the drained caramel on top. Arrange a small, neat pile of 5 rhubarb pieces per serving next to each crème caramel. Scatter a little crumble and a few marjoram leaves over the rhubarb. (Any leftover crumble can be used to sprinkle over other desserts.) Finish with a drizzle of syrup around the rhubarb and serve the rest separately.

Marjoram and Orange Pound Cake



A delicious pound cake recipe infused with marjoram and orange flavors.

Ingredients

- 1 and 1/2 cup all-purpose flour
- 1 tsp baking powder
- 1/2 tsp salt
- 2 tbsp fresh marjoram, chopped
- 1/2 cup unsalted butter, softened
- 3/4 cup granulated sugar
- 2 large eggs
- 1/2 cup sour cream
- zest of 1 orange
- 2 tbsp freshly squeezed orange juice

Instructions

- Preheat oven to 350°F. Grease a 9×5 loaf pan.
- In a medium bowl, whisk together the flour, baking powder, salt, and chopped marjoram. Set aside.
- Using an electric mixer, cream together the butter and sugar until light and fluffy.
- Add the eggs, one at a time, beating well after each addition.
- Add the dry ingredients to the wet ingredients in three additions, alternating with the sour cream and mixing well after each addition.
- Stir in the orange zest and fresh orange juice.
- Pour the batter into the prepared loaf pan and smooth out the top.
- Bake for 60-70 minutes, or until a toothpick inserted into the center comes out clean.
- Let the cake cool in the pan for 10 minutes before transferring to a wire rack to cool completely.