

Stewed Rhubarb

Recipe by Matt Larkin of Tiny Spoon Chef

"I love cooking with rhubarb because it means summer produce is right around the corner. This particular combination of stewed rhubarb over yogurt or ice cream will always remind me of spending long summer nights in England with my mom and grandma. With only 3 ingredients and less than 30 minutes of effort, this is one of my go-to summer crowd pleasers."

Ingredients: (makes 2 cups)

- *1 lb - Rhubarb
- ½ c - Sugar
- ¼ c - Water
- 1 pinch – Salt

Serve with:

- *½ c - Yogurt
- *1 Tbsp - Maple syrup

** Ingredients available seasonally at your neighborhood Greenmarket*

Method:

1. Wash & cut rhubarb into 1" pieces
2. Combine all ingredients in a small pot and bring to a boil.
3. Reduce heat and simmer for 10-15 minutes, or until rhubarb is soft
4. Allow to cool and serve over yogurt or ice cream

Grilled Chicken Tsukune Meatballs

Recipe by Matt Larkin of Tiny Spoon Chef

“This dish is inspired by one of my favorite restaurants in Hong Kong - Yardbird Yakitori. The key ingredient missing here is the heat from the special binchotan charcoal that fuels all of the Yardbird grills, but I think this is a pretty close interpretation. These meatballs pair well with soups, salads, rice bowls, or simply skewered and enjoyed as a snack.”

Ingredients: (makes ~ 12 meatballs)

- *1 lb - Ground chicken
- *1 c - Breadcrumbs
- *1 pc - Egg
- *2 pc - Scallion
- *1 tsp - Ginger
- *1 tsp - Garlic
- 1 tsp - Salt
- 1 tsp - Pepper
- *1 Tbsp - Tamari
- 1 tsp - Sesame oil

Scallion Oil:

- *Scallion, 1 c
- Canola oil, ½ c

Serve with:

- *Lettuce cups
- Scallion oil

** Ingredients available seasonally at your neighborhood Greenmarket*

Method:

1. Combine all ingredients and mix to incorporate.
2. Shape meatballs.
3. Grill over high heat for 3-6 minutes per side, or until the internal temperature reaches 165F.

Grilled Pork Bun Cha Meatballs

Recipe by Matt Larkin of Tiny Spoon Chef

"I lived in Vietnam for over 5 years and in that time I must have consumed hundreds of these meatballs on street corners all over the country. These meatballs are typically served with rice noodles, fresh herbs and a sweet and sour fish sauce broth, but they pair well with soups, salads, rice bowls, or simply skewered and enjoyed as a snack."

Ingredients: (makes ~ 12 meatballs)

- *1 lb - Ground pork
- *1 c - Breadcrumbs
- *1 pc - Egg
- *2 pc - Scallion
- *1 tsp - Shallot
- *1 tsp - Garlic
- *1 tsp - Lemongrass
- 1 tsp - Salt
- 1 tsp - Pepper
- 1 Tbsp - Fish sauce
- 1 Tbsp - Sugar

Scallion Oil:

- *Scallion, 1 c
- Canola oil, ½ c

Serve with:

- *Lettuce cups
- Scallion oil

** Ingredients available seasonally at your neighborhood Greenmarket*

Method:

1. Combine all ingredients and mix to incorporate
2. Shape meatballs
3. Grill over high heat for 3-6 minutes per side, or until the internal temperature reaches 165F

For scallion oil:

1. Slice scallions into thin rounds
2. Heat canola oil to 350F, or until it just begins to smoke
3. Carefully pour hot oil over scallions