

Gleanings Dry Mix Recipes

In times of great stress and need, I believe that communities are tested for their resolve and resiliency. And the current environment, as a result of this pandemic, is one of those trying times. In response, I am happy to team up with our brothers and sisters from the Central Valley, Gleanings for the Hungry, to offer some relief in the form of their nutritious and delicious dry food packages. They have prayed over this food that it may be a blessing for our community and offer relief and hope during this global crisis. With lots of love, I have put together these recipes for you to enjoy their food. These recipes are with staple pantry ingredients, along with my personal touches, for you to try and flavor. May this food bring some love, hope and relief into your home. Wishing you all health and happiness.

Chef Mario Christerna

Sausage Tomato Basil

Ingredients:

- 10 oz. Portuguese sausage (or any sausage of your choice) sliced ¼ inch thick
- 1 tbsp. olive oil
- 1 ½ cups diced onion
- 1 cup diced celery
- 1 cup diced bulb of fennel
- ¼ cup minced garlic
- 1 cup Gleanings dry mix
- 8-10 cups vegetable stock
- 3 tbsp. tomato paste
- 2 tbsp. olive oil
- 1 tsp. crushed red pepper flakes
- 1 ½ cups fresh basil leaves (plus some more for garnish)
- ¼ cup shaved parmesan cheese
- Salt and pepper

Directions:

1. Place a large pot over medium heat. Add olive oil. Once oil comes to a heat add sausage in a single layer and cook undisturbed for about 2 minutes and then turn pieces to cook other side or stir occasionally until both sides are browned. Once browned, with a slotted spoon take out sausage leaving as much oil in pot. This oil will now have the flavor of the sausage.
2. Once sausage has been taken out, add the onion, celery and fennel a tsp. of salt and sauté until soft and translucent. Add garlic and sauté for 2 minutes.
3. Add Gleanings dry mix and mix for about 15 seconds lowering the heat to not burn ingredients. Add tomato paste and mix until all is incorporated.
4. Add 8 cups vegetable stock and chili flakes. Bring to a simmer and cover for 25 minutes, stirring occasionally so it doesn't stick to pot. Uncover and continue to reduce until stew consistency. Stirring occasionally. Feel free to add more vegetable stock if it needs more. Once reduced add cooked sausage back in.
5. Take off heat and add basil leaves. Mix in until they wilt. Season with salt and pepper.
6. Garnish with some shaved Parmesan, basil leaves and a drizzle of olive oil.

Latino Vegetarian Stew

Ingredients:

- 1 cup Gleanings dry mix
- 2 tbsp. olive oil
- 1 ½ cups diced onion
- 1 cup diced carrots
- 1 cup diced bell pepper
- 1- 4oz can Hatch chilies, drained & diced
- 3 tbsp. minced garlic
- 2- 14 ½ oz. cans fire roasted tomatoes diced
- 7-9 cups vegetable stock
- 2 tsp. ground cumin
- 1 tsp. ground coriander
- 2 tsp. chili powder
- ½ cup fresh cilantro with stems
- 2 tbsp. fresh lime juice
- Salt and pepper
- 2 bay leaves
- 1 tsp. Mexican oregano
- ¼ avocado, sliced
- ¼ cup shredded cheese (preferably Mexican)

Directions:

1. Place large stockpot on medium high heat and Add oil. Once oil is heated, Add in onion and carrots, sauté for 2 minutes. Add in bell peppers, sauté for 2 minutes. Add in garlic, sauté for 2 more minutes. Stir in hatch chilies, cumin, coriander, chili powder, 1 tsp. of salt and stir to incorporate all (approx. 30 seconds).
2. Add canned tomatoes and Gleanings dry mix and mix all, incorporating for about 1 minute.
3. Stir in 7 cups of vegetable stock, bay leaves and oregano, bring to a boil then bring down to a simmer. Cook for about 50 min to an hour, stirring occasionally so mix doesn't stick to stockpot.
4. Once Gleanings dry mix is fully cooked (or if you need to add additional veg stock this is the time) take off heat and add cilantro and lime juice. Season with salt and pepper.

5. Garnish with avocado slices and shredded cheese.

Creamy Lemon Corn

Ingredients:

- 2 tbsp. olive oil
- 1 cup Gleanings dry mix
- 1 ½ cups diced onion
- 1 cup diced carrot
- ¼ cup minced garlic
- 2 tbsp. fresh diced ginger
- 1 medium can of corn with juice
- 8-10 cups vegetable stock
- Zest and juice of lemon
- 2 tsp. curry powder
- 1 tsp. ground cumin
- 2 bay leaves
- 1/3 cup heavy cream
- Kosher salt
- Ground black pepper

Directions:

1. Place large stockpot on medium high heat and add oil. Once oil is heated add carrots and onion. Sauté until onions are soft and translucent, stirring occasionally. Add ginger, sauté for a minute. Add garlic, sauté for one more minute.
2. Add Gleanings dry mix to sauce pot and sauté for a minute. Add curry powder, ground cumin and stir for 30 seconds (be careful to not burn the spices). Add vegetable stock and stir all until everything is well incorporated. Add corn along with its juice and bay leaves. Continue to cook until it comes to a simmer (lower heat to maintain simmer) then cover and cook for 25 minutes, stirring occasionally so it doesn't stick to stockpot. Then uncover and continue to cook for an extra 10-20 minutes until dry mix ingredients are tender. Feel free to add more vegetable stock is needed. Reduce until you achieve a consistency that is between a thick soup and a stew.
3. Add heavy cream and whisk until cream is emulsified. Add lemon zest and lemon juice (start with half of the lemon and add to achieve lemon taste of preference) add salt and pepper to taste.
4. Serve and garnish with lemon wheels or lemon wedge