

GRILLING

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1 cup raw peanuts
2 Jorge steaks (see note on Page 1B) or other 3-inch-thick, bone-in rib-eye steaks (36 ounces each)
Olive oil (not extra-virgin)
Flaky sea salt and freshly cracked black pepper
1 pound broccolini, trimmed
Balsamic Vinaigrette (recipe below)
6 scallions, thinly sliced
Pistachio Gremolata (recipe below)

1. Heat a large skillet over medium-high heat. Add the peanuts and cook, tossing occasionally, until toasted and fragrant. Place the peanuts in a mortar and pestle, let cool, and roughly crush (or roughly chop with a knife); return to their bowl.

2. Prepare a charcoal grill for both direct, high-heat grilling and indirect grilling. Or heat a gas grill to medium-high on one side and low on the other side. (Alternatively, heat a large cast-iron skillet over medium-high heat and heat the oven to 250 degrees.) Brush the steaks very lightly with olive oil, then season liberally with salt and pepper. Place the steaks on the direct, high-heat side of the grill (or in the skillet) and cook, flipping from cut side to cut side once, then to

fat side, until lightly charred at the edges and mahogany brown all over. (If you encounter flare-ups, move the steak to the indirect or low-heat part of the grill for a few seconds before returning it to the flame.) Move the steaks to the indirect or low-heat part of the grill and close the grill. (Alternatively, transfer the steak in the skillet to the oven.) Continue cooking the steaks, checking every five minutes or so, until an instant-read thermometer inserted into the thickest part of the meat reads 120 to 125 degrees for medium-rare doneness.

Transfer the steaks to a platter, tent loosely with foil, and let rest for at least 10 minutes as you cook the broccolini. Leave the grill on.

3. In a large bowl, toss the broccolini with a drizzle of olive oil, and season with salt and pepper. Place the broccolini on the direct, high-heat side of the grill — or in another large skillet — (reserve the bowl) and cook, turning occasionally and placing the stems on the hottest part of the grill, if possible, until lightly charred and the stems are just tender, about eight minutes. Return the broccolini to the reserved bowl and toss with the crushed peanuts, a quarter cup of the balsamic vinaigrette and the scallions.

4. Uncover the steaks, cut along the bone in each steak to

remove it, then slice the meat crosswise into half-inch-thick pieces. Transfer the slices with the bones to a large serving platter and “reassemble” the steak, then spoon some of the gremolata over the meat. Serve the broccolini on a platter next to the steak with bowls of extra gremolata and balsamic vinaigrette on the side.

PISTACHIO GREMOLATA

Makes 3½ cups

1½ cups whole milk
1 cup whole garlic cloves, peeled, plus 1 garlic clove, minced
½ cup shelled raw pistachios
1½ cups olive oil (not extra-virgin)
1 cup roughly chopped flat-leaf parsley
½ cup pitted picholine or other green olives, roughly chopped
1 teaspoon kosher salt
Finely grated zest and juice of 1 small lemon
Finely grated zest and juice of 1 small orange

1. Bring the milk and one cup of whole garlic cloves to a simmer in a small saucepan over medium heat, then reduce the heat, if necessary, to maintain a gentle simmer. Cover partially and cook,

stirring occasionally, until the cloves are very tender, about 15 minutes. The tip of a paring knife should slip in and out of each clove with no resistance. Drain the garlic in a colander, rinse and then transfer to paper towels to dry.

2. Heat a large skillet over medium-high heat. Add the pistachios and cook, tossing occasionally, until toasted and fragrant. Transfer the pistachios to a cutting board, let cool, then finely chop. Place the chopped pistachios in a medium bowl, then stir in the olive oil, parsley, olives, salt, citrus zests and juices and the one clove of raw minced garlic. Add the poached whole garlic cloves and stir them into the gremolata. Transfer to an airtight container and store in the refrigerator for up to three days. Bring to room temperature again before serving.

SMOKED BALSAMIC VINAIGRETTE

Makes 1 cup

½ cup balsamic vinegar
1 tablespoon honey
1½ teaspoons smoked soy sauce (available from Amazon and other online retailers) or regular soy sauce
¾ teaspoon Dijon mustard

½ teaspoon kosher salt, plus more
¼ teaspoon smoked paprika
Finely grated zest and juice of 1 small lemon
½ cup olive oil (not extra-virgin)

In a blender, combine the balsamic, honey, soy sauce, mustard, salt, paprika and lemon zest and juice. With the blender running, slowly

drizzle in the olive oil until the vinaigrette emulsifies. Season with more salt, if desired, and transfer to a serving bowl. Store in an airtight container for up to one week.

Make ahead: Both the pistachio gremolata and balsamic vinaigrette can be made up to three days in advance and stored in the refrigerator until ready to use.



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DORY

Continued from Page 1B

There have been changing lines of publishers, editors, writers, designers, advertisers, and press crew hung out by carriers to guide my longings and abilities into print and many of all of them drift by in memory fog as I anticipate further changes in a new

world while still making some room for the old.

I am part of both and yet neither, clinging to the line by simple clothespins of desire and opportunity. And, still, the printed word survives.

A daydream passes by in that the old press stays in the building that becomes a museum of educational value lined up with telegraph key,

candlestick telephone, pieces of lead type filed in their boxes, an assortment of old newspaper presses large and small, radios and other signs of communication to follow the years of advancement. Education of their history for the young, an interesting tourist stop in our city. What better use than to preserve our heritage in a building constructed

and arranged just for this use in its old age.

The vision fades. The old press destined to be chopped into bits, its value to history as a teaching tool for how newspapers once were printed destroyed. The building becomes something else for someone else, no one remembering what it once had held as part of our ongoing life. Another

FLOWER POT

Continued from Page 1B

Assemble the plants, pot, gravel, pot shards, sand, and planting mix in one location. Consider buying a little square or rack with wheels so that you can move the pot easily when necessary. Even rotating it so that it gets sun evenly is easier with wheels.

Cover the hole in the bottom of the pot carefully, (not to block drainage) by putting some pieces of broken pot or crockery into the pot bottom. Carefully cover the shards with small river gravel so that the shards will stay in place (good drainage is important). Make a nice little pile of it over the shards.

Cover the gravel with some play sand so the gravel is less likely to shift.

Put some potting mix in a bucket or wheelbarrow. Make sure it is damp. If it is a heavier type potting mix, be sure to add 1/4 to 1/3 of its volume in perlite to keep the mix light and well-drained. At this point, if you would like to, add some Osmocote or other slow release, long-lasting fertilizer. A couple tablespoons-per pot should be enough.

Add soil mix to the pot until it is at least half full. Now add your plants and fill in the

soil around them loosely.

This pot can be a color-bowl of annuals such as geranium, petunias, alyssum, lobelia, trailing vines, million bells, fuchsias, etc ...

You can create an exotic jungle look with elephant ears, bird of paradise, papyrus, asparagus ferns, and other foliage with a big plant to add height and big leaves combined with daylily or spiderplant to give contrasting texture.

Water the pot thoroughly after planting.

GARDEN CHORES

- Apply no fertilizers to trees and shrubs after July 4. Fertilizing late may cause lush growth that is apt to winter kill.

- Hot, dry weather is ideal for spider mite development. Damage may be present before webs are noticed. With

spider mite damage, leaves may be speckled above and yellowed below. Evergreen needles appear dull gray-green to yellow or brown.

- Divide and reset oriental poppies after flowering as the foliage dies.

- Don't pinch mums after mid-July or you may delay flowering.

- Powdery mildew is unsightly on lilacs, but rarely harmful. Shrubs grown in full sun are less prone to this disease.

- Blossom end rot of tomatoes and peppers occurs when soil moisture is uneven. Water when soils begin to dry; maintain a 2- to 3-inch layer of mulch.

- Harvest garlic and onions when the tops turn brown.

- Keep cukes well-watered. Drought conditions will cause bitter fruit.

If you have garden questions or comments, please write greengardencolumn@yahoo.com Thanks for reading!

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