

condiment creativity

Make your own garnishes for summer cookouts

By **JEANMARIE BROWNSON**
The Daily Meal

Early summer proves the perfect time to cook a batch of homemade tomato ketchup, whirl up fresh mayonnaise and enhance everything with fresh herbs.

This summer, I am customizing my condiment selection to keep the weekly burgers (meat, poultry and veg variations) interesting. These jars of goodness also will be useful in salads made from grilled chicken or hard-boiled eggs destined for backyard picnics or lakefront lunches.

I've never been a big fan of

will help with food safety issues. Season the lemony mayo with fresh herbs, anchovy or capers. Or use lime rind and lime juice for a version that's excellent as a dunking sauce for cooked shrimp.

Why buy flavored mustards when you can turn an inexpensive Dijon into something extraordinary? Add Kalamata olive puree and other goodies for a spread you will love straight from the jar. Use it for a unique spin on grilled cheese sandwiches or as a smear for grilled fish or chicken breast.

I've worked and traveled frequently in Mexico for more than two decades. Hands-down, my



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Summer mustard with all the goodies.

commercial ketchup, which is why I enjoy whipping up a smoky version made with bacon and smoked paprika. Ripe, plum tomatoes cook down into a sweet tenderness, and a whirl in the blender renders them into a smooth sauce. You'll need to allow some cooking time on a cool day. The ketchup will last several weeks and works wonderfully on sliced brisket and smoked turkey.

I love seasoned mayonnaise spread on BLT sandwiches, smeared over fish before broiling and stirred into main-course salads such as chicken and tuna salad. Here, pasteurized eggs

favorite condiment might be Veracruz's salsa macha — a chile, garlic and nut combination based in oil. Keep a jar on hand to ladle onto just about everything, from the morning's fried eggs to an afternoon hummus snack to the evening's grilled steak entrée. The possibilities for this salsa are endless. It also works on grilled eggplant, fish, chicken, steamed vegetables, cooked grains and small pastas. For a revelation, you can also try it on sliced tomatoes with a splash of lime or balsamic.

A note of caution with all condiments: Be careful not to double-dip serving spoons. Use a clean spoon each time.



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Fresh tomato and bacon ketchup.

FRESH TOMATO AND BACON KETCHUP

Stir this into sautéed spinach and serve topped with a soft-boiled or fried egg for a savory breakfast bowl.

Prep time: 20 minutes
Cook time: 50 minutes
Makes: About 2 3/4 cups

- 2 thick-cut slices smoky bacon, finely diced (2.5 ounces)
- 2-3 large shallots, finely diced (4 ounces)
- 4 large cloves garlic, minced or crushed
- 1/2 cup dry red wine
- 5-6 large ripe plum tomatoes, trimmed, diced (1 1/2 pounds)
- 2 tablespoons dark brown sugar
- 2 tablespoons cider vinegar
- 1-2 tablespoons agave syrup or corn syrup
- 2 teaspoons tamari or reduced-sodium soy sauce
- 1 teaspoon salt
- 1/2 teaspoon smoked paprika
- 1/4 teaspoon freshly ground black pepper
- 1/8 teaspoon ground mace or allspice

1. Cook 2 thick-cut slices of smoky bacon in a large saucepan over medium heat until bacon is crisp, about 8 minutes. Add 4 ounces diced shallots. Cook and stir until shallots are tender, about 5 minutes. Stir in 4 cloves minced garlic and cook for 1 minute. Add 1/2 cup dry red wine and boil to reduce to a glaze.
2. Stir in 1 1/2 pounds trimmed and diced plum tomatoes; cook and stir until softened, about 5 minutes.
3. Stir in remaining ingredients. Heat to a boil; reduce heat to very low. Simmer, stirring often, until thick, about 20 minutes. Let cool.
4. Process mixture in blender (cover blender top with a towel to prevent splatters) until pureed smooth.
5. Return to the saucepan. Heat to a simmer and cook, stirring constantly until thick enough to coat the back of a spoon, about 10 minutes. Taste and

adjust seasonings if desired with salt and pepper.

6. Pack mixture into covered containers. This will keep in the fridge for a couple of weeks.

LEMONY MAYONNAISE WITH VARIATIONS

Prep time: 10 minutes
Makes: About 3/4 cup

Note: For food safety, use pasteurized eggs for this mayonnaise.

Alternatively, you can treat the eggs as follows: Heat a small saucepan containing several inches of water to simmer. Add 2 (room temperature) eggs in the shell to the water. Cook exactly 1 minute (set a timer). Remove eggs with a slotted spoon to a bowl of ice water to cool. Crack eggs and separate out the yolks for this recipe.

- 2 large egg yolks from pasteurized eggs; see note
- Finely grated rind of 1 small lemon
- 2 tablespoons fresh lemon juice
- 1/2 teaspoon salt
- 1/2 teaspoon dry mustard powder
- 1/4 teaspoon garlic powder
- 1/3 cup extra virgin olive oil
- 1/3 cup safflower oil
- Flavor additions (choose 1 or 2):
- 1 anchovy fillet packed in oil;
- 1 or 2 tablespoons drained capers; grated rind of 1 lime;
- 2 tablespoons chopped fresh herbs (tarragon, chive, cilantro, dill)

1. Put 2 egg yolks, grated lemon rind, 2 tablespoons lemon juice, 1/2 teaspoon salt, 1/2 teaspoon dry mustard powder and 1/4 teaspoon garlic powder into a blender or small food processor. Process to mix well, scraping sides as needed.

2. With the machine running, very slowly drizzle in 1/3 cup each extra virgin olive oil and safflower oil until mixture is smooth and light.

3. Add any flavor additions. Pulse the

machine with on/off turns to incorporate ingredients. Taste and adjust seasonings.

4. Store in a covered jar in the refrigerator for up to 1 week.

SUMMER MUSTARD WITH ALL THE GOODIES

Prep time: 10 minutes
Makes: About 3/4 cup

- 1/2 cup inexpensive Dijon mustard
- 2 tablespoons pureed pitted Kalamata olives or tapenade spread
- 1-2 tablespoons thinly sliced chives or green onion tops
- 1-1 1/2 tablespoons drained capers or finely chopped cornichon pickles
- 1 tablespoon finely chopped pickled hot peppers, such as jalapenos, Calabrian peppers
- 2 teaspoons pickle or olive juice

1. Mix all ingredients in a small bowl. Taste and adjust seasonings.
2. Store in a covered jar for several weeks.

PEANUTTY SALSA MACHA

I like to use a variety of dried chiles in this versatile, condiment-style salsa/sauce. Shop for dried chiles in supermarkets with a large Mexican food selection. To assess freshness, press the chiles — they should be soft and pliable, not brittle. Prep time: 30 minutes, plus 45 minute cooling time
Cook time: 55 minutes
Makes: About 3 cups

- 2-3 ounces dried chile pods, such as ancho, guajillo, pasilla or New Mexico (or use a combination)
- 2 cups extra virgin olive oil
- 1/3 cup chopped dry roasted peanuts
- 1/4 cup chopped pecans
- 1-2 tablespoons sesame seeds

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Indulge in the sweetest season

Making the most of this year's strawberry crop

By **KATE KRADER and JAMES TARMY**
Bloomberg News

Last Friday, Earl Bunting welcomed visitors to his Limington, Maine, orchard for "pick your own" strawberry season.

"We opened at 7 a.m.," says Bunting, "and when we opened, our parking lot was full."

Wherever you live, if you have access to fresh strawberries, it's time to indulge. Exquisite, succulent, flavorful berries are available only a few weeks a year, after all. What to do once you've acquired as many quarts as you can?

"The first thing that's important: Strawberries are more delicate than they look," says Peter Hoffman, whose former restaurant Savoy in SoHo had a notable Greenmarket focus. His recent book, "What's Good: A Memoir in Fourteen Ingredients," dedicates a chapter to the fruit.

One tip is to take them out of the container unwashed and then put them in a plastic container. That's because, he says, "water starts to accelerate the deterioration." Wash them only when you need them, so "you can concentrate the flavor."

Hoffman says strawberries can last five days from when they've been picked. For those with the (fortunate) burden of too many strawberries and not enough time, we've sourced four recipes — savory, sweet, in a drink, and one for storage — that should use up a significant chunk of your harvest.

STRAWBERRY SOFRITO (SAVORY)

The following recipe for soffrito, an aromatic staple of Latin American cooking, is adapted from chef Jeremy Fox of Rustic Canyon in Los Angeles. It's a good accompaniment to grilled fish or chicken, or when served with cheese. Makes about 4 cups

- 2/3 cup extra virgin olive oil
- 2 cups finely chopped white onion
- 1 cup pine nuts, untoasted

- Sea salt
- 2 cups finely chopped fennel
- 2 pounds strawberries, mashed with your hands or a potato masher — about three heaping cups, once mashed

In a medium saucepan, combine the oil, onion, pine nuts, and several pinches of salt and cook over low heat for one hour. Add the fennel and cook for one more hour. Add the mashed strawberries and continue cooking for roughly a third hour until all the ingredients are caramelized and jammy. Season with salt and serve.

STRAWBERRY SHORTCAKE (SWEET)

The following recipe for the classic strawberry dessert is adapted from Food & Wine Magazine. Serves 6

- 1 quart strawberries, hulled and halved or quartered
- 1/3 cup plus 1/4 cup superfine sugar
- 1 3/4 cups cake flour
- 2 teaspoons baking powder
- 1/8 teaspoon salt
- 4 tablespoons cold unsalted butter, cut into small pieces
- 2 cups cold heavy cream



Phil Masturzo/Akron Beacon Journal/TNS

DuPlaga Farm in Burbank, Ohio, charges \$3 per quart to pick your own strawberries and \$4 to grab and go at the stand out front.

Preheat the oven to 425F. Butter an 8-inch cake pan. In a bowl, toss the strawberries with the 1/3 cup sugar. Let stand for 30 to 60 minutes. If the berries are firm, crush lightly with a fork.

Sift the flour, baking powder, and salt into a bowl. Using your fingers or a table knife, rub the butter into the flour

mixture until thoroughly incorporated. Stir in 2 tbsp of the sugar. Pour over 2/3 cup of the heavy cream and stir just until incorporated. Pat the dough into a ball and flatten into a disk. Set in the prepared cake pan, patting it in evenly.

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