

## **CookWell from HOME with Union Pizza**

### **Quick Pasta and Chickpeas**

2 T. olive oil

2 cloves garlic, peeled and smashed

2 T. fresh rosemary, chopped – or substitute ½ t. dried rosemary

Crushed red pepper, to taste

3 T. tomato paste

1 t. salt

Black pepper, to taste

1 15-oz. can chickpeas, drained and rinsed

½ c. small pasta (ditalini or similar)

2 cups water

2 T. fresh parsley, chopped

½ c. Parmesan cheese, grated

In a medium large heavy bottomed pot or deep saute pan, heat olive oil. Add garlic, rosemary, and red pepper flakes and saute for a minute. Stir in tomato paste, salt, and pepper and cook for 30 seconds. Add chickpeas, pasta, and water. Stir to scrape up any browned bits on the bottom of the pot, lower heat and simmer until water is absorbed, about 15-20 minutes. Taste and adjust seasonings. Serve with additional olive oil, parsley, and parmesan cheese.

### **Linguine and Clam Sauce**

1-10 oz. whole baby clams, undrained

1-6 ½ oz. minced clams, drained

2 T. butter

1 T. oil

3 cloves garlic, minced

1 T. flour

½ c. white cooking wine

2-3 canned anchovies

¼ t. dried thyme

1/8 t. black pepper

Crushed red pepper flakes, to taste

1 lemon, juiced

2 T. fresh parsley, chopped

¼ c. Parmesan cheese, shredded

Drain clams, reserving liquid. Heat oil and butter. Add garlic and anchovies and saute one minute. Stir in flour, then clam juice, and wine. Add dried spices. Cook two more minutes. Add clams and cook until heated through. Serve over bed of linguine, sprinkle with fresh parsley, Parmesan cheese and fresh lemon juice.

### **Grandma Alpha's Crazy Cake**

Mix in first bowl:

3 c. flour (all-purpose, millet, garbanzo, gluten-free, spelt, etc.)

1 ½ c. sugar

1/3 c. cocoa

2 t. baking soda

1 t. salt

Mix in a second bowl:

¾ c. olive oil

2 T. vinegar

1 t. vanilla

2 c. water

Preheat oven to 350 degrees. Pour liquid ingredients into dry ingredients and stir to combine. Bake in ungreased pan for 30-40 minutes.

## Speedy No-Knead Bread

3 c. white bread flour

1 packet (2 ¼ t.) instant yeast

1 ½ t. salt

1 ½ c. warm water

Oil as needed

1. Combine flour, yeast and salt in a large bowl. Add 1 1/2 cups water and stir until blended; dough will be shaggy. Cover bowl with plastic wrap. Let dough rest about 4 hours at warm room temperature, about 70 degrees.
2. Lightly oil a work surface and place dough on it; fold it over on itself once or twice. Cover loosely with plastic wrap and let rest 30 minutes more.
3. At least a half-hour before dough is ready, heat oven to 450 degrees. Put a 6-to-8-quart heavy covered pot (cast iron, enamel, Pyrex or ceramic) in oven as it heats. When dough is ready, carefully remove pot from oven. Slide your hand under dough and put it into pot, seam side up. Shake pan once or twice if dough is unevenly distributed; it will straighten out as it bakes.
4. Cover with lid and bake 30 minutes, then remove lid and bake another 15 to 30 minutes, until loaf is beautifully browned. Cool on a rack.