

Seasonal Eating



Gnocchi with Roasted Garlic Tomato Sauce

Gnocchi

2 russet potatoes	1 egg
Water	1 1/2 teaspoons olive oil
Salt	1 1/2 cups flour

Peel potatoes and cut into 1" slices. Place in large pot and cover with water. Add a couple of big pinches of salt. Bring to a boil and cook until fork tender. Remove from water with a spider or slotted spoon to drain. Mash with a fork and allow to cool. In another bowl, whisk egg and olive oil together with a fork. Add 2 cups of the mashed potato and mix well. Gradually add 1 cup of the flour to make a smooth dough that is just slightly sticky. Turn out onto a lightly floured board. Knead for a few minutes, adding in enough of the remaining 1/2 cup of flour to keep it from sticking as you knead. Let the dough rest for 5-10 minutes. Divide dough in half and then divide each half into 4 pieces. Roll each piece into a snake about 10" long and about 1/2" in diameter. Cut the snake into about 1/2" pieces, making little "pillows". Place on a parchment lined sheet pan in a single layer. If refrigerating, cover with plastic wrap and store for up to 3 days. If freezing, place pan in freezer until gnocchi are frozen, about 25 minutes. Take off of pan and place in a plastic freezer bag. Store in freezer for up to 3 months. To cook, bring salted water to a boil. Add gnocchi and boil for 6-8 minutes (they should be floating and not have any raw dough inside). Drain and serve immediately, topped with Roasted Garlic Tomato Sauce and sprinkled with grated Parmesan cheese.

Roasted Garlic Tomato Sauce

2 tablespoons olive oil, divided
1/4 cup chopped poblano peppers
1/2 small yellow onion, minced
2 (14.5 ounce) cans peeled diced tomatoes, drained reserving juice
1/2 teaspoon dried oregano
1/4 cup dry red wine
8-10 cloves garlic, peeled
1/2 teaspoon salt, or to taste

Heat 1 tablespoon olive oil in saucepan. Add peppers and onion and sauté until tender, about 5 minutes. Add tomatoes, oregano and wine and simmer for 15 minutes. Cool slightly and place in a food processor. Pulse at first and then puree. Heat remaining tablespoon of olive oil in skillet and add garlic cloves, cooking until well browned on the outside and slightly tender. Place in the food processor with the tomato mixture and puree. Return to the saucepan and bring to a boil. Adjust consistency by simmering to thicken or by adding reserved juice, if necessary. Season with salt.