

THE CULINARY

Playground



Ham & Cheese Scones

makes 4 large scones or 8 smaller

1 cup AP flour
1/2 tablespoon sugar
1/2 tablespoon baking powder
1/4 teaspoon garlic powder
1/4 teaspoon salt
1/4 cup unsalted butter, cold, cut into cubes
1/4 cup + 2 tablespoons buttermilk
1/2 cup shredded cheddar
1/4 cup diced ham (not deli ham)
1 tablespoon chopped scallions

Oven to 425°(convection)

Line a baking sheet with parchment paper.

In mixing bowl, combine flour, sugar, baking powder, garlic powder and salt.

Add cold butter. Mix into coarse crumbs using hands or pastry cutter.

Stir in buttermilk, ham, cheese and scallions. Mix until a soft dough forms.

Turn out onto a lightly floured surface. Knead 3-4 times with hands. Flatten out dough with hands until you have an even circle of dough, approx 1" thick.

Cut into wedges (4 large or 8 small).

Place each wedge onto baking sheet. Brush with heavy cream.

Bake for 18-22 minutes or until lightly browned and firm to the touch.



Grated Carrot Salad

Serves 2

- 1 tablespoon extra virgin olive oil
- 1 teaspoon Dijon mustard
- 1 teaspoon honey
- 1/4 small lemon, juiced
- 1/8 teaspoon salt
- Few cranks from pepper mill
- 2 large carrot
- Few leaves fresh parsley, torn
- 1 finely sliced scallion
- 1/8 cup raisins or craisins

Whisk together oil, mustard, honey, lemon juice, salt and pepper in a small container.

Peel carrot with vegetable peeler and grate carrot using large holes on box grater onto a piece of parchment paper. Add carrot to container with dressing. Add snipped scallions, and raisins/craisins and toss well. Toss to coat in dressing. Taste and adjust seasoning if necessary.

Cover and refrigerate until ready to serve.