

LÉGUMES À LA GRECQUE

[Vegetables cooked in Court Bouillon]

Court Bouillon

2 cups water
8 Tb olive oil
½ cup lemon juice
½ tsp salt
2 Tb minced shallot or green onion
The following (tied in cheese cloth if you wish):
6 sprigs parsley
1 small celery stalk with leaves, or ¼ tsp celery seeds
1 sprig fresh fennel or ¼ tsp fennel seeds
1 sprig fresh thyme or ¼ tsp dried thyme
12 peppercorns
6 coriander seeds
2½-quart enameled or stainless steel saucepan with cover

Place all ingredients in the covered saucepan and simmer for 10 minutes

Champignons à la Grecque [Mushrooms à la Grecque]

1 lb. fresh mushrooms, button size if possible
1 batch simmering *Court Bouillon* (preceding recipe)

Trim and wash mushrooms. Leave whole if small, quarter if large. Add them to the simmering *Court Bouillon*, tossing them to cover with liquid. Cover and simmer for 10 minutes.

A slotted spoon
A serving dish
Salt and pepper

Remove the mushrooms from the saucepan with the slotted spoon and arrange them in the serving dish. Rapidly boil down the *Court Bouillon* until it has reduced to about 1/3 cup. Correct seasoning, and strain over mushrooms.

2 to 3 Tb minced parsley or mixed green herbs

Sprinkle with herbs before serving

Aubergines á la Grecque – [Eggplant á la Grecque]

1 lb. eggplant
½ tsp salt
1 tsp lemon juice
1 batch simmering *Court Bouillon* (preceding recipe)

A slotted spoon
A serving dish
Salt and pepper

2 to 3 Tb minced parsley or mixed green herbs

Peel the eggplant, cut into serving pieces, and let stand for 20 minutes in ½ tsp salt and 1 tsp lemon juice for each 4 cups eggplant. Drain thoroughly. Add them to the simmering *Court Bouillon*, tossing them to cover with liquid. Cover and simmer for 10 minutes.

Remove the eggplant from the saucepan with the slotted spoon and arrange them in the serving dish. Rapidly boil down the *Court Bouillon* until it has reduced to about 1/3 cup. Correct seasoning, and strain over eggplant.

Sprinkle with herbs before serving

Oignon á la Grecque [Onions á la Grecque]

1 lb. pearl onions or small white onions about an inch in diameter.
1 batch simmering *Court Bouillon* (preceding recipe)

A slotted spoon
A serving dish
Salt and pepper

2 to 3 Tb minced parsley or mixed green herbs

Drop them for 1 minute in boiling water to cover, drain and peel them, then pierce a cross in their root ends to insure even cooking. Add them to the simmering *Court Bouillon*, tossing them to cover with liquid. Cover and simmer for 30 to 40 minutes.

Remove the onions from the saucepan with the slotted spoon and arrange them in the serving dish. Rapidly boil down the *Court Bouillon* until it has reduced to about 1/3 cup. Correct seasoning, and strain over onions.

Sprinkle with herbs before serving