

Log Lunch 20 October 2006
Recipes serve 90

Potato-Leek Soup

48 medium-sized potatoes

49 cups cleaned, chopped leeks

16 medium stalks celery, chopped

16 large carrots, chopped

64 cups water

24 tsp. salt

16 cups soy milk

freshly ground black pepper

Snippets of whatever fresh herbs you can get and think would taste good (thyme, marjoram, basil, etc.)

1. Scrub potatoes and cut into 1-inch chunks. Place in a soup pot with the leeks, celery, carrots water, and salt. Bring to a boil, cover, and cook until potatoes are tender. Remove from heat and let it cool until it's no longer hot to pureé.

2. Pureé. Return the pureé to the pot. Stir in milk.

3. Add black pepper to taste, and adjust salt if necessary. Serve hot with a sprinkling of fresh herbs.

Salad

Lots of apples!

7 celery stalks

1 ¾ cups raisins

7 oranges

2 cups raisins or dried currants

3.5 cups cashews

Lettuce (Peace Valley, maybe) – ask Bill, because so far we've had way too much lettuce
probably 10 heads is good

Orange dressing

6 cups fresh orange juice

1 cup oil

4 tablespoons balsamic vinegar

4 teaspoons salt

2 teaspoons freshly ground black pepper

Celeste's Sunflower-Oatmeal Bread

7 packages active dry yeast
1 tsp sugar
8 3/4 cups buttermilk (aka soy milk plus 2 tsp lemon or white vinegar per cup milk)
1 3/4 cups honey
3/4 cup plus 2 tbsp molasses
3/4 cup plus 2 tbsp unsalted butter/margarine
7 cups whole wheat flour
7 cups rolled oats
5 1/4 cups raw sunflower seeds
7 tsp salt
7 eggs, lightly beaten (or substitute possibly)
28-35 cups all-purpose flour or bread flour

1. Combine yeast, sugar, and warm water and stir to dissolve. Let stand until foamy, about 10 minutes.
2. Combine buttermilk, honey, molasses, and margarine in another bowl.
3. In a third bowl, combine whole-wheat flour, oats, sunflower seeds, and salt. Add buttermilk mixture, yeast, and egg. Whisk hard for about 3 minutes. Add unbleached flour about 1/2 cup at a time with a wooden spoon until a soft dough forms.
4. Turn dough out onto a lightly floured surface and knead for about 5 minutes, adding flour 1 tbsp at a time as needed to produce a smooth and springy dough. Place in a greased bowl and turn once to grease top. Cover with plastic wrap and let rise in a warm place until doubled in volume, about 1 1/2 hours.
Bread started to rise at: _____.
5. Gently deflate dough, turn out onto a floured surface, and divide into 3 round loaves. Place on a greased or parchment-lined baking sheet sprinkled with oats. Cover loosely with plastic wrap and let rise for about 30 minutes, or until doubled.
Set to rest at: _____.
6. Bake in a preheated 375 oven for 40 minutes until loaves are brown and bottoms sound hollow.
Put in oven at: _____.

Pumpkin bread

36 eggs!
9 cups vegetable oil
9 cups cooked and pureed pumpkin -
11 ¼ cups molasses
9 cups brown sugar
27 cups whole wheat flour
4.5 tsp salt
6 tbsp baking soda
6 tbsp cinnamon
3 tbsp nutmeg
4.5 tsp cloves

Preheat oven to 350. Place eggs in a bowl. Beat until fluffy. Add water, oil, pumpkin, molasses and brown sugar. In a separate bowl combine flour through cloves, then add to wet mixture. Stir together until batter is smooth. Butter trays and pour batter in, leaving some room for the batter to rise. Bake for 45-60 minutes.