

# STILL hungry?

story by **CULLEN CURTISS**

**W**hen was the last time you thought about how your great-great-great-great-great grandchildren will live? While it's natural to think two or three generations into the future, what about that far-out seventh generation? Commonly credited to the Iroquois, the philosophy behind Seventh Generation implores us to consider the implications of our current actions—140 years out. To anyone who believes in the tension and fragile fabric of humanity, of flora, of fauna and of terra, this makes exquisite conceptual sense, yet in practice, we're challenged to consider how we can make a difference. How can we parse such an awesome thought with a fork and knife, rather than a bulldozer?

Well, let's be honest, we have adjusted our quotidian behaviors to the point of happy do-good tedium—we proudly shepherd our reusable bags, we water the raised bed before 10 a.m. and after 6 p.m., we bike, we shop local, eat plants, build a south-facing home, shop at thrift stores, etc.—and yet, will these acts of sustainability ensure a stable planet for the great-times-5 grandkids? Maybe.

There are more systematic adjustments happening, and a rather consistently good place to find leadership on Seventh Generation-thinking is in our local restaurants with our local chefs. So, this Thanksgiving, look no further than three local restaurants that have shared their thinking about sustainability and their approach to embracing it. We thank them for their foresight and toast to all of you who are thinking beyond yourselves and into the unknown.

SERVES  
8

From Joe's Dining, "What really distinguishes us is our passion for a sustainable, local food supply. We now spend well over \$100,000 a year on locally produced foods." Regarding his Thanksgiving recipe of pumpkin pie, Chef-Owner Roland Richter writes, "I usually start buying pumpkins in late October and keep them on our patio to cure. Last year, we bought over 1,500 pounds of different varieties (from Brett [Ellison] at Jubilee Farm, from David Fresques at Monte Vista Organics and from Tom and Mary [Dixon] at Green Tractor Farm), and they lasted until late March. We used the pumpkin for vegetables, pie filling, lasagna, roasted as topping for vegetarian sandwiches, included it in stews and made soup."

## Pumpkin Pie

Pie filling:

1 medium-sized pie pumpkin, locally grown  
1 cup sugar  
½ cup brown sugar  
½ teaspoon salt  
1 teaspoon cinnamon  
1 teaspoon ginger  
¼ teaspoon cloves  
¼ cup heavy cream  
2 eggs  
¼ cup pine nuts

Preheat the oven to 300 degrees. Cut the pumpkin into halves, scoop out the seeds and bake flesh-side down on a parchment-paper-covered tray (with sides to catch the juice!) for 2 hours or until the pumpkins are very soft.

While still warm, scrape the flesh from the skins using a small knife. If flesh feels wet, place back on the tray in the oven with the door slightly ajar. Check every few minutes.

Once dry, cool and purée in blender. You will need 20 ounces of purée. Place leftovers in a plastic bag and freeze.

Place purée in a large bowl and add the remaining ingredients, blending slowly. Pour into 9-inch pie shell and bake at 350 degrees for 40 minutes.

Toast the ¼ cup of pine nuts and sprinkle on pie after taken from the oven.

*Joe's Dining is located at 2801 Rodeo Road A-5 in Santa Fe, 505.471.3800, joesdining.com.*

**SERVES**  
**4**

The Grove Cafe & Market Chef Jason Greene says, “Our philosophy has always had sustainability at the forefront. We believe in making honest food, utilizing ingredients at the peak of its season, while focusing on preserving for months to come. I’m always fermenting, pickling or dehydrating food to use in multiple different dishes to build flavor. Whether it’s using all parts of a green onion, like the recipe below, or taking over-ripened tomatoes and making our popular tomato jam, we strive for zero waste in our kitchen. Any waste we do have is composted, equaling over 42 tons a year. Local food is always better, not only because it tastes better, but because it lessens our carbon footprint, which is best for our customers and our environment.

“This recipe uses local sweet potatoes from Vida Verde Farm, house-fermented cabbage from Silver Leaf Farms, and locally roasted chile with New Mexico honey. We utilize the whole green onion by charring the ends in the oven, then grinding to a powder for the vinaigrette.”

## Roasted Sweet Potatoes

**WITH SAUERKRAUT, CHILE-HONEY BUTTER AND CHARRED ONION-PISTACHIO VINAIGRETTE**

- 3 sweet potatoes from Vida Verde Farm
- 1 Tablespoon canola oil (or enough to cover the sweet potatoes)
- Salt to taste
- ¼ cup maple syrup
- 2 sticks butter, room temperature
- 2 Tablespoons honey
- ¼ cup chopped green chile, hot
- 1 teaspoon lime zest (use the finest side of a grater)
- 1 cup sauerkraut
- ¼ cup pistachios, toasted and crushed
- 1 bunch green onion, thinly sliced (Reserve the root ends.)

Method for the potatoes:

Preheat oven to 350 degrees. Scrub the potatoes and poke holes in them with a fork. Wrap in tin foil and bake on the racks for 1 hour or until tender. Take out of the oven and let cool.

After cool to the touch, slice into ½-inch rounds. Toss the slices in oil, salt, and maple syrup and cook in the oven on a tray for 20 more minutes or until charred. Set aside.

Method for the Chile-Honey Butter:

Take the room temperature butter and place in mixing bowl. Add honey, chopped chile, lime zest and salt. Beat the contents with a paddle attachment until well combined. Taste for seasoning and set aside.

Method for the Charred Green Onion Powder:

Turn oven up to 425 degrees. Take the reserved root ends of green onion and wash. Pat dry and toss with salt and lay flat on a sheet tray. Roast in the oven, turning every five minutes until the onions are dark and charred. Let cool and grind in a coffee grinder.

Method for the Vinaigrette:

- 2 shallots, chopped fine
- 1 teaspoon thyme, chopped
- 1/3 cup lemon juice
- 2/3 cup Champagne vinegar
- 3 cups extra virgin olive oil
- ½ teaspoon mustard powder
- 1 Tablespoon Charred Green Onion Powder
- 1 teaspoon salt

Place all the ingredients into a bowl and mix well with a whisk. Right before serving, whisk well again and taste for seasoning. To plate, arrange the sweet potatoes on a platter. Top each potato with a spoonful of the Chile-Honey Butter. Scatter the sauerkraut on top of the sweet potatoes. Whisk the vinaigrette well and spoon desired amount of dressing over each of the potatoes. Garnish with the crushed pistachios and the sliced green onions. Serve immediately.

**SERVES**  
**8**

Rosemary Co-owner Bryan Thompson says, “We started this restaurant based on the premise of sourcing better ingredients, proteins without antibiotics and growth hormones, supporting sustainable agriculture, recycling and composting our green waste. We look forward to furthering this process and for the opportunity to learn more about our local agricultural partners. Many of the produce items we’ve used in the restaurant are from my garden and backyard (figs, prickly pears and pomegranates). This recipe is full of ingredients that a home chef can source at a local grower’s market.”

## Thanksgiving Stuffing

**POBLANO RELLENOS**

- 8 poblano peppers
- 1 Tablespoon canola oil
- 1 large red onion, diced
- 6 large garlic cloves, minced
- 2 medium zucchini, diced
- 2 medium yellow squash, diced
- 1 cup roasted and diced green chile
- Salt and pepper to taste
- 2 cups diced stale bread
- 2 sprigs rosemary
- 10 sprigs thyme
- 1/2 cup vegetable broth (more if needed)
- 1 to 2 pomegranates, seeded
- 1 pound shredded cheese (optional, variety of your choice)

Roast the poblano peppers over the gas burner of your stove or under the broiler, turning the poblanos until all sides are evenly charred black. Place in a large bowl and cover with film wrap. After steaming for 10 to 15 minutes, remove the blackened skin from the peppers being careful to keep the pepper whole and intact. With a sharp knife, carefully cut a slit from the shoulder to the tip and de-seed each poblano.

Heat the oil in a large sauté pan, add the red onions and cook until translucent and starting to soften. Add the garlic, zucchini and yellow squash and continue to cook the mixture until the zucchini are tender, but not mushy. Add the green chile and cook until heated through. Season with salt and pepper as you go.

Place the stale bread in a large mixing bowl and add the onion mixture. Mince the rosemary and thyme and add. Mix all ingredients together, moistening as needed with the vegetable broth. Taste and adjust the seasonings. Mix in the pomegranate arils.

Starting with about ¾ cup of the mixture, carefully fill each poblano pepper. This can be done ahead of time and kept refrigerated. Preheat the oven to 350 degrees. Bake the poblanos on a parchment-papered or lightly oiled sheet tray for about 25 to 30 minutes or until heated through. If adding cheese, do so in the last 10-15 minutes of cooking.

(See our December 2017 Still Hungry? —visit [localflavormagazine.com](http://localflavormagazine.com) and search: *precious arils*—for instructions on deseeding and other pomegranate recipes.)

*The Grove Cafe & Market is located at 600 Central Ave. SE, Ste. A in Albuquerque, 505.248.9800, [thegrovecafemarket.com](http://thegrovecafemarket.com).*

*Rosemary is located at 4565 San Mateo Blvd NE Ste. A in Albuquerque, 505.361.1842, [rosemaryabq.com](http://rosemaryabq.com).*