

Chef Art Smith's Recipes for Entertaining



Photo Credit: Kipling Swehla

Greek Yogurt Vegetable Dip

INGREDIENTS Makes ½ cup

- ½ cup Greek yogurt (low fat or regular)
- 2 tablespoons buttermilk
- 1 teaspoon finely grated lemon zest
- 1 teaspoon fresh lemon juice
- 1 tablespoon chopped fresh chives
- 1 tablespoon chopped fresh flat-leaf parsley
- 1 tablespoon chopped fresh dill
- ½ teaspoon Dijon mustard
- ½ teaspoon coarse salt, plus more to taste
- ½ teaspoon freshly ground pepper, plus more to taste

STEPS

- 1: Mix all of the dip ingredients together.
- 2: Season to taste.
- 3: Cover, and refrigerate for at least 15 minutes(or overnight).
- 4: Serve chilled with crudités.

Vegetable Crudités

(Serve in tall glasses or small glass vases on a large platter)

INGREDIENTS Serves 12

- 1 tablespoon plus ½ teaspoon kosher salt
- 4 ounces haricots verts, or wax beans, trimmed
- 32 thin asparagus, trimmed
- 1 pound celery, washed, peeled and trimmed
- 1 small jicama, peeled
- 1 medium cucumber, peel on
- 2 bunches scallions
- 12 ounces carrots
- 1 medium yellow squash
- 1 medium zucchini
- 1 medium daikon
- 12 red pear tomatoes
- 12 yellow pear tomatoes

STEPS

- 1: Prepare a large bowl of ice water, and set aside. Bring a large pot of water to a boil, and add 1 tablespoon salt. Place the beans in the boiling water. Blanch until the color becomes bright green, 15 to 25 seconds. Transfer beans to the ice bath to cool. When cool, remove them from the ice water. Immerse the asparagus in the boiling water. Blanch until bright green, about 30 seconds; transfer to the ice bath to cool. Remove them from the ice water, and reserve.
- 2: Cut the jicama into ¼-inch matchsticks, measuring 3 to 5 inches in length. Set aside. Wash cucumber very well, and cut in half and cut cucumber into spears, and set aside. Trim scallions to 9-inch lengths, and set aside. Wash and peel carrots, and cut lengthwise into strips measuring ¼ inch in diameter. Set aside.
- 3: Wash squash and zucchini very well, and cut into ⅛-inch-thick slices lengthwise, preferably on a mandoline. Peel daikon, and cut into ⅛-inch-thick slices lengthwise. Set aside all the slices, covered with a damp towel, until serving time. Wash and dry cherry tomatoes. Set aside.
- 4: Place beans, asparagus, celery, jicama, cucumbers, and carrots in serving glasses. Roll up squash, zucchini, and daikon strips, and place on the serving platter with the other vegetables. Place tomatoes in a bowl or glass. Serve crudités with Greek Yogurt dip on the side.

Gazpacho

INGREDIENTS Makes 4 large servings or 12 small tasting servings

- ¼ sweet onion, chopped
- 4 cups chopped tomatoes
- 1 large cucumber, chopped
- 2 cloves garlic, minced
- ¼ cup olive oil
- 1 bell pepper, seeded and chopped
- 1 jalapeno pepper, seeded and chopped
- Salt and freshly ground black pepper to taste
- 6 cups tomato juice
- ½ cup chopped fresh cilantro (reserve some for garnish)
- ¼ cup chopped fresh basil

STEPS

- 1: Combine the onion, tomatoes, cucumber, garlic, oil, bell pepper, jalapeno and salt and pepper in a large bowl. Cover and refrigerate overnight.
- 2: Place the mixture in the blender; add the tomato juice, cilantro and basil and puree.
- 3: Serve chilled and garnish with reserved cilantro.

Art Smith's Goat Cheese Drop Biscuits

INGREDIENTS Makes 12 biscuits

- 2 cups King Arthur self-rising flour
- 1 teaspoon salt
- 4 tablespoons (2 ounces) Cold Butter
- 4 tablespoons (2 ounces) Goat Cheese
- 1 cup (8 ounces) Buttermilk
- Extra butter to grease pan and top biscuits
- ¼ cup grated Parmesan Cheese

STEPS

- 1: Preheat your oven to 425° degrees F. Place one 10 inch cast iron pan into the oven while it is preheating.
- 2: Place flour and salt powder into a medium sized bowl.
- 3: Cut in the butter and Goat cheese.
- 4: Make a well in the middle of the ingredients and pour in the milk. Stir until the mix is moistened, adding an extra tablespoon of milk if needed.
- 5: Remove the hot skillet from the oven and place a tablespoon of butter into it. When the butter has melted, drop ¼ cupfuls of batter into the pan, (use a muffin scoop to drop the batter if you have one).
- 6: Brush the tops of the biscuits with melted butter. Bake from 14-16 minutes until browned on the top and bottom.
- 7: Remove from the oven and sprinkle with the ¼ cup grated parmesan cheese. Enjoy warm!

Whole Wheat Margherita Pizza

INGREDIENTS 3 10-Inch Pizzas, Serves Six

- 1 package of active dry yeast
- 1 ½ cups of King Arthur White Whole Wheat Flour
- 1 ½ cups of King Arthur Unbleached All Purpose Flour
- 1 tablespoon of Agave nectar
- 1 teaspoon sea salt
- 1 tablespoon Extra Virgin Olive Oil
- 1 ¼ cup of warm water at approximately 110 degrees
- Additional flour for kneading

Toppings

- One 28-ounce can of San Marzano Tomatoes seeded and torn into big pieces, drain well, and reserve for topping.
- 1 ball of Buffalo or Cow Mozzarella, thinly sliced
- 1 bunch of fresh basil, torn
- 1 small block of Parmesan cheese
- Extra Virgin Olive Oil

Additional Toppings

- Roasted vegetables such as roasted mushrooms
- Chopped arugula

STEPS

- 1: Pour warm water in food processor, sprinkle yeast, and agave, allow to activate for 10 minutes until bubbly. Add to the processor the flours, salt, olive oil, and pulse until the dough comes together into a sticky ball.
- 2: Remove the dough from the processor and sprinkle some additional flour on the dough and knead into a soft dough. Place the ball of kneaded dough into a large mixing bowl and cover with a clean kitchen towel. Allow to double in bulk for approximately 1 hour.
- 3: After dough has doubled in bulk, divide into 3 balls, each of which will make a 10-inch pie.
- 4: Put one ball of dough on top of a piece of parchment paper and flatten the ball with your hands and gently stretch to form a 10-inch circle.

Whole Wheat Margherita Pizza (Continued)

- 5: Preheat oven to 500 degrees. If using a pizza stone, preheat the stone for one hour at 500 degrees. If you're not using a stone, you can transform a regular rectangular cookie sheet into a great pizza pan by turning it over.
- 6: Shape pizza on parchment paper, sprinkle on tomato pieces, torn basil, and thinly sliced and torn pieces of mozzarella, sprinkle with sea salt and fresh ground pepper.
- 7: Place pizza on stone or cookie sheet and bake for 2-3 minutes just until the dough is firm, then pull parchment from under the pizza, and bake for 8-10 more minutes until the top is bubbly and the crust is golden brown.
- 8: Remove from oven, and grate some Parmesan cheese on top and serve.