



First Dinner Party

Chef's Statement

This vegetarian meal consists of a variety of small plate dishes that are perfect for a party atmosphere. The dishes can be eaten alone or combined on flatbread to create a variety of unique tastes and flavors. Vegetarian dishes are better for the environment than those involving livestock, as the ingredients require less water to produce and maintain. This meal not only shows the ability of the house to entertain guests in a party atmosphere, but also presents many tasty vegetarian options.

The Chesapeake Chowhouse

Starters

Arugula salad
Stewed cranberry beans with kale

Main Dishes and Sides

Barley tabbouleh
Sesame flatbread
Cilantro jalapeno salsa
Spiced Greek yogurt
Hummus
Braised chickpeas with okra and tomato
Roasted squash and red pepper with rosemary
Pumpkin and mushroom with mustard seeds

Dessert

Warm rhubarb blackberry walnut crumble with ice cream

Beverages

Lemongrass Ginger Iced Green Tea
Mineral Water
Coffee



Comprehensive Ingredients List:
The Chesapeake Chowhouse

- Baby arugula
- Dried currants
- Olive oil
- Lemon
- Grainy mustard
- Honey
- Black pepper
- Sea salt
- Onion
- Celery
- Garlic
- Oregano
- Red pepper flakes
- Tomatoes
- Kale
- Parmesan cheese
- Cranberry beans
- Vegetable broth
- Parsley
- Pearl barley
- Water
- Lemon juice
- Cucumber
- Cherry tomatoes
- Green onions
- Red onion
- Mint
- Bread flour
- Wheat flour
- Rapid-rise yeast
- Sugar
- Plain yogurt
- Sesame seeds
- Unsalted butter
- Jalapeno chilies
- Cilantro
- Lime juice
- Greek yogurt
- Chickpeas
- Tahini
- Cumin
- Sweet paprika
- Okra
- Cinnamon
- Red bell peppers
- Yellow or green squash
- Rosemary
- Pumpkin
- Button mushrooms
- Mustard seeds
- Rhubarb
- Blackberries
- Lemon zest
- All-purpose flour
- Brown sugar
- Oats
- Walnuts
- Vanilla ice cream
- Orange rind
- Heavy cream
- Lemongrass
- Ginger
- Agave nectar
- Loose green tea
- Mineral water
- Coffee



Second Dinner Party

Chef's Statement

This gourmet meal is comprised entirely of dishes that contain locally harvested, seasonal ingredients from WaterShed's edible garden and local purveyors. The dishes employ a wide variety of cooking techniques, highlighting the versatility of the kitchen as well as exhibiting multiple ways that local ingredients can be prepared. This meal is a seated dinner illustrating WaterShed's ability to host a formal meal.

Le Bassin Versant

First Course

Okra, cauliflower, and zucchini fritto misto with garlic aioli and chili salt

Second Course

Roasted rockfish with smoked paprika romesco

Third Course

Handmade tagliatelle with crackled collard greens

Fourth Course

Roasted chicken and vegetables with mushroom reduction

Fifth Course

Warm espresso dark chocolate torte with almond salted caramel pears

Beverages

Lemongrass Ginger Iced Green Tea
Mineral Water
Coffee



Comprehensive Ingredients List:
Le Bassin Versant

- Okra
- Zucchini
- Cauliflower
- Water
- Rice flour
- All-purpose Flour
- Canola oil
- Eggs
- Garlic
- Lemon
- Olive oil
- Thai chili pepper
- Sea salt
- Black pepper
- Rockfish
- Bell peppers
- Paprika
- Walnuts
- Almonds
- Sherry vinegar
- Pea shoots
- Semolina flour
- Collard greens
- Apple cider vinegar
- Grapes
- Butter
- Egg yolk
- Pecorino cheese
- Chicken
- Mushrooms
- Thyme
- Beets
- Fingerling potatoes
- Parsnips
- Brussel sprouts
- Sugar
- Espresso
- Semisweet chocolate
- Pears
- Lemongrass
- Ginger
- Agave nectar
- Loose green tea
- Mint
- Mineral water
- Coffee



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Movie Night Snacks

Popsicles:

Lemon basil
Cucumber melon

Popcorn:

White truffle and sea salt
Sweet sesame and five spice
Old bay



Comprehensive Ingredients List:
Movie Night

- Popcorn seeds
- Canola oil
- White truffle oil
- Sea salt
- Sugar
- Five spice powder
- Toasted sesame seeds
- Butter
- Old Bay seasoning
- Simple syrup (sugar and water)
- Lemons
- Basil
- Cantaloupe
- Cucumber
- Mint
- Water
- Lemongrass
- Ginger
- Agave nectar
- Loose green tea
- Mineral water
- coffee



Recipes for the *The Chesapeake Chowhouse*

Arugula salad

Ingredients

- Baby arugula
- 1 cup dried currants
- 2 tablespoons olive oil
- Juice of half a lemon
- 2 teaspoons of grainy mustard
- 2 teaspoons of honey
- Black pepper
- Sea salt

Directions

1. Combine olive oil, lemon juice, mustard, honey, black pepper and sea salt.
2. Toss dressing with arugula and currants.

Stewed Cranberry Beans with Kale

Ingredients

- 3 tablespoons olive oil
- 1 medium onion, chopped fine
- 1 medium stalk celery, chopped fine
- 4 medium garlic cloves, minced
- 1 teaspoon dried oregano
- ¼ teaspoon red pepper flakes
- 2 diced tomatoes
- 2 cups of chopped kale
- 1 Parmesan cheese rind, about 5 inches by 2 inches
- 2 cups of cranberry beans
- 4 cups vegetable broth
- 1 teaspoon salt
- ¼ cup fresh parsley leaves
- Ground black pepper
- 1 cup freshly grated Parmesan cheese

Directions

1. Heat 1 tablespoon olive oil in a large stockpot over medium high heat. Add the onion, celery, and kale. Cook, stirring occasionally, until vegetables soften, about 4 to 5 minutes.
2. Add garlic, oregano and red pepper flakes, sauté until fragrant, about 1 minute.
3. Add tomatoes, cheese rind and beans. Bring to a boil, reduce heat and simmer 10 minutes.



Add vegetable stock and simmer until beans are cooked.

4. Remove from heat and discard cheese rind. Stir in most of the parsley and season with salt and pepper to taste.
5. Ladle into bowls, garnish with oil, parsley and grated cheese.

Barley Tabbouleh

Ingredients

- 1 ¼ cups pearl barley
- 3 ¼ cups water
- ¾ cup extra virgin olive oil
- ½ cup fresh lemon juice
- 1 ½ teaspoons sea salt
- ½ teaspoon black pepper
- 1 seedless cucumber, peeled halved lengthwise, and cut into small chunks
- 1 cup ripe cherry tomatoes, halved
- 4 green onions, sliced
- 1/3 cup red onion, finely chopped
- 3 garlic cloves, chopped
- 1½ cups parsley, finely chopped
- 3 tablespoons mint, finely chopped

Directions

1. In a large pot, bring barley, water and salt to a boil. Reduce heat to low and cook, covered, until barley is tender, 25-30 minutes. Drain in a colander.
2. In a large bowl, mix the barley, olive oil, lemon juice, salt, and pepper. Let stand at room temperature for about one hour.
3. Add cucumber, tomato, green onion, red onion, garlic, parsley, and mint. Mix well and serve.

Sesame Flat Bread

Ingredients

- ½ cup bread flour, plus more as needed
- ¼ cup whole wheat flour, sifted to remove bran flakes
- 1 package instant or rapid-rise yeast
- 2 teaspoons sugar
- Salt
- 1 cup water, room temperature
- ¼ cup plain yogurt
- 1 tablespoon olive oil, plus more for bowl
- 3 tablespoons sesame seeds
- 4 tablespoons unsalted butter, melted



Directions

1. Combine flours, yeast, sugar and 1 ½ teaspoons salt in a bowl and mix until blended. Add water, yogurt, and olive oil and mix to form a rough dough.
2. Knead on a floured surface until smooth and glossy, adding more bread flour as necessary, about 10 minutes.
3. Place dough in a well oiled bowl, and cover with a damp cloth. Let rise in a warm place until doubled in volume, about 1 hour.
4. Punch down dough and cut into 8 equal pieces. Roll the pieces into balls and place them on an oiled baking sheet, cover, and let rest for 10 minutes.
5. Roll out each ball to form a 6 inch circle, sprinkle with water and sesame seeds.
6. Heat a cast iron skillet over medium high heat. Working with one dough round at a time, lay the round into the pan and cook until bubbles form, about 30 seconds. Flip dough and cook until browned, about 2 minutes. Flip again to brown the other side.
7. Place on a wire rack to cool, and brush with melted butter.

Cilantro Jalapeno Salsa

Ingredients

- 4 large jalapeno chilies
- ¼ cup extra virgin olive oil
- ¼ chopped fresh cilantro
- 2 tablespoons fresh lime juice

Directions

1. Char chilies in the broiler until blackened on all sides, place in a paper bag and seal. Let stand for ten minutes.
2. Peel, seed, and finely chop chilies, and place in a small bowl.
3. Mix in oil and cilantro.
4. Mix in lime juice when about to serve, season with salt and pepper.

Herbed Greek Yogurt

Ingredients

- 2 cups plain greek yogurt
- 2 tablespoons olive oil
- 2 tablespoons chopped mint
- Sea salt to taste

Directions

1. Combine mint, sea salt, and 1 tablespoon oil with yogurt in a small bowl.
2. Drizzle with remaining oil as a garnish.



Hummus

Ingredients

- $\frac{3}{4}$ cup dried chickpeas
- 3 tablespoons fresh lemon juice
- 3 tablespoons tahini
- 2 garlic cloves, finely minced
- $\frac{1}{2}$ teaspoon ground cumin
- Sea salt
- 1 tablespoon olive oil
- 1 tablespoon finely chopped parsley
- Sweet Hungarian paprika

Directions

1. Pick over, rinse, and soak the dried chickpeas overnight. Drain and place in a pan with enough water to cover the chickpeas by 2 inches. Bring to a boil, then lower the heat and simmer until very tender, about 1 $\frac{1}{2}$ hours.
2. Drain chickpeas, reserving the cooking liquid, and place into a food processor.
3. Add the lemon juice, tahini, garlic, cumin and salt and puree until smooth. Add cooking liquid as necessary to obtain a soft, creamy texture.
4. Transfer to a bowl and garnish with the oil, parsley and paprika.

Braised Chickpeas with Okra and Tomato

Ingredients

- 1 medium onion, diced
- 3 cloves of garlic, minced
- $\frac{1}{2}$ cup of olive oil
- 2 medium tomatoes, seeded and diced
- 2 cups of boiled chickpeas
- 1 cup of okra, split in half
- 1 teaspoon of ground cumin
- 1 teaspoon of ground cinnamon
- Sea salt

Directions

1. Saute onions and okra in a large pan with olive oil until edges turn brown.
2. Add minced garlic, cumin, cinnamon and cook for one more minute.
3. Add tomatoes, cook for an additional 5 minutes.
4. Add chickpeas and cover, cook for 15 minutes.
5. Add salt to taste.



Roasted Squash and Red Pepper with Rosemary

Ingredients

- 3 red bell peppers
- 3 yellow or green squash
- 3 cloves of garlic, minced
- ½ cup of olive oil
- 1 teaspoon rosemary, finely chopped
- Sea salt

Directions

1. Dice squash and red pepper into bite size pieces, toss with garlic, olive oil, rosemary, and salt to taste.
2. Roast in 375F oven until tender and browned.

Pumpkin and Mushroom with Mustard Seeds

Ingredients

- 2 cups of 1 inch diced pumpkin
- 1 cup of button mushrooms, halved
- ¼ cup of olive oil
- 1 teaspoon of unsalted butter
- 1 teaspoon of mustard seeds
- ¼ cup of chopped parsley
- Sea salt

Directions

1. Heat pan and add butter, olive oil, garlic, mustard seeds, and cinnamon.
2. Sauté the pumpkin and mushroom together.
3. Add water and cover, cook for 15 minutes or until pumpkin is tender.
4. Reduce liquid until it becomes creamy.
5. Add salt to taste.
6. Garnish with fresh parsley.

Warm Rhubarb Blackberry Walnut Crumble with Candied Orange Toffee Ice Cream

Ingredients

- 2-3 stalks of rhubarb
- 2 cup blackberries
- Zest of lemon
- 2 teaspoons of flour
- 3 teaspoons sugar
- ¼ cup of brown sugar
- ½ cup of oats



- ½ cup of flour
- ½ cup of walnuts
- 1 teaspoon of cinnamon
- ½ stick of unsalted butter
- Sea salt
- 1 cup vanilla ice cream

Candied Orange Ingredients

- Rind from 1 orange
- 1 cup of sugar
- 1 cup of water

Toffee Ingredients

- ½ cup of sugar
- ½ cup of water
- 2 tablespoons of heavy cream
- 1 tablespoon of unsalted butter
- Sea salt

Crumble Directios

1. Remove rhubarb leaves.
2. Dice Rhubarb and toss with blackberries.
3. Add sugar, flour, pinch of salt and mix.
4. Place mixture into oven safe dish.
5. Top with mixture of brown sugar, oats, flour, cinnamon, walnuts, butter, pinch of salt.
6. Bake in a 350F oven until topping is browned and juices from fruit bubbles.

Ice Cream Directions

1. Take rind from oranges add to a sauce pan with water and sugar.
2. Boil until peels are translucent.
3. Remove and cool rinds in fridge.
4. In another sauce pan bring sugar, cream, butter, salt to a boil until at the candy stage.
5. Pour toffee mix onto sheet tray and cool, break into small pieces.
6. Mix toffee pieces and diced candied orange peel into ice cream and serve with warm crumble.



Recipes for *Le Bassin Versant*

Okra, Zucchini, and Cauliflower Fritto Misto with Garlic Aioli and Chili Salt

Ingredients

- Okra, Zucchini, and Cauliflower
- Water
- Rice flour
- Flour
- Canola oil
- 2 fresh eggs
- 4 to 6 garlic cloves
- Lemon
- Olive oil
- Fresh Thai chili pepper
- Sea salt
- Black pepper

Chili Salt Directions

1. Mince one quarter of the hot pepper.
2. Combine with sea salt in a small bowl, let mix dry.

Garlic Aioli Directions

1. Toss the garlic cloves in oil and place in a 375F degree oven to roast.
2. Mince roasted garlic cloves.
3. Place in a bowl and whisk together with: 2 egg yolks at room temperature, 1/8 teaspoon salt, black pepper to taste.
4. Very slowly, whisk in 1 cup olive oil, 1/2 teaspoon cold water, and lemon juice to taste.

Okra, Zucchini, and Cauliflower Directions

1. Rinse and completely dry vegetables, and slice into bite size pieces.
2. In a bowl, mix rice flour and water to create a thin batter.
3. Lightly dredge vegetables in the rice flour mixture.
4. In a large, heavy bottomed pot, heat enough canola oil to deep fry the vegetables.
5. Fry the vegetables until the outside is crispy and just starting to brown.
6. Remove to paper towels to drain and sprinkle with the chili salt.
7. Serve hot with garlic aioli.



Roasted Rockfish with Smoked Paprika Romesco and Peashoots

Ingredients

- 2 fillets of rockfish, skin on and deboned
- ½ cup olive oil
- 3 bell peppers, halved
- 1 teaspoon of smoked paprika
- One head of garlic, roasted
- ½ tablespoon of walnuts
- ½ tablespoon of almonds
- 2 teaspoons of sherry vinegar
- 1 cup of pea shoots
- 1 lemon

Rockfish Directions

1. Salt fillets of fish and rub with olive oil.
2. Pan sear skin side of rockfish fillets until skin is golden brown and crisp.
3. Flip fish over onto flesh side and place in a 360F oven.
4. Cook until the fish is just cooked and opaque.

Romesco Directions

1. Roast red bell peppers until tender and skin is almost burnt.
2. Roast garlic with olive oil in 375F oven.
3. Combine in blender: skinned roasted red peppers, roasted garlic, almonds, walnuts, pinch of salt, pepper, olive oil, and vinegar.

Pea Shoot Salad

1. Toss pea shoots with lemon juice, olive oil, salt.

Handmade Tagliatelle with Crackled Collard Greens

Ingredients

- 1 ½ cups semolina flour
- 2 whole eggs, beaten
- ¼ cup olive oil
- ¼ cup water
- All purpose flour as necessary
- 2 cups of chopped collard greens
- 1 Tablespoon of apple cider vinegar
- ½ cup of grapes
- 2 teaspoons of butter
- 1 Egg yolk
- ½ cup pecorino cheese



- Black pepper
- Sea salt

Semolina Tagliatelle Directions

1. In a large bowl mix semolina, eggs, olive oil, and water into a stiff dough.
2. On a lightly floured surface, knead dough for 10 minutes until elastic. Wrap in plastic wrap and let rest for at least 30 minutes.
3. Roll out dough on a floured surface to desired thickness and cut into strips about the width of a finger.
4. Gently drop the pasta into a pot of boiling salted water, and cook for three minutes.
5. In a large bowl, slowly drizzle a tablespoon of hot pasta water to the egg yolk while whisking. This will cook the egg but it should not curdle.
6. Toss contents of bowl with drained tagliatelle and add pecorino, black pepper and salt to taste.

Crackled Collard Greens with Grape Gastric Directions

1. In a small saucepan mash halved grapes to remove juice and reduce on medium heat with vinegar, remove grape solids.
2. Add collard greens and butter and cook until collard greens deepen in color and liquid is gone, greens should be crisp.
3. Place on top of warm tagliatelle.

Roasted Chicken and Vegetables with Mushroom Reduction

Ingredients

- 1 Chicken
- Water
- 1 cup of mushrooms (crimini, shitake, or chanterelle)
- 1 head of garlic
- 1 tablespoon of olive oil
- Few sprigs of thyme
- 2 cups, 1 inch dice, vegetable mixture (beets, fingerling potatoes, parsnips and brussel sprouts)
- 1 lemon

Chicken and Mushroom Reduction Directions

1. Butterfly and halve chicken.
2. Salt chicken 4 hours before roasting.
3. Take backbone and neck and roast in oven until brown.
4. Place roasted backbone and neck into sauce pan and cover with water, reduce to thicken.
5. Sauté Mushrooms with minced garlic, add reduced chicken stock and simmer 5 minutes.
6. Heat oven to 400F.



7. Pepper the chicken and place on oven tray skin side up, cook until skin is crisp but meat is tender and juicy.

Roasted Vegetables Directions

1. Cut vegetables into half-inch pieces, toss with olive oil, salt, and thyme.
2. Roast with chicken until slightly brown and tender.

Warm Espresso Dark Chocolate Torte with Almond Salted Caramel Pears

Ingredients

- 1 cup butter
- 1 cup and 1 tablespoon sugar
- 1 cup of espresso
- 1 cup of semisweet chocolate
- 6 whole eggs
- 6 egg yolks
- Flour to dust baking pan
- 2 pears (whatever is available)
- ½ cup sugar
- ¼ stick of butter
- ½ cup water
- Sea salt
- 1 tablespoon toasted almonds, chopped or slivered

Torte Directions

1. Preheat oven to 325F.
2. Grease 9" springform pan.
3. Place wax paper on bottom of pan, grease and flour; set aside.
4. Place butter, sugar and espresso in a double boiler and heat until sugar dissolves.
5. Pour hot liquid over chocolate and stir until dissolved; set aside.
6. Beat eggs and yolks until frothy; add to the chocolate mixture and pour into pan. Bake for 1 hour, edges should crack slightly.
7. Remove from oven and cool.

Pear Directions

1. Bring sugar and butter to boil, heat until caramelized.
2. Add pear halves and poach until pears are tender.
3. Remove pears and sprinkle with toasted almonds and pinch of sea salt.



Recipes for Movie Night

White Truffle Popcorn

Ingredients

- ½ cup popcorn seeds
- ¼ cup canola oil
- 1 tablespoon white truffle oil
- Sea salt

Directions

1. In a large, heavy-lidded pot, combine popcorn seeds and oil over medium heat.
2. When the corn begins to pop, shake pot constantly until popping slows.
3. Remove to a bowl and sprinkle with sea salt to taste.

Sweet Sesame and Five Spice Popcorn

Ingredients

- ½ cup popcorn seeds
- ¼ cup canola oil
- ¼ cup sugar
- 1 teaspoon five spice powder
- 1 teaspoon salt
- 1 tablespoon toasted sesame seeds

Directions

1. In a large, heavy-lidded pot, combine popcorn seeds, oil, sugar, spice and salt over medium heat.
2. When the corn begins to pop, shake pot constantly until popping slows.
3. Remove to a bowl and sprinkle with sesame seeds.

Old Bay Popcorn

Ingredients

- ½ cup popcorn seeds
- ¼ cup canola oil
- Melted butter
- 2 tablespoons Old Bay seasoning

Directions

1. In a large, heavy-lidded pot, combine popcorn seeds and oil.
2. When the corn begins to pop, shake pot constantly until popping slows.
3. Coat popcorn with melted butter and Old Bay.



Lemon-Basil Popsicles

Ingredients

- 2 cups simple syrup (equal parts sugar and water)
- 2 whole lemons
- 1 ½ packed cups basil

Directions

1. In a saucepan over medium heat, combine sugar, water, 1 cup basil and zest from 1 lemon.
2. Bring to a simmer and cook until sugar is dissolved.
3. Strain mixture through a fine sieve or cheesecloth into a large bowl. Let cool and add ¼ cup lemon juice and ½ cup shredded basil.
4. Pour mixture into popsicle molds and freeze until solid, about 4 hours.

Cucumber Melon Popsicles

Ingredients

- 1 cup simple syrup (equal parts sugar and water)
- 1 whole cantaloupe
- 1 whole cucumber
- 12 mint leaves, crushed

Directions

1. Peel and remove seeds from the cucumber and cantaloupe, puree in a blender.
2. In a saucepan over medium heat, combine sugar, water, and crushed mint leaves.
3. Bring to a simmer and cook until sugar is dissolved, discard mint.
4. Once syrup has cooled, strain cucumber melon puree through a sieve and mix in with the syrup.
5. Pour mixture into popsicle molds and freeze until solid, about 4 hours.



Recipes for Beverages

Lemongrass Ginger Green Tea

Ingredients

- 8 cups water
- 1 stalk lemongrass
- 1 piece of ginger, about the size of two thumbs (or one freakishly large thumb)
- ¼ cup agave nectar
- 3 heaping tablespoons loose green tea
- Mint for garnish

Directions

1. Cut lemongrass into two-inch pieces, and crush with the flat side of a knife.
2. Peel ginger and cut into thin slices.
3. In a large saucepan over high heat, bring the water, lemongrass, ginger, and agave to a boil.
4. Remove saucepan from the heat, and add the green tea. Steep for about a minute.
5. Remove the tea leaves, then let sit for about 30 minutes.
6. Pour the tea through a fine-mesh sieve into a pitcher.
7. Refrigerate until cool. Serve over ice with a sprig of mint as a garnish.

Mineral Water

Coffee