

APPLE-BUTTER ICE CREAM WITH  
GINGER-CHOCOLATE GANACHE



ICE CREAM

Soften ice cream  
in the microwave.



APPLE  
BUTTER

Fold store-bought  
apple butter into the  
softened ice cream.



COOKIES

Assemble the sundaes  
with gingery  
chocolate ganache  
and store-bought  
gingersnaps.

FAST >> HALF-SCRATCH COOKING

## The Store-to-Table Movement

A locavore grocer shows how to turn top-quality convenience foods into speedy recipes.

PHOTOGRAPHS BY DAVID MALOSH

ADAM AND ANDREW ERACE GREW UP in Philadelphia's Italian-American Passyunk neighborhood, shopping at mom-and-pop stores for just-made mozzarella and lemon ices flecked with citrus peel. Now the brothers have their own Passyunk store, the tiny (just 260 square feet) Green Aisle Grocery, where they offer a carefully curated selection of local, sustainable foods. "We can tell you the name of the person who baked every loaf of bread," Adam says. "We can tell you where the plums in the plum jam came from—our yard!" Inspired by some of Green Aisle's best prepared items—like apple butter and hummus—Adam created the five supereasy recipes here. —*Kate Heddings*

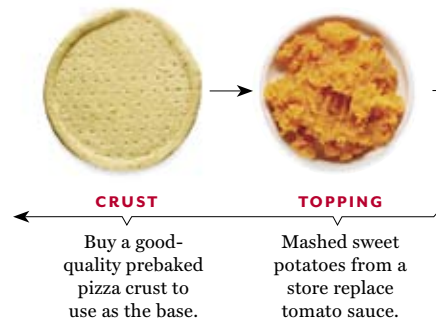
### Apple-Butter Ice Cream with Ginger-Chocolate Ganache

⌚ TOTAL: 45 MIN • 4 SERVINGS

Folding apple butter into vanilla ice cream is a great way to add elegance. Green Aisle Grocery's Adam Erace also adds grated ginger to melted chocolate to make a fast sundae topping; for a more caramel-like sauce, substitute dulce de leche for the melted chocolate.

- 1 pint vanilla ice cream
- ⅓ cup apple butter
- 4 ounces bittersweet chocolate,  
chopped
- ⅓ cup heavy cream
- 2 tablespoons finely grated  
fresh ginger
- Gingersnaps, for serving

SWEET POTATO, BALSAMIC ONION  
AND SOPPRESSATA PIZZA



**1 cup prepared mashed sweet potatoes**

**One 12-inch prebaked pizza crust**

**1½ cups shredded mozzarella (7 ounces)**

**4 ounces thinly sliced soppressata, cut into thin ribbons**

**1.** Preheat the oven to 450°. Set a pizza stone on the bottom of the oven (alternatively, the pizza can be baked directly on the oven rack). In a large skillet, melt the butter in the olive oil. Add the onion and oregano sprig, cover and cook over moderately low heat, stirring occasionally, until softened, about 5 minutes. Add 2 tablespoons of water to the skillet and cook over moderate heat until the onion is caramelized, about 10 minutes; add a few tablespoons of water to the skillet if necessary. Add the balsamic vinegar and cook over moderate heat, stirring occasionally, until it has evaporated, about 10 minutes. Discard the oregano sprig and season the onion with salt and pepper.

**2.** Spread the sweet potatoes over the pizza crust. Top with the mozzarella, onion and soppressata. Scatter the oregano leaves on top. Slide the pizza onto the stone and bake for about 10 minutes, until bubbling and golden in spots. Cut into wedges and serve.

**WINE** Juicy, medium-bodied Pinot Noir: 2009 McManis Family Vineyards.

## Country Pâté Banh Mi

**TOTAL: 30 MIN • 4 SERVINGS**

Silken tofu blended with lemongrass and lime juice is a terrific dairy-free stand-in for mayonnaise in this riff on the Vietnamese *banh mi* sandwich. Erace sometimes makes the sandwich with local scrapple (a hash of pork scraps and trimmings combined with cornmeal and shaped into a log or loaf).

**1.** Soften the vanilla ice cream in the microwave at high power for 10 seconds. Transfer the softened ice cream to a medium bowl and flatten it with a rubber spatula. Spread the apple butter on top and fold the ice cream over the apple butter 2 or 3 times. Freeze the ice cream until it is firm, about 40 minutes.

**2.** Meanwhile, in a microwave-safe bowl, melt the chopped chocolate at high power in 10-second bursts. Whisk the heavy cream into the chocolate. Put the grated ginger in a fine strainer set over the chocolate ganache and press to extract as much of the ginger juice as possible. Whisk the ginger juice into the chocolate ganache.

**3.** Scoop the apple-butter ice cream into bowls, drizzle with the ginger-chocolate ganache and serve with gingersnaps.

## Sweet Potato, Balsamic Onion and Soppressata Pizza

**ACTIVE: 30 MIN; TOTAL: 45 MIN**

**4 SERVINGS**

Every winter, Green Aisle's backyard becomes a charcuterie cellar—the landlord strings homemade soppressata on the trees to dry.

Erace uses the soppressata to top this clever prebaked-crust pizza, along with mashed sweet potatoes and mozzarella cheese.

**1 tablespoon unsalted butter**

**1 tablespoon extra-virgin olive oil**

**1 large white onion, thinly sliced**

**1 oregano sprig, plus 1 tablespoon leaves**

**¼ cup plus 2 tablespoons balsamic vinegar**

**Kosher salt and freshly ground pepper**

- 2 ounces silken tofu
- 1 tablespoon Dijon mustard
- 2 tablespoons finely grated fresh lemongrass
- ½ teaspoon finely grated lime zest
- 1 tablespoon fresh lime juice
- 2 tablespoons vegetable oil
- Salt and freshly ground pepper**
- 4 long soft hero rolls, split
- ½ pound country pâté, thinly sliced
- 1 bunch cilantro (6 ounces), thick stems discarded
- 1 cup shredded carrots
- 16 slices of pickled jalapeño

1. In a mini food processor, combine the tofu, mustard, lemongrass, lime zest, lime juice and oil and process until smooth. Season with salt and pepper.

2. Spread the sauce on the cut sides of the rolls. Top with the pâté, cilantro, carrots and pickled jalapeños. Close the sandwiches, cut in half and serve.

**WINE** Refreshing sparkling wine: NV Dibon Cava Brut Reserve.

## Crisp Spiced Chicken with Hummus Vinaigrette

**TOTAL: 45 MIN • 4 SERVINGS**

Green Aisle sells thousands of tubs of hummus made by local chef Michael Solomonov of Zahav. Hummus is the key to making this creamy, complex-tasting vinaigrette.

- 4 chicken drumsticks
- 4 chicken thighs
- ¼ cup plus 2 tablespoons extra-virgin olive oil
- 2 tablespoons ground coriander
- Salt and freshly ground pepper**
- 4 cups cooked couscous
- ½ cup coarsely chopped roasted pistachios
- ½ cup pomegranate seeds
- 1½ cups coarsely chopped flat-leaf parsley
- 1 cup prepared hummus
- ¼ cup white wine vinegar

1. Preheat the oven to 450°. In a bowl, toss the chicken with 2 tablespoons of the oil and the coriander; season with salt and pepper. Arrange the chicken on a rack set over a baking sheet, skin side up. Roast in

the upper third of the oven for 35 minutes, turning twice, until the chicken is cooked through. Turn on the broiler and broil for 2 minutes, until the skin is crisp and golden.

2. Meanwhile, in a bowl, toss the couscous with the pistachios, pomegranate seeds and ½ cup of the parsley. In a blender, puree the hummus and vinegar with the remaining 1 cup of parsley and ¼ cup of oil. Add 2 tablespoons of water and puree until smooth. Season the dressing with salt and pepper.

3. Stir one-third of the dressing into the couscous and transfer to a platter. Arrange the chicken on top and serve right away, passing the extra dressing on the side.

**WINE** Spicy, citrusy Verdejo: 2008 Shaya.

## Butterscotch Rice Pudding

**TOTAL: 30 MIN • 4 SERVINGS**

A quick thyme-scented butterscotch sauce made with butter, brown sugar and Scotch adds a terrific flavor boost to rice pudding.

- 4 tablespoons unsalted butter
- 2 large thyme sprigs, plus thyme leaves for garnish
- 1 cup packed light brown sugar
- ⅓ cup Scotch
- ⅓ cup heavy cream
- Maldon sea salt**
- 1 pound prepared rice pudding
- ½ cup roasted almonds, coarsely chopped
- ½ cup dried cranberries

1. In a medium saucepan, melt the butter with the thyme sprigs. Add the brown sugar and cook over moderately low heat, stirring occasionally, until melted and glossy, about 6 minutes. Remove from the heat and whisk in the Scotch. Cook over low heat until any hardened caramel is dissolved. Add the cream and whisk until the butterscotch is smooth and glossy. Discard the thyme sprigs and season the sauce with salt.

2. In a bowl, mix the rice pudding with the almonds and cranberries. Fold in ¼ cup of the butterscotch sauce and spoon into bowls. Drizzle with the remaining butterscotch sauce, garnish with thyme leaves and serve right away. ●

*Green Aisle Grocery, 1618 E. Passyunk Ave., Philadelphia; 215-465-1411.*

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